



**POLLO ALLA PARMIGIANA** ..... 29.5  
*Tender hand crumbed chicken breast, prepared with premium ham, napoli sauce, topped with grilled mozzarella, served with coleslaw and a mayonnaise dressing.*

**POLLETTO RUSPANTE** ..... D GF 33.0  
*Free range half chicken from Hazeldene's, Bendigo VIC cooked sou vide with light herbs and spices to enhance the natural flavours, simply served in its own jus and braised lentils.*

**TAGLIATA DI MANZO 800gr (per due persone)** ..... GF 75.0  
*Pasture fed Goulburn valley, VIC beef striploin cooked Medium in sou vide, carved and served with roasted nicola potatoes, sautéed greens and a side salad with a medley of our three condiments listed below.  
 {Served medium cooked, please allow sufficient cooking time}*

**ENTRECOTE 300 gr** ..... GF 38.9  
*Scotch fillet - Minimum 120 days grain fed Angus beef, served with your choice of either roast nicola potatoes, chunky chips, greens or salad.*

*Condiments available: Salsa verde D GF or Creamy green peppercorn GF or Truffle butter GF 3.5 each*

**FILETTO** ..... D GF 40.0  
*Victorian grass fed beef fillet, served with grilled asparagus, sautéed mushrooms and veal jus.*

**MAIALE AL FORNO** ..... D GF 34.0  
*Twice cooked tender pork belly braised in broth then oven baked, served with cima di rapa and salsa verde.*

**BRASATO DI AGNELLO** ..... D 34.9  
*Slow cooked lamb with root vegetables, tomato and white wine with a hint of sage, topped with toasted breadcrumb then served with braised kale and olive oil.*

**MANZO CON BACCHE DI GINEPRO** ..... GF 31.5  
*Slow cooked pressed beef brisket served with English spinach, creamy cauliflower purée and a juniper berry sauce.*



**LENTICCHIE** ..... GF 12.5  
*Braised lentils.*

**PATATINE FRITTE** ..... 9.5  
*Bowl of chunky chips.*

**PATATE AL FORNO** ..... D V Ve GF 11.0  
*Roast nicola potatoes.*

**VERDURE** ..... D V Ve 11.5  
*Sautéed greens in garlic and olive oil.*

**INSALATA DI RUCOLA** ..... GF V 11.9  
*Rocket and parmesan salad.*

**INSALATA DELL'ORTO** ..... D GF V 13.5  
*Fresh mixed leaves with walnuts in our own vinaigrette.*



V Vegetarian D Dairy Free Ve Vegan GF Gluten Free | Please speak to your waiter for any dietary requirements.

Unfortunately we don't split bills. All major cards accepted except Diners (Amex incurs 2.6% surcharge)