

February Specials

Antipasti | Small plates designed to share

Crusty Italian bread, dukkah, extra virgin olive oil, aged balsamic	\$12	Handmade burrata, crushed macadamia, roast beets, cherry tomatoes, herb oil, crostini**	\$19
Warm marinated olives (V)*	\$12	Kingfish ceviche, Jalapeño, capers, salmon roe, lemon infused olive oil*	\$29
Pumpkin arancini, aioli (V)	\$24	Marinated bocconcini*	\$19
Prosciutto, aged 90 days*	\$25	Chargrilled Seasoned Capsicum*	\$19
Sopressa Calabrese (Hot)*	\$23		
Heirloom tomatoes, pesto drizzle, fresh basil*	\$18		

Entrée

Coconut Malibu cream prawns, crispy tortilla**	\$27
Lobster & prawn croquettes, charred lime aioli, cabbage slaw	\$27

Main

'Surf & Turf' Porterhouse beef, Australian prawns, mash, asparagus and Provençale sauce*	\$58
Grilled John Dory fillet, green beans, celeriac puree and crispy kale*	\$48

Wine

2024 Riporta Pinot Grigio, Puglia Italy	\$102
<i>Fresh & zesty with notes of pear, white peach & citrus blossom. Crisp acidity & a clean, refreshing finish making it an easy-drinking classic.</i>	
2023 Santa Margherita Pinot Grigio Valdadige DOC Veneto, IT	\$74
<i>Classic pear & apple-like fragrances with elegant hints of florality and citrus. Dry, structural & lingering</i>	
2023 Reyneke Chenin Blanc, Stellenbosch South Africa	\$114
<i>Quince, pear & lemon aromas with a hint of honeysuckle; bright acidity, layered orchard fruit & a textured finish. Oak-fermented, organic.</i>	
2021 Featherston Peony Nebbiolo Rosé, Pyrenees Vic	\$57
<i>Delicate aromas of rose petal, red cherry & citrus zest. Dry & refined on the palate with bright acidity & a crisp, savoury finish.</i>	
2022 Featherston Pinot Noir, Yarra Valley	\$81
<i>Wild strawberry & cherry aromas with hints of spice & forest floor. Silky & elegant on the palate, fine tannins & a long, graceful finish.</i>	