

ANTIPASTI E PRIMI

OSTRICHE

Oysters Natural or Mirin Spring Onion Dressing, Half a Doz *gf*
(\$2.75per oyster if you'd like extra)

FOIE GRAS

Foie Gras, Duck Liver Parfait, Pear Chutney, Beetroot Pearls, Brioche

CAPELANTE

Spicy Scallop, Salmon Crudo, Cucumber, Dill, Samphire, Horseradish Cream *gf*

PANCETTA DI MAIALE

Seared Pork Belly, Braised Lentils, Pancetta, Sweet Shallot Dressing *gf*

INSALATA DI PROSCIUTTO

Smoked Burrata, Prosciutto, Baby Tomatoes, Charred Focaccia, Chimichurri Sauce *gf*

TORTINO DI FORMAGGIO

Baked Comte Cheese Tart, Leek, Mixed Salad

PASTA, RISO E GNOCCHI

GNOCCHI

House Made Gnocchi Gorgonzola Cream, Pear, Endive, Walnuts, Black Pepper

AGNOLOTTI

Roasted Lamb Shoulder Agnolotti, Minted Peas, Pine nuts, Marinated Goats Cheese

RISOTTO ALLA CARBONARA

Risotto Carbonara, Pancetta, Egg Yolk, Parmigiano Reggiano *gf*

PAPPARDELLE DI RAGU

Pappardelle, Beef and Pork Ragù, Parmigiano Reggiano

FETTUCCINI DI GAMBERI

Fettuccini of Prawns, Yarra Valley Caviar, Champagne Velouté Cream

REGINETTE PASTA, POLPO, A LA VODKA

Reginette Pasta Grilled WA Octopus, Nduja, Vodka Tomato Sauce

SECONDI CARNE E PESCE:

PESCE DEL GIORNO

Fish of the Day, Sauteed Shrimp, Anchovies Butter, Parsley, Capers, Potatoes, Red Wine Sauce *gf*

LONZA D'ANGELO

Lamb Loin, Truffled Pearl Barley, Garlic Champion Mushrooms, Lamb Jus *gf*

ANATRA

Brined Duck Breast, Creamed Celeriac, Citrus Puree, Verjuice Endive Salad *gf*

CONTROFILETTO DI WAGYU

R2 Wagyu Strip Boulangere Potatoes, Caramelized Shallot, Watercress, Bone Marrow Sauce *gf*
(surcharge \$12)

FILLETTO DI MANZO

Eye Fillet Beef Boulangere Potatoes, Caramelized Shallot, Watercress, Bone Marrow Sauce *gf*
(surcharge \$10)

GUANCETTE DI MANZO

Braised Beef Cheeks Smoked Bacon, Button Mushrooms, Confit Garlic, Creamed Mash (surcharge \$10) *gf*

CONTPRNI (12)

BROCCOLINI

Saut ed Broccoli, Herb Garlic Butter *gf*

INSALATA

Mixed Leaf Salad, Red Wine Shallot Dressing *gf*

FREGOLA

Fregola, Peppers, Artichokes, Stracchino, Chermoula Dressing

PATATINE FRITTE

Alchemy Spiced Chips Roasted Garlic Aioli *gf*

DOLCI

TORTA DI LEMONE

Orange, Lemon Tart, Citrus Pearls, Rice Pudding Ice cream, Spiced Meringue

CRÈME BRULEE

Vanilla Creme Brulee, Rhubarb Compote, White Chocolate Almonds,
Raspberry Sorbet *gf*

TIRAMISU

Tiramisu, Hazelnut Praline, Coco Crumble, Dark Chocolate Coffee Ice-cream

PAVLOVA

Pavlova, Mango Compote, Seasonal Fruits, Vanilla Cream, Pina Colada Ice Cream *gf*

TORTA DI CIOCCOLATO

Chocolate Marquise, White Chocolate Cream, Cherry Kirsch Gel, Waffle Wafers, Cherry Sorbet

FORMAGGI

Selection of Australian, Italian Cheeses, Apple Chutney, Crackers, Lavoche,
House Made Bread *agf*

TWO COURSE MENU.....\$85
(including house made focaccia bread)

THREE COURSE MENU.....\$105
(including house made focaccia bread)

If you wish to order additional courses speak to wait staff regarding prices

VEGETARIAN MENU

Most dishes can be served as an Entrée or Main

House Made Gnocchi Gorgonzola Cream, Pear, Endive, Walnuts, Black Pepper

Risotto Primavera, Peas, Baby Carrots, Asparagus, Mascarpone Cream

Reginette Pasta, Chilli, Tomato Vodka Cream Sauce

Pappardelle Pasta, Mixed Mushrooms, Spinach, Mascarpone, Sage

Smoked Burrata, Baby Tomatoes, Charred Focaccia, Chimichurri Sauce *gf*

Braised Lentils, Mixed Seasonal Vegetables, Sweet Shallots Dressing *gf*

Baked Comte Cheese Tart, Leek, Mixed Salad
(only available as an entrée)

Sautéed Broccolini, Herb Garlic Butter *gf*

Mixed Leaf Salad, Red Wine Shallot Dressing *gf*

Fregola, Peppers, Artichokes, Stracchino, Chermoula Dressing

Alchemy Spiced Chips Roasted Garlic Aioli *gf*