

## The Bortolotto Family

### Insalata

Caprese salad, vine ripened tomatoes, buffalo mozzarella, capers, olives & fresh basil	22
Salad of beetroot & holy goat piccolos, toasted walnuts, honey & cabernet vinaigrette	22

### Primi

Antipasto - salted cod crocchette, mixed olives, red onion frittata & buffalo mozzarella	28
Charcuterie - San Daniele prosciutto, house made beef sausage, bresaola & grissini	29
Summer tomato soup with roasted bug meat & avocado cocktail	24
Beef carpaccio with caper aioli, shaved reggiano, lemon & baby watercress	25
Jamon iberico, black fig, sweet rocket, hazelnut vinaigrette & balsamic jelly	26
Calamari fritti in chickpea flour, saffron salt & sauce vierge	28
Seared Crystal bay prawns, fregola & basil salad, spiced red pepper sauce	29
Caramelised scallops, fennel puree, burnt orange dressing & black olive powder	28

### Pasta

Linguine with seafood, garlic, chilli, herbs and extra virgin olive oil	35
Paccheri with pancetta, confit tomato, quail, pine nuts & caramelised shallots	30
Broccoli ravioli, crabmeat, garlic chips, bisque & celery cress	32
Raisin & saffron gnocchi, lobster, cherry tomato & fresh herbs	34
Lasagnetta with cuttlefish & green tomato, caper powder & coral oil	28

## **Risotto**

Risotto of baby vegetables, mascarpone, herbs & tomato essence	30
Risotto with shaved summer black truffles, parmesan & truffle oil	34

## **Piatti principali**

Goldband snapper with baba ganoush, artichoke, confit cherry tomato, black olives & rocket	39
Crispy skin ocean trout, potato blini, leeks, truffle & fromage blanc	39
Pan fried duck breast with plums & blackberries, duck sausage, green beans & witlof	40
Veal cotoletta, salad of green apple, savoy cabbage, chives & lemon	42
Roasted lamb rump with spiced eggplant pie, cucumber, red onion & feta salad	42
Beef Sirloin, roasted balsamic shallots, mash & truffle butter	40
Wagyu rump cap, rocket pesto & Pyengana cheddar	48

## **Contorni**

Sauteed baby spinach	12
Panzanella salad	12
Mixed leaf salad	10
Broccolini with anchovy & lemon	12
Torn iceberg & avocado with caesar dressing	10

Baby Kipfler potatoes, crème fraiche, chives & parmesan 12

## DOLCI

Strawberry & almond shortcake, macerated strawberries with vanilla cream, reduced vincotto 17  
*2003 Villa La Selva 'Vigna del Papa' Vin Santo del Chianti, Tuscany Italy \$18*

Chocolate pot de crème with coffee foam, frozen banana chiboust & Florentines 17  
*Romate Pedro Ximenez 'Cardenal Cisneros', Jerez Spain \$10*

Baked peach & apricot agrodolci, passionfruit ice cream, zabaglione, pistachio puree 17  
*De Bortoli 'Noble One, Riverina NSW \$12*

Semi freddo cassata Siciliana, warm cherry compote, candied orange & pokie stick 17  
*NV Campbells Liquid Gold Tokay, Rutherglen Vic \$12*

Pineapple lasagna with coconut sorbet, ginger molasses cake, rum & coconut foam 17  
*2009 Mount Horrocks 'Cordon Cut' Clare Valley, SA \$12*

Tiramisù - sponge soaked in kahlua, strega and coffee with mascarpone cheese 16  
*Strega \$9*

Sorbetti- a selection of house made flavours 16  
*La Spinetta 'Bricco Quaglia' Moscato D'Asti, Piedmont Italy \$12*

Affogato – vanilla bean ice cream, espresso, and a liquor of your choice of the following: 16  
 Galliano      Kahlua      Frangelico      Tia Maria      Amaretto

Biscotti 11

Formaggi - Cheese - 50 grams per portion 15

### **Holy Goat La Luna Ring, Sutton Grange, Victoria**

This is an award winning goats cheese ring handmade locally and is preservative free, it is creamy and delicate with a white crumbly texture

### **Asiago Venezia DOC, Veneto, Italy**

Made from cows milk collected from the high plateau of Asiago. This semi-hard cheese has been aged for 6 months, it has a sweet delicate taste and springy texture.

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**Saint Agur, Velay, France**

A pasteurised blue veined cheese made with cows milk and aged 6 months, its flavours tend to be rich and moist

**Mauri Taleggio DOC, Pasturo, Italy**

One of Italy's best kept secrets. A soft buttery cows milk cheese aged for 6 weeks. It has a creamy texture and is balanced with a delicious yeasty taste from the rind

**Casa Madaio Calcagno, Sardinia, Italy**

A sweet aromatic pecorino matured for a minimum of 120 days, the sheep graze on the rugged hills of Sardinia, their milk captures the sweetness and harshness of the Mediterranean season.