

# SWEETS

## dolci

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### SWEETS

sicilian apple & basil cake, strudel ice cream	15
pistachio & olive oil cake, raspberry, mascarpone	15
chocolate tart, hazelnut ice cream	15
salted caramel mousse, peanut & praline daquoise	15
panforte	4
nougat	4
chocolate truffle	4

### CHEESE

each	16
selection of 3	32

### DESSERT WINE

montevecchio moscato, 1l (heathcote, vic)	10
peters ruby port 'talijancich' (swan valley, wa)	5
talijancich '1961' solero muscat (swan valley, wa)	20
pellegrino passito liquoroso (pantelleria, italy)	10
pellegrino marsala superiore riserva (sicilia, italy)	9
pellegrino marsala vergine 1981 (sicilia, italy)	22

### AMARI

north to south trio amaro selection	16
averna	10
fernet branca	10
branca menta	11
amaro lucano	10
amaro del capo vecchio	10
amaro montenegro	10
amaro nonino	16

### GRAPPA

poli grappa honey	14
poli grappa mirtillo	14
francoli grappa di nebbiolo	12
francoli barrique	14
nonino grappa di moscato	15
tedeschi grappa di recioto	22

# CHEESE

## formaggio

each 16  
selection of 3 32

### THE HARD

tuma persa 'lost cheese', sicily (cow's)  
famously known as the 'lost cheese', a recipe lost for  
100 years was found in the closet of an old house and  
re-invented. dimensions of fruit and a peppery rind  
*pellegrino passito di pantelleria liquoroso, sicily 10*

ubriaco al prosecco 'drunken cheese', veneto (cow's)  
the local farmers of ubriaco cheese wet the rind with  
prosecco which imparts a classic wine aroma & flavour  
*le vigne di alice prosecco 2013, veneto 15*

genari parmigiano reggiano dop, emilia romagna (cow's)  
reggiano is produced under very strict controls, it  
must be made in one of three towns to an exact method  
and aged for at least 2 years, subtle yet sharp  
*lord nelson 3-sheets pale ale, sydney 7*

### THE BLUE

castel gorgonzola piccante d.o.p, lombardy (cow's)  
the stronger of our two gorgonzolas this creamy,  
smooth cheese has intense marbling to rattle your  
bones and remind you that you're eating the oldest  
named cheese on earth  
*pellegrino marsala vergine 1981, sicily 22*

gorgonzola dop dolce by tosi, piedmont (cow's)  
tosi is the last remaining family producer of  
gorgonzola, a wrinkly, brownish red rind with a long,  
buttery, fresh milk and herb flavour  
*derwent estate chardonnay 2013, tasmania 16*

# CHEESE

## formaggio

each  
selection of 3

16  
32

### THE SOFT AND CREAMY

robiola bosina, piedmont (sheep & cow's)  
soft, creamy italian cheeses are a rarity

*pellegrino marsala superiore oro riserva 9*

rocchetta, piedmont, (sheep, goat & cow's)  
a unique, award winning earthy cheese from 100%  
antibiotic free farms from around piedmont

*cantina del taburno falanghina 2012, Campania 16*

### THE SEMI HARD

castel taleggio, northern lombardy (cow's)  
traditional cave ripened wash rind - this classic  
cheese is soft, creamy and slightly pungent

*corte sant'alda soave classic 2013, veneto 16*

calciottona di capra al fieno, dolomites (cow's)  
a milky, soft and delicate version of what can be  
quite  
a sharp and bitey local cheese, coated in hay local to  
the cheese factory giving a wonderful sense of place  
and rural identity

*feudo montoni 'la marza' nero d'avola 2013, sicily 11*

capra al prosecco organic, veneto (goats)  
matured in prosecco marc the cheese exhibits grape  
sweetness balanced out with a refreshing, bitey  
sourness and length to adore

*pra 'morandina' valpolicella 2013, veneto 14*



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# ITALIAN CANTEEN

cantina italiana

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## ANTIPASTI

common loaf, evoo merchants moore river olive oil, aged balsamic mixed olives	3pp 7
salumi served with grissini & giardiniera	
capocollo	14
bresaola	14
prosciutto di san daniele	15
selection of all three	30
oysters, natural or spicy tomato granita	3.5/4
buffalo mozzarella, orange, basil, black pepper	16
crispy polenta, parmesan, pine nuts, caponata	14
heritage tomato & bread salad	15
clams, prosciutto, garlic, parsley, chargrilled common loaf	16
arancini 'with optional wine pairing'	15
chargrilled cuttlefish, olives, red onion, green herbs	15
market fish carpaccio, chilli, capers, fennel seed, lemon	19
veal, cucumber, tuna mayonnaise, capers	18
hearty italian soup, chargrilled common loaf	17

## RISOTTO & HOUSE MADE PASTA

scallop & fennel risotto, parmesan	33
potato gnocchi, roast tomato, basil, parmesan	29
maltagliati, veal & pork ragu, chilli, pecorino	30
house made ricotta & mushroom ravioli, pine nuts, sage & thyme butter	30
orecchiette, sausage, broccoli, chilli, parmesan	30
linguine, crab, tomato, chilli, lemon, fennel	34

## MAINS

beetroot, farro, goats curd, chard, dill	22
yellowfin tuna, cannellini beans, capsicum, chilli, lemon, pangrattato	31
poached spatchcock, spinach dumpling, heirloom carrots, sauce vierge	37
market fish, braised tomato lentils, lemon rosemary dressing	42
duck breast, heirloom carrots, pistachio, passito di pantelleria	40
chargrilled lamb, chickpeas, rainbow chard, salsa verde	38

## SIDES

wild rocket, lemon, olive oil	9
broccolini, chilli & garlic	12
potato, rosemary & garlic salt, lemon aioli	10

## BREAKFAST

### colazione

#### BUBBLES & MORNING COCKTAILS

zuccolo prosecco nv, fruili, italy	11/48
le vigne di alice prosecco superiore 13, veneto, italy	15/66
breakfast bellini: peaches and prosecco	15
bloody maria: vodka, fresh tomato, secret spices, basil, bresaola	18

#### COFFEES & TEAS

coffee (by mano o mano)	
espresso: blend or single origin grinds	4
filter coffee: single origin	4
monthly 'guest roast' single origin	4.5
twelve hour cold drip coffee	5
classic teas...	4
english breakfast, earl grey, chamomile, chai, peppermint, green, or lemongrass and ginger	
premium teas...	5.5
natural lemonade: citrus, apples, rosehip, marigold, refresh	
organic olive leaf: immunity, cleansing, anti-viral, energize	
jasmine buddha's tears: jasmine infused leaves, consolidate	
white tea + rose: silver needle, rose buds & petals, rise above	

#### REFRESHMENTS

juices: fresh squeezed orange, grapefruit, apple, veggie	8
milkshakes: vanilla or chocolate	6
iced drinks: coffee, latte or chocolate	6
iced teas: citrus, hibiscus & mint	6
fever tree sodas: ginger ale, ginger beer, tonic water	6
lurisia italian sodas: aranciata, chinotto, gazzosa (lemonade)	6

## **BREAKFAST**

colazione

### **THE DAILY BAKE**

friand	4
cakes, brownies and tarts	5
banana cake, or orange & almond pistachio cake (gf)	5
brioche, house-made preserves	5
muffins, sweet or savoury	5
doughnuts...	5
traditional, salted caramel, lemon meringue, peanut butter & jelly, raspberry jam	
chargrilled common loaf, house spreads	7
fruit toast, citrus mascarpone	10

### **BREAKFAST DAILY FROM 730 - 1130**

amaranth porridge, coconut, rhubarb, orange, basil	14
bircher muesli, apple, strawberries, yoghurt, nuts	15
citrus panna cotta, seasonal wa fruit, nuts, berries	16
hotcake, carnarvon banana, blueberries, peanut caramel, ice cream	17
beetroot cured trout, citrus, cucumber, avocado, common loaf	21
mushroom ragout, wheat berry, tarragon, chargrilled common loaf	19
spicy pork sausage, chestnut polenta, tomato, capsicum	22
bacon and organic eggs (scrambled or poached), chargrilled common loaf	19

### **BREAKFAST SIDES**

roasted tomato, avocado	5
organic eggs, sautéed mushrooms, tuscan beans	7
bacon, pork sausage, cured trout	8