



DINING MENU

Lunch 11:30am-14:30pm All week

Dinner 5:30pm-9pm Monday to Thursday and Sunday

Dinner 5:30pm- 10pm Friday and Saturday

Antipasti

Tuscan herbs organic sourdough bread and TSS compound butter	\$12
Artisan organic olives rosemary bread and TSS compound butter	\$14
Australian olives and marinated giardiniera with citrus olive oil	\$12
Seasonal tomato 15yrs balsamic and pomegranate molasses	\$14
Garlic sauteed forest mushrooms	\$16
Vanilla Buratta with 15yrs aged balsamic	\$15
Calamari fritti and mussels with tom gremolata	\$18
Wagyu beef bresaola with giardiniera fig balsamic	\$18
Mr Cannubi mortedella with giardiniera fig balsamic	\$18
House made dips: Eggplant caponata with grilled artichokes	\$12
Cauliflower fritti with shaved parmesan and truffle	\$18

Soup and Salad

Creamy potato onion leek soup (v)	18
Sourdough crouton, crusted macadameia	
Caesar salad	\$21
Cos lettuce, bacon crisp, anchovies, croutons, egg	
Add Chicken	\$7
Add smoked salmon	\$8

Whilst we do our best to deliver every request possible, we cannot rule out cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate an allergen free kitchen. We add 15% surcharge on Sunday and Public holiday



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Pasta and Risotto

Fettuccine Al Pesto	\$28
Fresh egg fettuccine, cherry tomato, sundried tomato, zucchini, spinach, broccolini, cashew nut, aged pecorino, aged parmesan	
Fettuccine seafood chilli marinara	\$34
Fresh egg fettuccine, vongole, mussels, prawns, calamari, prawn oil and Italian herbs	
Risotto with 8 hours braised Moroccan lamb shank	\$35
Saffron risotto, aged grana padano, aged parmesan, smoked lamb sugo, gramolata	
Australian Truffle Season: Fresh Black Truffle Risotto	\$48
Fresh Australian first grade black truffle, Mushroom risotto, aged grana padano, aged parmesan, gramolata	

From the grill

Pinnacle Scotch fillet MBS 2+ 250gm	\$45
Southern NSW grass fed free range with mushroom jus	
Grainge Pinnacle tenderloin MBS 2+ 200gm	\$48
Riverina NSW Black Angus with mushroom jus	
Fish catch of the day	\$46
South Australian red snapper, marinara and Foccacia	
Grilled half chicken Tuscan	\$36
with creamy Tuscan sauce, sundried tomato, cherry tomato, pea tendrils	

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Sides

Truffle creamy mash potato	\$7
Grilled broccolini with thyme honey and pinenuts	\$7
Green salad with balsamic vinaigrette	\$7

Sweet Ending

Coffee creme caramel	\$16
with coffee liquor	
Crepe Suzette	\$16
with apple crumble and Grand Marnier	
Local Australian Gelato (3 scoops)	\$15
Belgium chocolate, coffee, vanilla bean, pistachio	
Cheese Platter	\$40
Chefs selection of 3 exotic cheeses, quince, lavosh, nuts and dips	

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