

LIMITED RESERVATIONS
WALK INS ALWAYS

CELLAR
CAFFETTERIA

OPEN DAILY
FROM 11:30

FOOD TO GO WITH WINE

APERITIVI \ aperitifs \			
FOCACCIA	\$12	SHISHITO PEPPERS	\$12
With Smoked and Whipped Ricotta		Chilli flakes Orange Peel	
ARANCINI	\$15	FRIED GNOCCO	\$18
Purple Olive Arancini Mozzarella Tapenade		With Prosciutto di Parma	

ANTIPASTI \ appetisers \	
SPRING SALAD	\$18
Spring Greens Rhubarb Mustard Emulsion	
MARKET CRUDO	\$25
Kumquat Caper Leaf Orange	
GRILLED MARKET VEGETABLES	\$18
Salsa Verde Pine Nuts	
VITELLO TONNATO	\$23
Roasted Veal Loin Corned Tongue Tonnato Sauce	

PRIMI \ first course \	
MAFALDINE	\$33
Wild Boar Ragu Sofrito Pecorino	
PACCHERI	\$32
A La Vodka	
LUMACHE	\$38
Spanner Crab Brown Butter Tarragon Fava Beans	
TORTELLINI	\$32
Spring Peas Ricotta Mint	
RAVIOLINI	\$39
King Prawn Bisque Cherry Tomato Garlic	
CAPELLI D'ANGELO	\$38
Cloudy Bay Clams Chilli Lemon Parsley	
SPAGHETTI	\$30
Cacio e Pepe	
CANNELLONI	\$38
Braised Wagyu Beef Cheek Rosemary Parmesan Mozzarella	

SECONDI \ second course \	
ROASTED CHICKEN	\$38
Roasted Bannockburn Chicken Panzanella Salad Sugo	
WHOLE MARKET FISH	\$38
Oven Baked Stuffed Whole Market Fish	
SWORDFISH	\$42
Roasted Swordfish Green Beans Zucchini Grilled Fava Leaf	
EGGPLANT PARMIGIANA	\$34
Eggplant Marinara Mozzarella Basil	
BERKSHIRE PORK BRACIOLA	\$37
Provolone Breadcrumbs Watercress	
GIPPSLAND BLACK ANGUS OYSTER BLADE	\$40
Anchoy Hollandaise Parsley	

CONTORNI \ sides \	
SOFT POLENTA	\$16
Goat's Cheese	
MUSHROOMS	\$16
Roasted Garlic Parmesan	
ASPARAGUS	\$16
Poached and Chilled Lemon	
CAFFETTERIA SALAD	\$14
Ramarro Farms Lettuce Leaves Basil Dressing	

CONDIMENTI \ condiments \	
Pecorino	\$6
Parmesan	\$6
Fermented Chilli Condiment	\$6

DOLCI \ sweets \			
TIRAMISU FOR TWO			
Soused Tiramisu Stove Top Coffee Mascarpone Mousse		\$26	
SEMIFREDDO	\$12	FRIED DONUTS	\$12
Manuka Honey Berries Peppercorn		Spiced Sugar Custard Caramel	
SOFT SERVE	\$15	MOUSSE	\$18
Vanilla Sunnyridge Strawberry Prosecco		Valrhona Dark Chocolate Olive Oil Murray River Flake Salt	

We'll accommodate dietary requirements where possible. All dishes are prepared in a kitchen handling gluten, nuts, dairy, shellfish and other allergens, therefore we cannot guarantee they are completely allergen-free. No payment surcharge. No weekend/public holiday surcharge.

LOWER GROUND
280 LITTLE COLLINS

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CAFFETTERIA

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WINE TO GO WITH FOOD

RODD & GUNN WINES \ by the glass 150ml \

ENSEMBLE SPARKLING NV Marlborough NZ Classic Blend Methode Traditionelle	\$14
ROYALE SPARKLING NV Marlborough NZ 48 months on Lees Methode Traditionelle	\$19
SAUVIGNON BLANC 2024 Marlborough NZ Waihopai Valley	\$12
PINOT GRIS 2024 Waipara Valley NZ Southern Alps	\$12
CHARDONNAY 2023 Hawke’s Bay NZ Two Terroirs	\$15
CHENIN BLANC 2025 Central Otago NZ Dice Roller	\$15
ROSÉ 2024 Marlborough NZ Wairau Sunset	\$12
PINOT NOIR 2024 Central Otago NZ Schist & Sands	\$13
CABERNET BLEND 2022 Hawke’s Bay NZ Gravels	\$14
CLASSIC RED BLEND 2021 Hawke’s Bay NZ Elements	\$13

GUEST WINE PRODUCER \ by the glass 150ml \

Craggy Range Sauvignon Blanc 2025 Martinborough NZ Te Muna	\$17
Craggy Range Chardonnay 2024 Hawke’s Bay NZ Kidnappers	\$17
Craggy Range Pinot Noir 2024 Martinborough NZ	\$17
Craggy Range Aroha Pinot Noir 2022 Te Muna NZ	\$55
Craggy Range Le Sol Syrah 2023 Hawke’s Bay NZ	\$55
Craggy Range Te Kahu Red Blend 2024 Hawke’s Bay NZ Gimblett Gravels	\$17

Wines from the Cellar \ by the bottle \

Browse the Cellar, pick your favourite, we'll add it to your table +\$25

Wines we’re liking \ by the bottle \

CHAMPAGNE AYALA Brut Majeur NV Champagne FR	\$152
MAC Forbes Riesling 2024 Strathbogie VIC, AU	\$65
POPPIES Pinot Gris 2024 Martinborough NZ	\$108
ALOIS LAGEDER Pinot Grigio 2024 Alto Adige IT	\$75
MAHI SAUVIGNON BLANC 2024 Marlborough NZ	\$55
MONTE TONDO Soave ‘Classico’ 2023 Veneto IT	\$58
DOMAINE SIGALAS Assyrtiko 2023 Santorini GR	\$120
ACMÉ Vineyards Chardonnay 2024 Adelaide Hills SA, AU	\$65
PENELOPE RADBURND Chardonnay 2024 Hawke’s Bay NZ	\$68
SOUMAH ‘HEXHAM’ Chardonnay 2024 Yarra Valley VIC, AU	\$71
JEAN MARC BROCARD Chablis 2023 Burgundy FR	\$87
PEREGRINE ROSÉ 2024 Central Otago NZ	\$68
TE KAIRANGA ESTATE Pinot Noir 2023 Martinborough NZ	\$68
DICEY Pinot Noir 2021 Bannockburn NZ	\$90
DOMAINE CHANSON Mercurey Rouge 2022 Burgundy FR Le Temps des Cerises	\$128
DOMAINE DE LA NOBLAIE Chinon Rouge 2022 Loire Valley FR	\$82
CASTAGNA BARBAROSSA Nebbiolo 2021 Piedmont IT	\$144
PICARDY MERLIMONT, Merlot, Cabernet Blend 2019 Western Australia AU	\$93
BENMARCO Sin Limites Malbec 2022 Mendoza AR Valle de Pederal	\$98
WOOD PARK Reserve Shiraz 2018 King Valley VIC, AU	\$74
ALPHA BOX & DICE ‘Siren’ Nero d’Avola 2024 McLaren Vale SA, AU	\$70
BADIOLA ‘Laderas’ Tempranillo 2021 Rioja ESP	\$60
CIABOT BERTON ‘Fiesta’ Barbera d’Alba 2021 Piedmont IT	\$72
TEUSNER ‘Dog Strangler’ Mataro 2022 Barossa Valley SA, AU	\$63

Master Sommelier Cameron Douglas

Lower Ground
280 Little Collins

Mixologist Matthew Bax