

CELLAR

FOOD TO GO WITH WINE

BREAD

FOCACCIA

Housemade Italian bread | garlic | rosemary \$8

CHARRED CHERRY TOMATO Cannellini Bean | Lemon \$8
CAPOCOLLO Rucola | Parmesan \$14

RICOTTA Salsa Verde | Chilli \$6
ANCHOVY Bottarga Butter | Confit Lemon \$14

SNACKS

FRIES \$12
Shoestring Fries | Marjoram | Parmesan

FARINATA \$14
Crispy Chickpea Pancake | Goats Cheese | Fig | Thyme

GAMBERETTI FRITTI \$22
Fried School Prawns | Chilli | Lemon Aioli

MARKET OYSTERS \$6EA
Prosecco Mignonette

TORTA \$21
Spinach Tart | Peas | Fava Beans | Salted Ricotta

CALAMARI GRIGLIA \$26
Grilled Calamari | Chilli | Lemon | Olive Oil

PASTA

PACCHERI ALLA NORMA \$26
Tomato | Eggplant | Smoked Mozzarella | Basil

CACIO E PEPE FUSILLI \$24
Parmigiano Reggiano | Fresh Black Pepper

ASPARAGUS TORTELLINI \$28
Asparagus | Parmesan Brodo | Mint
Add Spanner Crab +\$16

KING PRAWN LINGUINI \$34
Cherry Tomato | Basil | Citrus Butter

ANGEL HAIR VONGOLE \$32
Clams | Chilli | Garlic | Lemon

TAGLIATELLE DUCK RAGU \$30
Great Ocean Road Duck Ragu | Summer Vegetables

PASTA AL FORNO \$33
Milk Braised Veal | Swiss Chard | Fior di Latte

MAIN

GRILLED SWORDFISH \$38
Swordfish | Zucchini Blossom | Tarragon | Chilli | Lemon

CHICKEN COTOLETTA \$36
Bannockburn Chicken | Anchovy & Caper Brown Butter Sauce | Lemon | Herbs

POLPETTE \$36
Country Pork Meatballs | Preserved Tomato | Green Olive | Herbs

STEAK TO SHARE
1824 Wagyu | Gremolata | Lemon | Bay Leaf

3+ Bone in Strip 600g \$88
3+ OP Rib Eye on the Bone 1.2kg \$138

SIDES

PANZANELLA \$19
Heirloom Tomato | Roasted Peppers | Yesterday's Focaccia

INSALATA \$14
Butter Lettuce | Radicchio | Oregano | Raisins

PATATE \$16
Crispy Baby Potatoes | Samarillo | Gorgonzola

CAVOLO ARROSTO \$16
Roasted Sugar Loaf Cabbage | Anchovy & Roasted Chicken Emulsion

ASPARAGUS \$22
Salad of Asparagus | Stracciatella | Preserved Lemon | Macadamia

DESSERT

TIRAMISU FOR THE TABLE (4-6)

Boozy Tiramisu | Mascarpone | Stove Top Coffee \$55

GELATI

RICOTTA Roasted Almonds | Amaretto Caramel \$14

PISTACHIO Rhubarb Jam | Vermouth Bianco \$14

FLAN AL FORNO \$16
Milk Custard | Vanilla | Caramel | Kumquat

MOUSSE AL CIOCCOLATO \$16
Valrhona Dark Chocolate Mousse | Olive Oil | 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.

CELLAR

WINE TO GO WITH FOOD

RODD & GUNN WINES \ by the glass 150ml \

ENSEMBLE SPARKLING NV Marlborough NZ Classic Blend Methode Traditionelle	\$14
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 Ranges 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 Beechworth VIC AU	\$144
PICARDY MERLIMONT, Merlot, Cabernet Blend 2019 Western Australia AU	\$93
BENMARCO Sin Limites Malbec 2022 Mendoza AR Valle de Pedernal	\$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