

PASTA

GNOCCHI ZUCCA E PECORINO

Potato gnocchi, pumpkin sauce, pecorino romano, sage

RIGATONI CACIO E PEPE

Rigatoni, pecorino, pepper

SPAGHETTI ALLE VONGOLE

Spaghetti, clams, garlic, chilli

PAPPARDELLE AL RAGU

Pappardelle, goat ragu, parmigiano

AGNOLOTTI DI POLENTA E CAPRETTO BRASATO

Agnolotti, polenta & goat curd filling, Coorong goat stew

CAVATELLI CON SALSICCIA DI CERVO

Saffron cavatelli, wild venison sausage and capsicum ragu

RISOTTO FUNGHI E CASTAGNE

Risotto, wild mushrooms, chestnuts, shiitake garum, rosemary oil

WEEKLY SPECIAL

As explained by your host

WINE

2021 Tamellini, **Soave** DOC *Veneto, Italy*

2022 The Darling, **Sauvignon Blanc** *Marlborough, NZ*

2020 Helen's Hill 'Breachley Block',
Chardonnay *Yarra Valley, VIC*

2021 Kaltern, **Pinot Grigio** DOC *Alto Adige, Italy*

2021 Villa Aix AOP, **Rosé** *Provence, France*

2022 Longboard, **Pinot Noir** *Bellarine Peninsula, VIC*

2022 Umani Ronchi, **Montepulciano** *Abruzzo, Italy*
d'Abbruzzo

2020 Cantele La Linea, **Primitivo** *Puglia, Italy*

2016 Atlas Wine, **Shiraz** *Barossa Valley, SA*

Gluten free options available

*Menu items may contain or come into contact with wheat,
eggs, nuts and milk. Ask our staff for more information.*