Entrees

Pumpkin, caramelized onion and mascarpone arancini (v) $20

Burrata, peach preserved in Riesling (v, gf) $21

Seared sirloin, apple and cabernet grapes, pickled chilli (gf, df) $25

Cured scallops, pea puree, herb salad in salted egg dressing (gf, df) $26

Mains

Guancia di manzo (beef cheek braised in Zinfandel), polenta (gf) $46

Pork belly, mash, seasonal veg (gf) $45

Linguine with mussels and guanciale $40

Potato and ricotta ravioli, eggplant and capsicum sugo (v) $36

Risoni e fagioli (pasta with beans and greens) (v) $33

Dessert

$16 each

Dark chocolate lava cake

Tiramisu

Trio of Southern Forest chocolate chards