

Entree

House Sourdough bread, extra virgin, cultured Butter	V/NF	5
Seared local scallops, Parma crudité, house aioli	DF/GF/NF	26
Grilled local squids, green chilli, capers	GF/NF	19
Porcini arancini, grana Padano salad, balsamic apple	V/GF/NF	17
Grilled chorizo on a bruschetta, house garlic sauce	DF/NF	20
Berkshire pork belly slow roasted, apple Martini	GF/DF/NF	26
“Sorrentina” potato gnocchi, tomato sauce, mozzarella	GF/NF	19
Prosciutto di Parma 18 months, olives, bread	GF option/DF/NF	28
Roasted beets, salted walnuts, blue berries, goat cheese	GF/V	22

Main

House Pappardelle, braised lamb sauce, pecorino	NF	30
Risotto, local prawns, asparagus, chilli oil	GF/NF	36
House Pumpkin gnocchi, pork belly ragu	GF/NF	30
Duck breast, pan tossed in Calvados, dauphinoise, shallots	DF/GF/NF	36
Free range Chicken breast, dusted in dukkha	DF/GF/NF	34
Fresh Fish of the day	GF/DF/NF	MP

Pan tossed then oven roasted with extra virgin.

The chicken and the fish include a choice of side and a sauce

Grilled and Slow Roasted (GF/DF/NF)

Angus Rump “Tagliata” sliced, shiraz jus	350gr	44
Black Angus fillet tenderloin	200gr	56
Suckling Lamb, 6 hours	400gr portion	62
Wagyu Brisket, 6 hours, shiraz jus	400gr portion	53
Black Angus T-bone Steak	500gr	67

All meat include a choice of side and a sauce

Sides

9

Hand cut fresh local sweet potatoes chip	GF/DF/NF
Bell peppers, green beans tapenade, almond flakes	GF/DF
Dutch Yellow potatoes roasted in herbs and garlic	GF/DF/NF
Grilled pear, walnuts, blue cheese dressing	GF
Spinach and snow peas sauté	GF/DF/NF

Condiment Sauces

3

Roquefort Cognac	GF/NF	Romesco Chilli and Almonds	GF/DF
Shiraz Beef Jus	GF/NF/DF	Roasted Garlic Aioli	GF/NF/DF
Horseradish Relish	GF/DF/NF	Chipotle Sauce	GF/DF/NF