

## STARTERS

M | V

### House Baked Focaccia Bread

*with whipped black garlic and herb butter*

10 | 12.5

### Labneh Plate

*Labneh, topped with diced tomato and cucumber, parsley, fresh mint and Kalamata olives with za'atar oil served with warm pita bread*

10 | 12.5

## ENTRÉE

### Baby Calamari

*stuffed with Spanish chorizo, halloumi and couscous, served with spicy tomato sugo and focaccia bread*

*Suggested Wine: Okiwi Bay Sauvignon Blanc, Leonard Road Brut Cuvée*

20 | 25

### Prosciutto & Burrata Bruschetta

*toasted sourdough with prosciutto slices, organic burrata, heirloom tomatoes, fresh basil and a fig balsamic reduction*

*Suggested Wine: One Million Cuttings Chardonnay, Belena Pinot Grigio*

24 | 30

### Slow-Roasted Pork Belly <sup>GF</sup>

*with pickled fennel, creamy pumpkin purée and an apple mustard glaze*

*Suggested Wine: One Million Cuttings Chardonnay, Belena Pinot Grigio*

18 | 22.5

### Sesame Coated Tuna Sashimi <sup>DF/GF</sup>

*with avocado mousse, shiso oil, ponzu and nori kinkles*

*Suggested Wine: Leonard Road Brut Cuvée, Belena Pinot Grigio*

24 | 30

### Ratatouille Arancini (2pcs) <sup>V</sup>

*served with sugo di pomodoro, arugula and parmigiano*

*Suggested Wine: Belena Pinot Grigio, Guiding Star Moscato*

20 | 25

V - Vegetarian

DF - Dairy Free

GF - Gluten Free

## MAINS

<b>Wagyu Rump Steak<sup>GF</sup></b> <i>MB4+ 250g Wagyu rump served with Paris mash, sautéed broccolini, Dutch carrots and wild mushroom ragu</i> <b>Suggested Wine: Three Bridges Cabernet Sauvignon, Tahbilk Shiraz</b>	<b>45   56.3</b>
<b>Chargrilled Lamb Cutlets</b> <i>marinated lamb cutlets served with warm couscous salad and Moroccan chermoula</i> <b>Suggested Wine: Tahbilk Shiraz</b>	<b>42   52.5</b>
<b>Prosciutto-Wrapped Baked Chicken<sup>GF</sup></b> <i>served with roasted potatoes, steamed greens and sage-lemon butter sauce</i> <b>Suggested Wine: Belena Pinot Grigio</b>	<b>33   41.3</b>
<b>Slow-Braised Beef Cheek<sup>GF</sup></b> <i>served with pumpkin purée, crispy smashed chat potatoes and a pea and red wine reduction</i> <b>Suggested Wine: Three Bridges Cabernet Sauvignon</b>	<b>35   43.8</b>
<b>Market Fish<sup>GF</sup></b> <i>Ask our friendly staff for today's market fish. Served with cauliflower purée, sautéed asparagus, blistered vine tomatoes and charred lemon</i> <b>Suggested Wine: One Million Cuttings Chardonnay, Belena Pinot Grigio</b>	<b>38   47.5</b>
<b>Roasted Pumpkin Raviolone<sup>V</sup></b> <i>tossed in pink sauce, topped with pine nuts, crumbled feta and crispy sage</i> <b>Suggested Wine: Ta Ku Sauvignon Blanc</b>	<b>28   35</b>
<b>Linguine Vongole</b> <i>linguine pasta in white wine sauce with vongole, arugula, parsley, pangrattato and lemon</i> <b>Suggested Wine: Belena Pinot Grigio</b>	<b>28   35</b>

## SIDES

<b>Sautéed Seasonal Vegetables<sup>V/GF</sup></b>	<b>10   12.5</b>
<b>Crispy Fries<sup>V/GF/DF</sup></b>	<b>8   10</b>
<b>Rocket &amp; Pear Salad<sup>V/GF</sup></b>	<b>8   10</b>

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## SHARE PLATTERS

**Charcuterie Board** 26 | 32.50  
*with locally sourced cured meats, marinated Mediterranean vegetables, mixed olives, Italian cheese and toasted sourdough*  
*Suggested: Cocktails, Leonard Road Brut Cuvée, McWilliam Markview Prosecco*

**Seafood Paella** <sup>GF</sup> 60 | 75  
*saffron shellfish stock paella with Spring Bay mussels, prawn cutlets, diamond clams, baby calamari, tossed with peas and roasted peppers*  
*Suggested Wine: Ta Ku Sauvignon Blanc, Belena Pinot Grigio*

**Slow-Roasted Lamb Shoulder** <sup>GF/DF</sup> 98 | 122.5  
*1.3-1.5kg 12 hour slow cooked lamb shoulder with roasted chat potatoes, seasonal vegetables, blistered vine tomato and red wine jus*  
*Suggested Wine: Tahbilk Shiraz*

## DESSERT

**Pistachio & Raspberry Tiramisu** 12 | 15  
*topped with rose petals, pistachio crumbs and strawberries*

**Limoncello Cannoli** 12 | 15  
*two cannolis stuffed with limoncello whipped ricotta, served with vanilla bean gelato*

**Toblerone Cheese Cake** <sup>GF</sup> 12 | 15  
*served with raspberry gel and candied orange*

## KIDS MENU

*for kids 12 yrs and under | served with a soft drink or juice*

**Striploin Steak** <sup>GF</sup> 15 | 18  
*150g steak with mash and greens*

**Chicken Schnitzel & Chips** <sup>DF</sup> 15 | 18  
*160g Panko crumb breast schnitzel*

**Kids Pasta** 15 | 18  
*with pink sauce*

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