

ALL DAY BITES

Freshly Shucked Oysters, Classic Condiments	4.5
Pan Con Tomate (Tomato Bread) (DF)(V)	5
Marinated Seville Olives (VE)(DF)(GF)	9.5
Roasted Maple Syrup Nuts (VE)	9.5
Zucchini Fritti (V)	9.5
Hand Cut Frites (V)	12
Prosciutto Di Parma + Rock Melon (GF)(DF)	14

SMALL PLATES

Flash Fried Greens (V)(VEO)(GF)	18
Hazelnut Pesto, Ewe's Curd, Cashew Milk	
La Delizia Stracciatella (V)	20
Pesto Roasted Eggplant, Blistered Tomatoes	
Cod Ceviche (DF)(GF)	22
Gazpacho Dressing, Avocado, Lime	
Thinly Sliced Lamb (DFO)	22
Tomato & Basil Pesto	
Corvo's Meatballs (DFO)	22
Marinated Tomato Sugo, Parmesan, Grilled Bread	

SALADS

Green Leaf Salad (VE)(GF)(DF)	14
Vinaigrette, Shallots, Fresh Herbs	
Marinated Tomatoes (V)(GF)	16
Smashed Cucumber, Green Olives, Feta	

LARGE PLATES

Parmesan Gnocchi	18/36
Chicken Stock, Black Pepper, Olive Oil	
Sticky Whole Quail (GF)(DFO)	28
Blistered Peaches, Toasted Almonds	
Local Cod (DF)(GF)	42
Smashed Courgettes, Piperade, Basil, Aioli	
24hr Pork Belly (DF)(GF)	42
Green Apple, Crispy Pig Skin	
Stone Axe Wagyu Rump & Croquette (DFO)	55
Tomato, Black Olives, Cavolo Nero	

LUNCH - WINE + DINE - 40pp

12 - 2.30pm Thursday to Saturday

Choose 3 small plates + 1 salad.
Includes a glass of house wine, beer,
mocktail or fresh pressed juice.

Minimum 2 people

SEASONAL CHEF'S MENU - 75pp

Don't feel like choosing? Let us take care of it
with 5 chef-selected courses designed to be
shared, highlighting our favourites & the
freshest local produce.

Minimum 2 people

SWEETS

Lemon Posset (GF)(V)	15
Mandarins & Lemon Olive Oil	
Milk Chocolate Mousse (GF)(V)	16
Almond Cream, Crunchy Bits	
Afforgato	12
Add Liqueur	8
Duo of Cheeses, Baguette, Fragrant Chutney	28
Double Cream Camembert, WA Maffra Mature Cheddar, VIC	

HOME-MADE GELATO & SORBET

1 Scoop	5
3 Scoops	14
Gelato: French Vanilla Bean	
White Chocolate & Almond	
Sorbet: Blood Orange	
Mandarin	