

Dessert

Panna Cotta (V) Vanilla panacotta with salted crème caramel and coffee liquor	\$16
Crepes Suzette (V) with Apple Banana Crumble & Grand Marnier	\$16
Local Australian Gelato (V, GF) Pick your Choices of Belgian Chocolate, Strawberry, Vanilla Bean and Pistachio (Served 3 Scoops)	\$15
Cheese Platter (V) Chef Selection of 3 Exotic International Cheeses, Quince, Lavosh, Nuts and Dips	\$40



VE - Vegan
V - Vegetarian
GF - Gluten Free
DF - Dairy Free

Dinner

Sunday - Thursday (17:00 - 21:00) | Friday - Saturday (17:00 - 22:00)

Whilst we do our best to deliver every request possible, we cannot rule out cross contamination of nuts, sesame, eggs, gluten and dairy as we do not operate an allergen free kitchen. Please note that 10% surcharge applies on Sunday and 15% surcharge applies on Public holidays

Bread

Tuscan Herbs Organic Sourdough Bread with TSS Compound Butter (V)	\$12
Artisan Organic Olives Rosemary Bread with TSS Compound Butter (V)	\$14

Antipasti

Australian Olives and Marinated Giardiniera with Citrus Olive Oil (VE, GF, DF)	\$12
Truffle Mushroom Arancini (V)	\$18
Garlic Sautéed Forest Mushroom (V, GF)	\$16
Vanella Burrata with 15 years Aged Balsamic (GF)	\$15
Wagyu Beef Bresaola with Giardiniera Fig Balsamic (DF)	\$18
Prosciutto Toscano DOP	\$18
House made Dips: Eggplant Caponata with Grilled Artichokes (V, GF)	\$12
Cauliflower Fritti with Parmesan Shaved and Truffle (V)	\$18
Calamari Fritti with Taramasala Gremolata	\$19

Soup & Salad

Creamy Potato Onion Leek Soup	\$18
Sourdough Crouton, Crusted Macadamia	
Caesar Salad	\$21
Cos Lettuce, Bacon Crisp, Anchovies, Croutons, Eggs	
Add Chicken	\$7
Add Smoked Salmon	\$8

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Pasta & Risotto

Fettucine Al Pesto (V)	\$28
Fresh Egg Fettucine, Cherry Tomato, Sundried Tomato, Zucchini, Spinach Broccolini, Cashew Nut, Aged Pecorino, Aged Parmesan	
Seafood Chilli Marinara	\$34
Fresh Egg Fettucine with Vongole, Mussels, Prawns, Calamari Prawn Oil and Italian Herbs	
Risotto with 8 Hours Braised Moroccan Lamb Shank (GF)	\$35
Saffron Risotto, Aged Grana Padano, Aged Parmesan, Smoked Lamb Sugo, and Gremolata	
Wild Mushroom Risotto (V, GF)	\$28
Fresh Australian Wild Mushroom Risotto, Aged Grana Padano, Aged Parmesan, Gremolata	
Duck Ragu Fettucine	\$28
Smoked Duck Breast, Aged Grana Padano, Aged Parmesan, Gremolata	
Pork Cheek Fettucine	\$28
Pork Cheek Sausage, Bacon oil, Aged Grana Padano, Aged Parmesan, Gremolata	

From The Grill

Pinnacle Scotch Fillet MBS 2+ 250gr	\$45
Southern NSW Grass Fed Free Range with Mushroom jus	
Grainge Pinnacle Tenderloin MBS 2+ 200gr	\$48
Riverina Region NSW Black Angus with Mushroom jus	
South Australia Red Snapper	\$46
Marinara and Flat Bread	
Grilled Half Tuscan Chicken	\$36
Creamy Tuscan Sauce, Kataifi Pastry	
Side:	\$7
Truffle Creamy Mash Potato (GF)	
Grilled Broccolini with Thyme Honey and Pine nuts (GF)	
Green Salad with Balsamic Vinaigrette (VE, GF)	
Thick Cut Chips (VE)	

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