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At Marnong Estate, every wine is hand-picked, estate-grown and shaped by our cool-climate vineyards. In the past three years our Winemaking θ Viticulture team has been awarded 123 medals and trophies across the range, a recognition of our precise, disciplined approach to wine production. We specialise in high density θ volcanic soil plantings expressing pure, mineral Pinot Noir, Chardonnay and Sangiovese, with unique examples of Italy's noble varieties: Fiano, Nebbiolo, Montepulciano and Pinot Bianco.

SPARKLING	GLASS 125ML	CARAFE 500ML	BOTTLE 750ML
N/V Marnong Estate Brut Mickleham, VIC	\$13		\$58
ROSE	GLASS 150ML	CARAFE 500ML	BOTTLE 750ML
2024 Marnong Estate Rose Mickleham, VIC	\$12	\$41	\$54
N/V Marnong Estate Prosecco Rose Mickleham, VIC	\$13		\$58
WHITE	GLASS 150ML	CARAFE 500ML	BOTTLE 750ML
2024 Marnong Estate Pinot Grigio Mickleham, VIC	\$12	\$41	\$54
2023 Marnong Estate Single Vineyard Fiano Mickleham, VIC	\$16	\$55	\$74
2023 Marnong Estate Chardonnay Mickleham, VIC	\$13	\$43	\$58
RED	GLASS 150ML	CARAFE 500ML	BOTTLE 750ML
2022 Marnong Estate Single Vineyard Shiraz Mickleham, VIC	\$19	\$63	\$84
2024 Marnong Estate Single Vineyard Pinot Noir Mickleham, VIC	\$19	\$63	\$84
2024 Marnong Estate Pinot Noir Shiraz Mickleham, VIC	\$12	\$41	\$54
2023 Marnong Estate Single Vineyard Montepulciano Mickleham, VIC	\$16	\$55	\$74
2024 Marnong Estate Single Vineyard Sangiovese Mickleham, VIC	\$16	\$55	\$74

Thank you for dining with us



JOIN OUR WINE CLUB
Scan the QR code to sign up to
Marnong Estate's Wine Club
to redeem member's pricing.



Scan the QR code to read more about our events on

COCKTAILS		MOCKTAILS	
Midori Illusion Midori, Vodka, Triple Sec, Pineapple juice, Lemon Juice	\$18	Coconut Lemonade Coconut water, Pineapple juice, Lemo	\$16 onade,
Blackberry Smash Gin, Cassis Liqueur, Lemon Juice	\$20	Honey and Strawberry Spritz Honey, Strawberry Syrup, Lemonade, Lime	\$18 Mint,
Aperol, Limoncello or Campari Spritz Aperol or Campari, Brut, Soda	\$18	Mango Mojito Lyre's White Cane Spirit, mango necta	\$18
Sicilan Storm Spiced Rum, Chinotto, Lemon Juice	\$20	juice, mint leaves, sugar syrup, soda	i, unic
Lychee Martini Vodka, Lychee Liqueur, Lime, Lemon	\$20	Amaretti Sour Lyre's Amaretti, lemon juice, sugar syr wonder foam	up, \$18
Watermelon Margarita Tequila, Cointreau, Watermelon Juice, Lime Juice	\$20	LYRES Amalfi Spritz Nonalcoholic take on Aperol Spritz	\$14
Estate Sour Southern Comfort, Makers Mark, Lemon Juice, Pinot Noir	\$20	LYRES Prosecco Nonalcoholic sparkling wine	\$12
Classic cocktails available upon request			
SOFT DRINKS	GLASS	JUICE	GLASS
San Pelligrino Aranciata Rossa, Limonata, Chinotto, Clementina	\$5	Juice Apple, Orange, Cranberry, Pineapple	\$7
Post Mix Pepsi, Pepsi Max, Solo, Lemonade, Dry Ginger, Lemon Lime Bitters	\$5	T2 Peach & Raspberry	\$5
DRAUGHT BEER			
Great Northern, Super Crisp Peroni, Nastro Azzuro 4 Pines, Pacific Ale		QLD, 3.5% VIC, 5.0% NSW, 3.5%	\$8 / 10 / \$13 \$9 / \$13 / \$16 \$10 / \$13 / \$15
BOTTLED BEER			
Asahi, Super Dry		JP, 5.0%	\$12
Little Creatures, Pale Ale		VIC, 5.2%	\$12
White Rabbit, Dark Ale		VIC, 4.9%	\$13
Pure Blonde		VIC, 4.2%	\$11
Somersby Cider		VIC, 5.0%	\$10
Four Pines, Amber Ale		NSW, 5.1%	\$10
Heaps Normal XPA		VIC,<0.1%	\$10
Balter, Cerveza		QLD, 4.0%	\$10

DOLCE - DESSERT

Cannoli Siciliani Cannolo tradizionale, whipped ricotta with orange, pistachio & chocolate nibs (halal)	\$12ea
Bread & Butter 'Budino' (Pudding) Brioche & raisins, slow poached apples with verjuice, cardamom & cinnamon, vanilla gelato (pf, halal)	\$18
Marnong Misu Cucina's version of the famous 'Pick me Up' trifle from Treviso. The Tiramisu (pf, halal)	\$18
Duomo Chocolate & pistachio dome, gold powder (v, gf)	\$20
Panna Cotta Honey & yoghurt, Iranian soaked figs in saffron & Sherry vinegar, blackberries and pinenut crumble (gf, v, halal)	\$18
Affogato Lavazza espresso, with hints of cinnamon & chocolate, Vanilla bean gelato (V, can be gf, halal) + Add Baileys or Frangelico \$6	\$16

LE SPECIALITÀ DI CUCINA -WEEKLY SPECIALS AT CUCINA 3064

Sicilian Chicken Parma & Fries Day Every Monday	\$28 _{pp}
Pizza Day Every Tuesday	\$25pp
Pasta Day Every Wednesday	\$28 _{pp}
Cheeseburger and Fries Day Every Thursday	\$28pp
Seafood pizza & pasta include a supplement	+ \$5

Food Allergy Statement

Please note that whilst Marnong Estate will endeavour to accommodate requests for special meals, from customers who have food allergies or intolerances, we cannot guarantee completely allergen-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

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FESTEGGIAMO ALL'ITALIANA! - LET'S FEAST THE CUCINA 3064 WAY!

Minimum of 8 Adults required for sharing menu.

Menu required for tables of 11+.

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PICCOLI PIATTI

SECONDI

Adults \$59pp Children \$20pp

Sicilian Green Olives

Sfincione

Sicilian bread with salsa di pomodoro, Pecorino DOP, wild oregano

Calamari

Shallow fried calamari, lemon bush pepper, wild rocket, aioli ϑ lemon

Add Wagyu beef meatballs, Parmigiano Reggiano, San Marzano sugo and basil \$7ea

Chef's Selection of Pizza & Pasta

Mains are served with Shoestring fries, garlic mayonnaise and Leafy Green Salad

Supplement +58/75ea

O'Connor Porterhouse OR
O'Connor Scotch Fillet
Both 300g, pasture-fed from
Gippsland, Victoria
Served with leafy greens, potato,
thyme & Parmesan gratin, salsa Verde
and lemon

GRANDE FESTA!

PICCOLI PIATTI

SECONDI

Adults \$75_{pp} Children \$20_{pp}

Sicilian Green olives

Pizza Bianca

Rosemary, local pink salt & Frantoio olive oil, whipped ricotta

Arancini

All sorts of mushrooms, thyme, Fior di Latte, truffle mayonnaise

Calamari

Shallow fried calamari, lemon bush pepper, wild rocket, aioli & lemon

Burrata

Cow's milk Mozzarella, smoky aubergine puree, Caponata salad, vino cotto

Select two options:

Pollo

Grilled Hazeldine Free-range chicken thigh fillet, Marsala-style saffron Moghrabieh (big Cous Cous) with an aubergine, soft feta, tomato, red onion & currant salad, lemon

Chef's Selection of Pizze

Chef's Selection of Pasta

Mains are served with Shoestring fries, garlic mayonnaise and Leafy Green Salad

Supplement

O'Connor Porterhouse +\$58

OR O'Connor Scotch Fillet +\$75

Both 300g, pasture-fed from

Gippsland, Victoria

Served with leafy greens, potato,
thyme & Parmesan gratin, salsa Verde
and lemon

OR

Our whole 1.2kg slow-cooked lamb shoulder with Romesco sauce, lemon & cumin (minimum 4) + 75ea

SUBITO PRONTO - STRAIGHT AWAY

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Sicilian Green Olives (GI, DF, PF, V, Vg, can be done GF, halal)	\$12
A little bowl of Nduja stuffed fried green olives (PF, LF)	\$18
(100g, contains pork)	

PANINI COTTI AL FORNO A LEGNA - WOOD OVEN BREADS

Pizza Bianca Rosemary, local pink salt & Frantoio olive oil, whipped ricotta (PF, V, halal)	\$16
Sfincione Sicilian bread with salsa di pomodoro, Pecorino DOP, wild oregano (PF, V, halal)	\$18

PICCOLI PIATTI - SMALL PLATES

and basil (can be for GI, halal)

Calamari Trapeni style fried calamari, sesame dried chilli, sage & capers, lemon pepper aioli (GI, PF, halal)	\$28/\$42
Arancini al fungi (3) add extra Arancini \$6.5 each All sorts of mushrooms, black truffle, thyme, Fior di Latte and truffle mayonnaise (GI, V, halal)	\$20
Burrata Cow's milk Mozzarella with a pocket of fresh cream Smoky aubergine puree, Caponata salad, fried polenta & Parmigiano chips (GI, PF, halal)	\$28
Ravioli Mooloolaba prawn ravioli (2) crustacean sauce made from its shells with Cassia bark, Star Anise, curry leaves and Aleppo pepper (PF, halal)	\$26
Affettati Prosciutto di Parma, Mr Cunnubi Mortadella, Rosedale Wagyu bresaola, bruschetta (can be done for GI)	\$36
Polpette (3) add extra Polpette \$7 each Wagyu beef meatballs on wood-fired flatbread, Parmigiano Reggiano, San Marzano tomato Sugo	\$26

PIZZE - PIZZA

We have gluten-free / vegan bases available upon request (Please note not suitable for celiacs) We also carry vegan cheese - no charge	Supp \$5
Mayerla quita	\$26
Aargherita an Marzano tomato, Wild Oregano, Fior di Latte, and basil (halal)	J20
an Marzano Corraco, Wild Oregano, Flor di Latte, and basit (natat)	
Capricciosa	\$28
Tomato Sugo, Grandma Ham, Mushrooms, Olives, artichokes, Fior di Latte Let the waitstaff know if you would like some Cantabrian anchovies put on it.)	
Tartufata	\$28
ocal Mushrooms, Truffle Cream, Fior di Latte, rocket and Parmigiano (halal) + Add Prosciutto san Daniele \$10	
	\$34
Prosciutto	224
omato sugo, Prosciutto san Daniele, Mozzarella di Bufala & rocket	
Gamberi	\$32
Garlic Prawns, semi-dried cherry tomato, Calabrian chilli, rocket & Mozzarella (halal)	
	\$28
Salsiccia Calzone	Ŧ- ~
talian pork, fennel & chilli sausage, Friarelli (cima di rapa) and smoked Scamorza	4
Pepperoni	\$28
Calabrese hot salami, Vodka sauce, Fior di Latte, dried chilli flakes, Burrata, rosemary oil	
Mortadalla	\$27
Mr Cannubi Mortadella, Stracciatella cheese, pistachio, basil pesto, Mozzarella	\$27
Mortadella Mr Cannubi Mortadella, Stracciatella cheese, pistachio, basil pesto, Mozzarella PRIMI - FIRST COURSE - PASTA All our pasta is bronze extruded 'fatto in casa'. We have gluten free/yegan Gnocchi, Casarecce (short twist pasta) & yegan cheese available	\$27
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PRIMI - FIRST COURSE - PASTA All our pasta is bronze extruded 'fatto in casa'. We have gluten free/vegan Gnocchi, Casarecce (short twist pasta) & vegan cheese available Lasagna	\$27 \$27
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PRIMI - FIRST COURSE - PASTA All our pasta is bronze extruded 'fatto in casa'. We have gluten free/vegan Gnocchi, Casarecce (short twist pasta) & vegan cheese available	\$27
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PRIMI - FIRST COURSE - PASTA All our pasta is bronze extruded 'fatto in casa'. We have gluten free/vegan Gnocchi, Casarecce (short twist pasta) & vegan cheese available Lasagna Just like Nonna use to make), Cucina's ragu of Chianina beef with rosemary from the garden, Nutmeg besciamella with Caciocavello & Mozzarella Casarecce 'Quattro Formaggi' Four cheese sauce, Gorgonzola, Mascarpone, Fontina & Parmigiano, Radicchio, walnuts, 24 Estate Vino Cotto (v, halal) Rigatoni alla Vodka Spicy Vodka sauce, San Marzano tomatoes, Jersey pure cream, parsley and almond pangrattato (v) + Add pork, fennel and chilli sausage \$10	\$27 \$28 \$25
Ar Cannubi Mortadella, Stracciatella cheese, pistachio, basil pesto, Mozzarella PRIMI - FIRST COURSE - PASTA All our pasta is bronze extruded 'fatto in casa'. We have gluten free/vegan Gnocchi, Casarecce (short twist pasta) & vegan cheese available Lasagna Just like Nonna use to make), Cucina's ragu of Chianina beef with rosemary from the garden, Nutmeg besciamella with Caciocavello & Mozzarella Casarecce 'Quattro Formaggi' Four cheese sauce, Gorgonzola, Mascarpone, Fontina & Parmigiano, Radicchio, walnuts, 124 Estate Vino Cotto (v, halal) Rigatoni alla Vodka Spicy Vodka sauce, San Marzano tomatoes, Jersey pure cream, parsley and almond pangrattato (v) + Add pork, fennel and chilli sausage \$10 Saffron Tagliatelle	\$27 \$28
PRIMI - FIRST COURSE - PASTA All our pasta is bronze extruded 'fatto in casa'. We have gluten free/vegan Gnocchi, Casarecce (short twist pasta) & vegan cheese available Lasagna Just like Nonna use to make), Cucina's ragu of Chianina beef with rosemary from the garden, Nutmeg besciamella with Caciocavello & Mozzarella Casarecce 'Quattro Formaggi' Four cheese sauce, Gorgonzola, Mascarpone, Fontina & Parmigiano, Radicchio, walnuts, 24 Estate Vino Cotto (v, halal) Rigatoni alla Vodka Spicy Vodka sauce, San Marzano tomatoes, Jersey pure cream, parsley and almond pangrattato (v) + Add pork, fennel and chilli sausage \$10 Saffron Tagliatelle	\$27 \$28 \$25 \$34
PRIMI - FIRST COURSE - PASTA All our pasta is bronze extruded 'fatto in casa'. We have gluten free/vegan Gnocchi, Casarecce (short twist pasta) & vegan cheese available Lasagna Just like Nonna use to make), Cucina's ragu of Chianina beef with rosemary from the garden, Nutmeg besciamella with Caciocavello & Mozzarella Casarecce 'Quattro Formaggi' Four cheese sauce, Gorgonzola, Mascarpone, Fontina & Parmigiano, Radicchio, walnuts, 24 Estate Vino Cotto (v, halal) Rigatoni alla Vodka Spicy Vodka sauce, San Marzano tomatoes, Jersey pure cream, parsley and almond pangrattato (v) + Add pork, fennel and chilli sausage \$10 Saffron Tagliatelle Creamy Hazeldine free-range chicken, black truffle & mushroom sauce, Parmigiano and parsley (halal)	\$27 \$28 \$25
PRIMI - FIRST COURSE - PASTA All our pasta is bronze extruded 'fatto in casa'. We have gluten free/vegan Gnocchi, Casarecce (short twist pasta) & vegan cheese available Lasagna Just like Nonna use to make), Cucina's ragu of Chianina beef with rosemary from the garden, Nutmeg besciamella with Caciocavello & Mozzarella Casarecce 'Quattro Formaggi' Four cheese sauce, Gorgonzola, Mascarpone, Fontina & Parmigiano, Radicchio, walnuts, 24 Estate Vino Cotto (v, halal) Rigatoni alla Vodka Spicy Vodka sauce, San Marzano tomatoes, Jersey pure cream, parsley and almond pangrattato (v) + Add pork, fennel and chilli sausage \$10 Saffron Tagliatelle Creamy Hazeldine free-range chicken, black truffle & mushroom sauce, Parmigiano and parsley (halal) Orecchiette 'Amatricana' A classic Roman style pasta sauce, tomato, pancetta, black pepper, Pecorino Romano, Mt Zero Frantoice	\$27 \$28 \$25 \$34 \$30
PRIMI - FIRST COURSE - PASTA All our pasta is bronze extruded 'fatto in casa'. We have gluten free/vegan Gnocchi, Casarecce (short twist pasta) & vegan cheese available Lasagna Just like Nonna use to make), Cucina's ragu of Chianina beef with rosemary from the garden, Nutmeg besciamella with Caciocavello & Mozzarella Casarecce 'Quattro Formaggi' Four cheese sauce, Gorgonzola, Mascarpone, Fontina & Parmigiano, Radicchio, walnuts, 24 Estate Vino Cotto (v, halal) Rigatoni alla Vodka Spicy Vodka sauce, San Marzano tomatoes, Jersey pure cream, parsley and almond pangrattato (v)	\$27 \$28 \$25 \$34 \$30
PRIMI - FIRST COURSE - PASTA All our pasta is bronze extruded 'fatto in casa'. We have gluten free/vegan Gnocchi, Casarecce (short twist pasta) & vegan cheese available Lasagna Just like Nonna use to make), Cucina's ragu of Chianina beef with rosemary from the garden, Nutmeg besciamella with Caciocavello & Mozzarella Casarecce 'Quattro Formaggi' Four cheese sauce, Gorgonzola, Mascarpone, Fontina & Parmigiano, Radicchio, walnuts, 24 Estate Vino Cotto (v, halal) Rigatoni alla Vodka Spicy Vodka sauce, San Marzano tomatoes, Jersey pure cream, parsley and almond pangrattato (v) + Add pork, fennel and chilli sausage \$10 Saffron Tagliatelle Creamy Hazeldine free-range chicken, black truffle & mushroom sauce, Parmigiano and parsley (halal) Orecchiette 'Amatricana' A classic Roman style pasta sauce, tomato, pancetta, black pepper, Pecorino Romano, Mt Zero Frantoice extra virgin olive oil (PF)	\$27 \$28 \$25 \$34 \$30
PRIMI - FIRST COURSE - PASTA All our pasta is bronze extruded 'fatto in casa'. We have gluten free/vegan Gnocchi, Casarecce (short twist pasta) & vegan cheese available Lasagna Just like Nonna use to make), Cucina's ragu of Chianina beef with rosemary from the garden, Nutmeg besciamella with Caciocavello & Mozzarella Casarecce 'Quattro Formaggi' Four cheese sauce, Gorgonzola, Mascarpone, Fontina & Parmigiano, Radicchio, walnuts, 24 Estate Vino Cotto (v, halal) Rigatoni alla Vodka Spicy Vodka sauce, San Marzano tomatoes, Jersey pure cream, parsley and almond pangrattato (v) + Add pork, fennel and chilli sausage \$10 Saffron Tagliatelle Creamy Hazeldine free-range chicken, black truffle & mushroom sauce, Parmigiano and parsley (halal) Orecchiette 'Amatricana' A classic Roman style pasta sauce, tomato, pancetta, black pepper, Pecorino Romano, Mt Zero Frantoic extra virgin olive oil (PF) Hand Rolled Potato Gnocchi Slow-braised lamb shoulder ragu with Ditarini tomatoes, rosemary, peas and Pecorino DOP (PF)	\$27 \$28 \$25 \$34 \$30 \$38
PRIMI - FIRST COURSE - PASTA All our pasta is bronze extruded 'fatto in casa'. We have gluten free/vegan Gnocchi, Casarecce (short twist pasta) & vegan cheese available Lasagna Just like Nonna use to make), Cucina's ragu of Chianina beef with rosemary from the garden, Nutrmeg besciamella with Caciocavello & Mozzarella Casarecce 'Quattro Formaggi' Four cheese sauce, Gorgonzola, Mascarpone, Fontina & Parmigiano, Radicchio, walnuts, 24 Estate Vino Cotto (v, halal) Rigatoni alla Vodka Spicy Vodka sauce, San Marzano tomatoes, Jersey pure cream, parsley and almond pangrattato (v) + Add pork, fennel and chilli sausage \$10 Saffron Tagliatelle Creamy Hazeldine free-range chicken, black truffle & mushroom sauce, Parmigiano and parsley (halal) Orecchiette 'Amatricana' A classic Roman style pasta sauce, tomato, pancetta, black pepper, Pecorino Romano, Mt Zero Frantoice extra virgin olive oil (PF) Hand Rolled Potato Gnocchi	\$27 \$28 \$25 \$34 \$30

SECONDI - MAIN COURSE

Cucina's version of the famous Caesar salad, Baby Gem lettuce, soft boiled egg, Sarticky croutons, crispy pancetta, Parmesan wafers (PF, Can be done V) Add marinated θ chargrilled free range chicken \$7 Pesce Pan-toasted fillet of Humpty Doo Barramundi, salad of Gem lettuce, asparagus θ peas, Cherry tomatoes, cucumber, lemon vinaigrette and Kipfler potatoes (GI, PF, Can be GF, halal) Pollo Grilled Hazeldine Free-range chicken thigh fillet, Marsala-style saffron Moghrabieh (big Cous Cous) With an aubergine, soft feta, tomato, red onion θ currant salad, lemon (can be Gi or GF, halal) Parma \$36 Safe Parma, crumbed chicken breast, sugo with green olives, capers, Prosciutto θ Mozzarella, revered with leafy green salad and fries (PF) Hamburger al Formaggio Hamburger al Formaggio Sephana (GI, PF, LF, halal) Manzo O'Connor Porterhouse OR Scotch Fillet (GI, PF, LF, halal) Soth 300g, pasture-fed, Gippsland, Victoria Served with leafy greens, potato, thyme δ Parmesan gratin, salsa Verde and lemon Veal and red wire Jus \$5 Green Peppercom sauce \$5 Creamy mushroom δ black truffle sauce \$5 Agnello Solow-cooked lamb shoulder (for two) Romesco, lemon δ cumin (GI, PF, LF) Pelease allow 25 minutes for the Agnello. CONTORNI - SIDES Patatine Fritte Sinoestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal) msalata di Giardino Leafy green δ herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere Stocket, Corella pear, toasted walnuts δ Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	SECONDI - MAIN COURSE	
Control (Control (Co	Insalata 'Cesare'	\$29
Pesce \$44 Pan-roasted fillet of Humpty Doo Barramundi, salad of Gem lettuce, asparagus & peas, therry tomatoes, cucumber, lemon vinaigrette and Kipfler potatoes (GI, PF, can be GF, halal) Pollo \$38 Cirilled Hazeldine Free-range chicken thigh fillet. Marsala-style saffron Moghrabieh (big Cous Cous) With an aubergine, soft feta, tomato, red onion & currant salad, lemon (can be GI or GF, halal) Parma sicillian Parma, crumbed chicken breast, sugo with green olives, capers, Prosciutto & Mozzarella, erved with leafy green salad and fries (PF) Hamburger al Formaggio \$29 Cheeseburger with ground Wagyu beef, pickles, onions, tomato, lettuce, secret sauce & fries PF, halal) Manzo O'Connor Porterhouse OR Scotch Fillet (GI, PF, LF, halal) Soth 300g, pasture-fed, Gippsland, Victoria served with leafy greens, potato, thyme & Parmesan gratin, salsa Verde and lemon Veal and red wine Jus \$5 Green Peppercorn sauce \$5 Creamy mushroom & black truffle sauce \$5 Agnello slow-cooked lamb shoulder (for two) Romesco, lemon & cumin (GI, PF, LF) Pelease allow 25 minutes for the Agnello. CONTORNI - SIDES Patattine Fritte \$12 Sinalata di Giardino sealy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere \$15	Cucina's version of the famous Caesar salad, Baby Gem lettuce, soft boiled egg,	
Pesce Pan-roasted fillet of Humpty Doo Barramundi, salad of Gem lettuce, asparagus & peas, cherry tomatoes, cucumber, lemon vinaigrette and Kipfler potatoes (GI, PF, can be GF, halal) Pollo Grilled Hazeldine Free-range chicken thigh fillet, Marsala-style saffron Moghrabieh (big Cous Cous) With an aubergine, soft feta, tomato, red onion & currant salad, lemon (can be GI or GF, halal) Parma S36 icilian Parma, crumbed chicken breast, sugo with green olives, capers, Prosciutto & Mozzarella, served with leafy green salad and fries (PF) Hamburger al Formaggio Cheeseburger with ground Wagyu beef, pickles, onions, tomato, lettuce, secret sauce & fries PF, halal) Manzo O'Connor Porterhouse OR Scotch Fillet (GI, PF, LF, halal) Both 300g, pasture-fed, Gippsland, Victoria Served with leafy greens, potato, thyme & Parmesan gratin, salsa Verde and lemon Veal and red wine Just 55 Green Peppercorn sauce S5 Creamy mushroom & black truffle sauce \$5 Agnello S85 Agnello S85 Patattine Fritte S12 S18 CONTORNI - SIDES S19 Patattine Fritte S10 S15 Respect of the Agnello. S15 Respect of the Porty salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere S15	Garlicky croutons, crispy pancetta, Parmesan wafers (PF, can be done V)	
Pan-roasted fillet of Humpty Doo Barramundi, salad of Gem lettuce, asparagus & peas, thenry tomatoes, cucumber, lemon vinaigrette and Kipfler potatoes (GI, PF, can be GF, halal) Pollo \$38 Sirilled Hazeldine Free-range chicken thigh fillet, Marsala-style saffron Moghrabieh (big Cous Cous) With an aubergine, soft feta, tomato, red onion & currant salad, lemon (can be GI or GF, halal) Parma \$36 Sicilian Parma, crumbed chicken breast, sugo with green olives, capers, Prosciutto & Mozzarella, served with leafy green salad and fries (PF) Hamburger al Formaggio Theeseburger with ground Wagyu beef, pickles, onions, tomato, lettuce, secret sauce & fries PF, halal) Manzo O'Connor Porterhouse OR Scotch Fillet (GI, PF, LF, halal) Soth 300g, pasture-fed, Gippsland, Victoria served with leafy greens, potato, thyme & Parmesan gratin, salsa Verde and lemon Veal and red wine Jus \$5 Green Peppercorn sauce \$5 Green Peppercorn sauce \$5 Creamy mushroom & black truffle sauce \$5 Agnello slow-cooked lamb shoulder (for two) Romesco, lemon & cumin (GI, PF, LF) Please allow 25 minutes for the Agnello. CONTORNI - SIDES Patatine Fritte \$12 Patatine Fritte S12 Patatine Fritte S13 Rucola e Pere S15 Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	+ Add marinated & chargrilled free range chicken \$7	
Pollo Signified Hazeldine Free-range chicken thigh fillet, Marsala-style saffron Moghrabieh (big Cous Grilled Hazeldine Free-range chicken thigh fillet, Marsala-style saffron Moghrabieh (big Cous Cous) With an aubergine, soft feta, tomato, red onion δ currant salad, lemon (can be Gi or GF, halat) Parma Side icitilian Parma, crumbed chicken breast, sugo with green olives, capers, Prosciutto δ Mozzarella, terved with leafy green salad and fries (PF) Hamburger al Formaggio Cheeseburger with ground Wagyu beef, pickles, onions, tomato, lettuce, secret sauce δ fries PF, halat) Side that 300g, pasture-fed, Gippsland, Victoria is reved with leafy greens, potato, thyme δ Parmesan gratin, salsa Verde and temon Veal and red wine Jus \$5 Green Peppercorn sauce \$5 Creamy mushroom δ black truffle sauce \$5 Creamy mushroom δ black truffle sauce \$5 Agnello Side-cooked lamb shoulder (for two) Romesco, temon δ cumin (GI, PF, LF) Please allow 25 minutes for the Agnello. CONTORNI - SIDES Patatine Fritte \$12 Insalata di Giardino Signification Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halat) Signification Signification Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halat) Rucola e Pere Sicket, Corella pear, toasted walnuts δ Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halat)	Pesce	\$44
Pollo Grilled Hazeldine Free-range chicken thigh fillet, Marsala-style saffron Moghrabieh (big Cous Cous) With an aubergine, soft feta, tomato, red onion θ currant salad, lemon (can be GI or GF, halal) Parma Sicilian Parma, crumbed chicken breast, sugo with green olives, capers, Prosciutto θ Mozzarella, served with leafy green salad and fries (PF) Hamburger at Formaggio Cheeseburger with ground Wagyu beef, pickles, onions, tomato, lettuce, secret sauce θ fries PF, halal) Manzo O'Connor Porterhouse OR Scotch Fillet (GI, PF, LF, halal) Soth 300g, pasture-fed, Gippsland, Victoria served with leafy greens, potato, thyme θ Parmesan gratin, salsa Verde and lemon Veal and red wine Jus \$5 Green Peppercom sauce \$5 Creamy mushroom θ black truffle sauce \$5 Agnello Slow-cooked lamb shoulder (for two) Romesco, lemon θ cumin (GI, PF, LF) Please allow 25 minutes for the Agnello. CONTORNI - SIDES Patatine Fritte Shoestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal) msalata di Giardino seafy green θ herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere Socket, Corella pear, toasted walnuts θ Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	Pan-roasted fillet of Humpty Doo Barramundi, salad of Gem lettuce, asparagus & peas,	
Salaria Salar	cherry tomatoes, cucumber, lemon vinaigrette and Kipfler potatoes (GI, PF, can be GF, halal)	
Safelled Hazeldine Free-range chicken thigh fillet, Marsala-style saffron Moghrabien (big Cous Cous) With an aubergine, soft feta, tomato, red onion & currant salad, lemon (can be Gl or GF, halal) Parma \$36 Sicilian Parma, crumbed chicken breast, sugo with green olives, capers, Prosciutto & Mozzarella, served with leafy green salad and fries (PF) Hamburger al Formaggio S29 Cheeseburger with ground Wagyu beef, pickles, onions, tomato, lettuce, secret sauce & fries PF, halal) Manzo O'Connor Porterhouse OR Scotch Fillet (GI, PF, LF, halal) S58 / Si Sioth 300g, pasture-fed, Gippsland, Victoria Served with leafy greens, potato, thyme & Parmesan gratin, salsa Verde and lemon Veal and red wine Jus S5 Green Peppercorn sauce S5 Creamy mushroom & black truffle sauce S5 Agnello S85 Agnello S85 CONTORNI - SIDES Patatine Fritte Sincestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal) msalata di Giardino sal Giardino S15 Rucola e Pere S15 Socket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	Pollo	\$38
Safe Sicilian Parma, crumbed chicken breast, sugo with green olives, capers, Prosciutto & Mozzarella, served with leafy green salad and fries (PF) Hamburger al Formaggio Cheeseburger with ground Wagyu beef, pickles, onions, tomato, lettuce, secret sauce & fries PF, halal) Manzo O'Connor Porterhouse OR Scotch Fillet (GI, PF, LF, halal) Served with leafy greens, potato, thyme & Parmesan gratin, salsa Verde and lemon Veal and red wine Jus S5 Green Peppercorn sauce \$5 Creamy mushroom & black truffle sauce \$5 Creamy mushroom & black truffle sauce \$5 Slow-cooked lamb shoulder (for two) Romesco, lemon & cumin (GI, PF, LF) Please allow 25 minutes for the Agnello. CONTORNI - SIDES Patatine Fritte Shoestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal) msalata di Giardino Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	Grilled Hazeldine Free-range chicken thigh fillet, Marsala—style saffron Moghrabieh (big Cous	,
S29 Hamburger al Formaggio Cheeseburger with ground Wagyu beef, pickles, onions, tomato, lettuce, secret sauce & fries PF, halal) Manzo O'Connor Porterhouse OR Scotch Fillet (Gl. PF, LF, halal) Soth 300g, pasture-fed, Gippsland, Victoria Served with leafy greens, potato, thyme & Parmesan gratin, salsa Verde and lemon Veal and red wine Jus \$5 Green Peppercorn sauce \$5 Creamy mushroom & black truffle sauce \$5 Agnello Slow-cooked lamb shoulder (for two) Romesco, lemon & cumin (Gl, PF, LF) Please allow 25 minutes for the Agnello. CONTORNI - SIDES Patatine Fritte Shoestring fries, Sicilian Sea salt, garlic mayonnaise (Gl, PF, V, can be VG, halal) nsalata di Giardino Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette Gl, PF, LF, V, halal) Rucola e Pere Stocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (Gl, LF, V, halal)	Cous) With an aubergine, soft feta, tomato, red onion & currant salad, lemon (can be GI or GF, halal)	
S29 Hamburger al Formaggio Cheeseburger with ground Wagyu beef, pickles, onions, tomato, lettuce, secret sauce & fries PF, halal) Manzo O'Connor Porterhouse OR Scotch Fillet (Gl. PF, LF, halal) Soth 300g, pasture-fed, Gippsland, Victoria Served with leafy greens, potato, thyme & Parmesan gratin, salsa Verde and lemon Veal and red wine Jus \$5 Green Peppercorn sauce \$5 Creamy mushroom & black truffle sauce \$5 Agnello Slow-cooked lamb shoulder (for two) Romesco, lemon & cumin (Gl, PF, LF) Please allow 25 minutes for the Agnello. CONTORNI - SIDES Patatine Fritte Shoestring fries, Sicilian Sea salt, garlic mayonnaise (Gl, PF, V, can be VG, halal) nsalata di Giardino Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette Gl, PF, LF, V, halal) Rucola e Pere Stocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (Gl, LF, V, halal)	Parma	\$36
Alamburger al Formaggio Cheeseburger with ground Wagyu beef, pickles, onions, tomato, lettuce, secret sauce δ fries PF, halal) Manzo O'Connor Porterhouse OR Scotch Fillet (Gl, PF, LF, halal) Sorth 300g, pasture-fed, Gippsland, Victoria Served with leafy greens, potato, thyme δ Parmesan gratin, salsa Verde and lemon Veal and red wine Jus \$5 Green Peppercorn sauce \$5 Creamy mushroom δ black truffle sauce \$5 Agnello Slow-cooked lamb shoulder (for two) Romesco, lemon δ cumin (Gl, PF, LF) Please allow 25 minutes for the Agnello. CONTORNI - SIDES Patatine Fritte S12 Shoestring fries, Sicilian Sea salt, garlic mayonnaise (Gl, PF, V, can be VG, halal) msalata di Giardino Leafy green δ herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette Gl, PF, LF, V, halal) Rucola e Pere S15 Rocket, Corella pear, toasted walnuts δ Parmigiano Reggiano, 24 Estate vino cotto (Gl, LF, V, halal)		
Steeseburger with ground Wagyu beef, pickles, onions, tomato, lettuce, secret sauce & fries PF, halal) Manzo O'Connor Porterhouse OR Scotch Fillet (GI, PF, LF, halal) Stoth 300g, pasture-fed, Gippsland, Victoria Served with leafy greens, potato, thyme & Parmesan gratin, salsa Verde and lemon Veal and red wine Jus \$5 Green Peppercorn sauce \$5 Creamy mushroom & black truffle sauce \$5 Agnello Slow-cooked lamb shoulder (for two) Romesco, lemon & cumin (GI, PF, LF) Please allow 25 minutes for the Agnello. CONTORNI - SIDES Patatine Fritte Shoestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal) msalata di Giardino eafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere \$15 Rucola pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	served with leafy green salad and fries (PF)	
Steeseburger with ground Wagyu beef, pickles, onions, tomato, lettuce, secret sauce & fries PF, halal) Manzo O'Connor Porterhouse OR Scotch Fillet (GI, PF, LF, halal) Stoth 300g, pasture-fed, Gippsland, Victoria Served with leafy greens, potato, thyme & Parmesan gratin, salsa Verde and lemon Veal and red wine Jus \$5 Green Peppercorn sauce \$5 Creamy mushroom & black truffle sauce \$5 Agnello Slow-cooked lamb shoulder (for two) Romesco, lemon & cumin (GI, PF, LF) Please allow 25 minutes for the Agnello. CONTORNI - SIDES Patatine Fritte Shoestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal) msalata di Giardino eafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere \$15 Rucola pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	Hamburger al Formaggio	\$29
Manzo O'Connor Porterhouse OR Scotch Fillet (GI, PF, LF, halal) Manzo O'Connor Porterhouse OR Scotch Fillet (GI, PF, LF, halal) Sorth 300g, pasture-fed, Gippsland, Victoria Served with leafy greens, potato, thyme & Parmesan gratin, salsa Verde and lemon Veal and red wine Jus \$5 Green Peppercorn sauce \$5 Creamy mushroom & black truffle sauce \$5 Agnello Slow-cooked lamb shoulder (for two) Romesco, lemon & cumin (GI, PF, LF) Please allow 25 minutes for the Agnello. CONTORNI - SIDES Patatine Fritte Shoestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal) nsalata di Giardino Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)		
Soth 300g, pasture-fed, Gippsland, Victoria Served with leafy greens, potato, thyme & Parmesan gratin, salsa Verde and lemon Veal and red wine Jus \$5 Green Peppercorn sauce \$5 Creamy mushroom & black truffle sauce \$5 Agnello Slow-cooked lamb shoulder (for two) Romesco, lemon & cumin (GI, PF, LF) Please allow 25 minutes for the Agnello. CONTORNI - SIDES Patatine Fritte Shoestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal) msalata di Giardino Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	PF, halal)	
Soth 300g, pasture-fed, Gippsland, Victoria Served with leafy greens, potato, thyme & Parmesan gratin, salsa Verde and lemon Veal and red wine Jus \$5 Green Peppercorn sauce \$5 Creamy mushroom & black truffle sauce \$5 Agnello Slow-cooked lamb shoulder (for two) Romesco, lemon & cumin (GI, PF, LF) Please allow 25 minutes for the Agnello. CONTORNI - SIDES Patatine Fritte Shoestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal) msalata di Giardino Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	Manzo O'Connor Porterhouse OR Scotch Fillet (GI, PF, LF, halal)	\$58 / \$75
Veal and red wine Jus \$5 Green Peppercorn sauce \$5 Creamy mushroom & black truffle sauce \$5 Agnello Slow-cooked lamb shoulder (for two) Romesco, lemon & cumin (GI, PF, LF) Please allow 25 minutes for the Agnello. CONTORNI - SIDES Patatine Fritte Shoestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal) nsalata di Giardino Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	Both 300g, pasture-fed, Gippsland, Victoria	
Green Peppercorn sauce \$5 Creamy mushroom & black truffle sauce \$5 Agnello Slow-cooked lamb shoulder (for two) Romesco, lemon & cumin (GI, PF, LF) Please allow 25 minutes for the Agnello. CONTORNI - SIDES Patatine Fritte Shoestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal) msalata di Giardino Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	Served with leafy greens, potato, thyme & Parmesan gratin, salsa Verde and lemon	
Agnello Slow-cooked lamb shoulder (for two) Romesco, lemon & cumin (GI, PF, LF) Please allow 25 minutes for the Agnello. CONTORNI - SIDES Patatine Fritte Shoestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal) Insalata di Giardino Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	Veal and red wine Jus \$5	
Agnello Slow-cooked lamb shoulder (for two) Romesco, lemon & cumin (GI, PF, LF) Please allow 25 minutes for the Agnello. CONTORNI - SIDES Patatine Fritte Shoestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal) nsalata di Giardino Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	Green Peppercorn sauce \$5	
Slow-cooked lamb shoulder (for two) Romesco, lemon & cumin (GI, PF, LF) Please allow 25 minutes for the Agnello. CONTORNI - SIDES Patatine Fritte Shoestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal) Insalata di Giardino Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	Creamy mushroom & black truffle sauce \$5	
Please allow 25 minutes for the Agnello. CONTORNI - SIDES Patatine Fritte Choestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal) Insalata di Giardino Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	Agnello	\$85
CONTORNI - SIDES Patatine Fritte Shoestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal) Insalata di Giardino Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	Slow-cooked lamb shoulder (for two) Romesco, lemon & cumin (GI, PF, LF)	
Patatine Fritte Shoestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal) Insalata di Giardino Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	*Please allow 25 minutes for the Agnello.	
Shoestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal) nsalata di Giardino Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	CONTORNI - SIDES	
Shoestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal) nsalata di Giardino Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)		
nsalata di Giardino Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	Patatine Fritte	\$12
Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	Shoestring fries, Sicilian Sea salt, garlic mayonnaise (GI, PF, V, can be VG, halal)	
Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette GI, PF, LF, V, halal) Rucola e Pere Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	Insalata di Giardino	\$15
GI, PF, LF, V, halal) Rucola e Pere Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	Leafy green & herby salad with tomato, cucumber, green olives, Cucina 3064 vinaigrette	V 10
Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)		
Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	Rucola e Pere	\$15
	Rocket, Corella pear, toasted walnuts & Parmigiano Reggiano, 24 Estate vino cotto (GI, LF, V, halal)	• -
inocchio \$16	Finocchio	\$16
	Roasted fennel with thyme & black truffle butter, Cannellini bean puree and fennel fronds (GI, LF, V,	410
·	VG, GF, halal)	

Cauliflower 'Fioretto', Romesco sauce, almonds, Parmesan crisps, salmoriglio dressing (GI, PF, LF, V, halal)

 $(gi) \ Gluten \ Intolerant, (gf) \ Gluten \ Free, (v) \ Vegetarian, (vg) \ Vegan, (pf) \ Peanut \ Free, (lf) \ Lactose \ Free, (alc) \ contains \ alcohol, \ halal$

\$16

We are unable to offer split bills during peak times. Menu subject to change.

Cavolfiore

 $15\% \ surcharge \ is \ applied \ on \ Public \ Holidays. \ 1.7\% \ surcharge \ on \ payments \ via \ credit \ card, \ 3\% \ on \ Amex.$