

TO SHARE - \$69PP

STARTERS

GRILLED OLIVE BREAD (V, GFO)

herb mascarpone

ARTISAN BURRATA (GF, V)

spicy lentil salsa, toasted shiacciata

ENTREE

WILD MUSHROOM CROQUETTE (V, DFO)

smoky aioli

CRISPY TOFU (VG, GF)

beetroot puree, snow pea shoots, house chili oil

SALT & PEPPER CALAMARI (GF, DF)

umami seasoning, rocket, lemon aioli

MAINS

CRISPY BUTTERNUT & GOATS CHEESE RAVIOLI (V)

arrabbiata sauce, parmigiano, fried basil

POTATO GNOCCHI (V)

cavolo nero puree, gorgonzola picante

TRUFFLED STEAK FRIES (V, DFO)

parmigiano

ROCKET, PEAR AND PINE NUT SALAD (V, GF, DFO)

aged balsamic, parmigiano

DESSERT

CLASSIC TIRAMISU

HIBISCUS POACHED PEAR (VG, DF)

maple and cardamom yoghurt

DRINKS PAIRING - +\$39PP

STARTERS

MULLED CIDER

pink lady apple cider, vanilla, juniper, allspice, cinnamon, orange, pomegranate

ENTREES

2020 ALPHA BOX & DICE GRUNER VELTLINER

Adelaide Hills, SA

MAINS

2021 UNICO ZELO 'TRUE BLUE'

Grenache, Touriga, Nero D'avola, Syrah, Montepulciano
Multi Regional, VIC

DESSERT

ESPRESSO MARTINI

vodka, coffee liqueur, cold brew coffee