



# Menu

## To Share.

### Antipasto Misto

Variety of chef selection cheeses, cold cuts of meat and grilled marinated vegetables

for 2 people	33
for 4-5 people	50

### Oven Baked Bread

Sliced oven baked bread served with balsamic and extra virgin olive oil

	10
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### Arancini (ask our team for todays options)

with parmesan cheese and provolone, served with aioli & tomato relish

3 pieces	12
6 pieces	21
10 pieces	30

### Fries

Fries Served with tomato chutney and seasoned with mouth watering herbs & spices

	9
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## Entrée.

### Bruschetta

- » Fresh tomato and basil with balsamic glaze 11
- » Piperade (slow cooked peppers) with garlic and herbs 15
- » Provolone, parmigiano & greens 13

### Soup of The Day

with baked crostini

	14
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### Calamari

Calamari peices tossed in semilina, deep fried, served with rocket and lemon aioli

	16
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### Crispy Pork Belly

Twice cooked Pork Belly, roasted apple and pear & tomato and onion relish

	19
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## Mains.

### Fruitti di Mare

Spaghetti with mussels, scallops, squid, prawns and fish pieces, cherry tomatoes, olive oil, garlic & chilli

	29
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### Market Fresh Fish\*

with cauliflower puree, warm tomato salsa, green oil & pine nuts

	priced daily*
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### Chicken Parma

with Witchmount style chips & salad

	28.50
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### Classic Pasta

Penne, Spaghetti and Gnocchi  
Carbonara, Napoli, Bolognese  
(gluten free option available \$3 extra)

	23
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### Chicken Schnitzel

Breast Fillet of chicken crumbed in Japanese Panko crumbs, fried & served with mushroom cream sauce & Witchmount style chips

	25
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## From the Grill.

### All Victorian Meat

<b>Dry Aged Grain Fed Beef Striploin 300g</b>	39
<b>Rib Eye of Beef 350-400g</b>	48
<b>Grain Fed Beef Tenderloin 200g</b>	39.50

All served with homemade roasted potato wedges and peppercorn jus

## Insalata.

- » Garden Salad with balsamic vinaigrette 13
- » Rocket, pear and parmesan salad with lemon and olive oil dressing 14
- » Pan Roasted green bean salad with crumbled feta 14

## Children's menu.

**Spaghetti Bolognese [Nut Free]**  
Gluten Free option available 12.50

**Chicken Tenders & Chips**  
Gluten Free option available 12.50

**Children's Dessert**  
Vanilla Ice Cream with your choice  
of strawberry, caramel, or chocolate  
topping and sprinkles. 9.50

## Desserts.

**Crème Brûlée**  
served with pistachio biscotti & mixed  
berry compote 14.50

**Panna Cotta [GF/Nut Free/Egg Free]**  
Vanilla Bean Panna Cotta served with  
mixed berry coulis 14.50

**Sticky Date Pudding**  
smothered with caramel sauce &  
vanilla bean ice-cream 14.50

**Jamaican Dark Chocolate Pudding**  
with creamy vanilla ice cream 14.50

**Sorbet**  
Mango 1 scoop - 4  
Lemon 2 scoops - 7.50  
Forrest Berry 3 scoops - 11  
Strawberry Contreau

**Affogato (alcoholic)**  
Espresso, frangelico and vanilla  
ice-cream 16.50

**Affogato (non-alcoholic)**  
Espresso, hazelnut syrup and  
vanilla ice-cream 12.50