

VILLAGE WINE

BAR

PICCOLO

- Seasonal oysters, cucumber mignonette 6ea
- Green Sicilian olives 11
- Smoked salmon and caper dip, potato chips 16
- Pickled octopus 16
- Baccala fritters, caper & dill aioli 19.5
- Ricotta and mozzarella croquette with tomato oil 18
- Gluten free bread 3

STARTERS

- Figs, squacquerone cheese, prosciutto, walnuts, aged balsamic 24
- Chicken liver parfait, quince, cornichons, grilled bread 24
- Snapper crudo, pistachios, orange and herb dressing, pink peppercorns 26
- Steak tartare, Caesar dressing, cured egg yolk, chives, crostini 24
- Salumi plate, pickles (small/large) 28/38
- With cheese of your choice 14ea/39 for 3

Berry's Creek Tarwin, blue (AUS) Brillat-Savarin, tripple cream (FR) Capra Traminer, alpine goats (IT)

PASTA

- Spaghetti with prawns, garlic, chilli, basil 38
- Spaghetti aglio e olio 24
- Rigatoni, mushroom ragu, truffle pecorino 29
- Orecchiette, pork and fennel sausage, broccolini, chilli, pangrattato 33
- Pan fried gnocchi, parsnip purée, cavolo nero, roasted parsnip, walnut vinaigrette 34
- Pumpkin risotto, sage, goats curd 32
- Gluten free pasta available 4

MAINS

- Beef cotoletta, fennel and caper slaw, jus 47
- Pan fried mirror dory, fennel purée, fennel and orange agrodolce, pine nuts, roquette 45
- Roasted lamb rump, smoked eggplant purée, chard spigariello, gremolata 47
- Chargrilled Victorian Southern Ranges steak served with Italian salsa verde, jus, watercress
- Scotch fillet 320gm 51 Eye fillet 220gm 58

SIDES

- Shoestring fries, aioli 12
- Potato, rosemary and parmesan gratin 16
- Sautéed winter Italian greens, bagna càuda 14
- Butter lettuce, radicchio, cucumber, white balsamic, almond salad 15