



Lunch Deal ~ \$19 / \$24

12 midday to 3pm ~ 7 days

A rotating selection of chef's choice from our menu - *See menu attached*

Steak & Shiraz ~ \$28

Monday + Tuesday from 5pm

Medium rare flat iron steak with house cut chips, green beans, red wine jus butter
Includes glass Endless Shiraz

Chefs Selection ~ \$ 60pp *Minimum 4 guests*

...a shared table option for those who prefer to get straight into it, perfect for celebrations
four courses ~ antipasto selection, pasta/risotto course, 2 main courses, dessert (sparkler optional!!)

To Start

Oysters – shucked to order, champagne & shallot dressing	each 4.00
Bee Sting – fried jalapeño chilli stuffed with fetta, lime zest, pine nuts	each 4.00
Spanish green and manzanilla olives	6.50
Arancini – Sage and burnt butter	9.50
Spicy beef meatballs	12.50
Spiced lamb & pinenut filo cigars, saffron yoghurt, pomegranate & baby herb salad	13.50
Soup	14.50
Haloumi salad, roasted pumpkin & mixed grain salad, nuts & seeds, coriander, pomegranate, currants, lemon yoghurt	16.50
Fried calamari, aioli, rocket	17.50
Twice baked goats cheese soufflé, honey roasted pears, baby beetroot, walnuts	18.50
Kingfish carpaccio, shallots, chives, crispy capers, avruga caviar, baby herbs, lemon oil	20.50
Salumi board <i>salami, confit chicken & duck rilette, capicola, bresaola, San Daniele prosciutto, grilled chorizo, buffalo caciotta, flat bread and grissini</i>	23.50

Pasta and Risotto (Gluten free spaghetti available to substitute on selected dishes - add \$2)

Fresh Western Australian truffle risotto, parmesan, buttered shallots	<i>entrée</i>	32.50
Traditional lasagne with bolognese, béchamel, cheese		25.50
Spaghetti bolognese		24.50
Potato gnocchi with burnt butter, pumpkin, sage, walnuts, pecorino		27.50
Orecchiette pasta with sautéed cauliflower, anchovies, pinenuts, currants, chilli spring onions, diced tomato, capers, pangrattato		27.50
Risotto with wild mushroom ragu, spinach, Persian fetta, truffle oil		28.50
Pappardelle with a slow braised lamb shoulder, tomato & oregano ragu, peas, spinach, green olive gremolata		29.50
Spaghetti 'mazza' - mussels, pipis, calamari, fish, prawns, garlic, chilli, white wine		33.50

Main

Roasted barramundi fillet, pickled black mussels with salad of fennel, blood orange, Parsley and shallot, conga potatoes, blood orange beurre blanc		38.50
Slow braised beef cheek, sautéed brussel sprouts, shallots & haloumi, potato puree, horseradish crumbs		38.50
Confit chicken leg and roasted breast with crispy polenta, baby king brown mushrooms, cavolo nero, goats curd, truffle oil		38.50
'Choice of meat' – chargrilled with sautéed spinach, sage & pancetta roasted kipflers, red wine jus butter 200 gram flat iron steak / 250 gram eye fillet		32.50 / 42.50

Sides

Rocket, parmesan salad		8.50
Shoestring fries, aioli		8.50
Creamy potato puree		8.50
House cut chips with rosemary and garlic		9.50
Green beans with buttered shallots, spinach, ricotta salata, smoked almonds		10.50
Endive, rocket, pecan, pear, blue cheese salad, dijon & shallot dressing		12.50

Ilona Staller

RESTAURANT & BAR

Dessert Beverages

Espresso Martini - Kahlua, vodka, espresso	18
Affogato with liqueur	16.5
Affogato	9.5

Dessert

Warm fig & pecan pudding, anglaise, espresso icecream, frosted pecan, marsala syrup 16.5

The Bombe - pistachio praline parfait & pomegranate sorbet, pistachio crumble 16.5

Mandarin & passionfruit pavlova, marscapone cream, strawberry sorbet, almond praline 16.5

White chocolate & peanut semifreddo, salted caramel, dark chocolate sorbet, raspberries, peanut wafer 16.5

Cheeses with pear & quince paste, lavosh, fruit bread 22.5

St Agur cow's milk, France

Cabots cloth cheddar cow's milk, USA

L' Artisan extravagant cow's milk, Australia

House churned ice creams and sorbets *scoop* 5.5
 – ever changing flavours..please ask us

Individual petit fours

Valrhona chocolate ball filled with passionfruit ice cream	<i>each</i>	2.5
Hazelnut fudge brownie	<i>each</i>	3.5
Lemon madeleine with lemon curd & cream	<i>each</i>	3.5
Espresso & dark chocolate mousse tartlet	<i>each</i>	4

Sweet Wine - Glass (75ml)

Fowles 'The Exception' Late Harvest Viognier(500ml) 2013	Strathbogie Ranges, Vic	11/55
Domaine des Richards Muscat 2011 (700ml)	Beaumes De Venise	75
Telmo Rodriguez 'MR' Moscatel (500ml) 2009	Malaga, Spain	65
Massolino Moscato d'Asti DOCG (375ml)2014	Piedmont, Italy	32
Massolino Moscato d'Asti DOCG (750ml)2014	Piedmont, Italy	60
Marcarini Moscato d'Asti (750ml) DOCG 2014	Piedmont, Italy	55

Fortified - Glass (45ml)

Chambers 'Rosewood Vineyard' Tokay	Rutherglen, Vic	8.5
Chambers 'Rosewood Vineyard' Muscat	Rutherglen, Vic	8.5
Chambers 'Rosewood Vinyards' Grand Muscat	Rutherglen, Vic	22
Rockford 'Marion' 15 year old Tawny Port	Barossa Valley, SA	12
Valdespino PX Sherry	Jerez, Spain	12

Amaro

Averna	Italy	12
Cynar	Italy	10
Fernet Branca	Italy	10
Amaro Nonino	Italy	12
Amaro Montenegro	Italy	10

Grappa

Questa e Vera	Italy	10
Orange - <i>combination of varieties</i>		
Yellow - <i>from moscato grapes</i>		
Denim - <i>from prosecco grapes</i>		
Black - <i>combination of varieties - aged one year</i>		

Nonino Moscato	Italy	10
Umani Ronchi 'Cumaro'	Italy	10

Cognac

Paul Giraud Napoleon Premier Cru 15 years 40%	France	18
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Armagnac

1979 Comte de Lamaestre	France	16
1982 Lacourtoise	France	20

Calvados

Roger Groult 8 yr old	France	16
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Eau de vie

Earl Clave de Labouc 'Argue Ardente'	France	14
Poire William Bertrand	France	13