

Chef's Daily Specials

Australian Prosciutto and Gorgonzola Flatbread w/ "Pedro Ximinez" soaked dates, wild rocket and EVOO \$21 (gf)

Chorizo and red pepper penne w kalamata olives, red onion, garlic, chilli, tomato Napoli, spinach, aged parmesan and basil \$34 (gfo)

Slow braised red wine and rosemary **Lamb Shank** w/ pomme puree, wilted winter greens and lemon and mint gremolata \$30

"Wanderers" Yearling Beef Cotoletta - parmesan and herb crumbed beef schnitzel with a warm potato, dill, caper, red onion, basil salad, mustard sour cream, parsley and lemon \$36 (gif)

Premium Cheese Board Bontaleggio di Grotta PDO, Isle of Man Cheddar & Mauri Gorgonzola Dolce PDO w/ quince paste, apple, walnuts and crackers \$35 (v, gfo)

Pizza Arvos

3pm - 6pm daily

Margherita w/ tomato sugo, fior di latte, basil, sea salt, EVOO (v) \$20

Salami w/ tomato sugo, fior di latte, Italian salami, confit garlic, chilli, oregano \$20

Mortadella, Ricotta and Hot Honey w/ EVOO, confit garlic and basil \$25

Wagyu Bresaola and Feta w/ arrabiata sauce, chilli, black olives, red peppers and parsley \$28

Roasted Rosemary Patatas w/ parmesan béchamel, rosemary, parsley and truffle oil \$20 (v)

Roasted Pumpkin and Leek w/ pumpkin crema, braised leek, candied walnuts, crispy sage and Burrata \$28 (v)

Sizzle Plate Tuesdays

\$15ea all day Tuesday served with toasted flat bread

New Potato w/ twice cooked rosemary potatoes, cauliflower, manchego and roasted garlic passata (v, gfo)

Chorizo and Calamari w/ sherry vinegar, parsley and lemon (gfo) (i)

Sizzling Seafood Medley w/ calamari, mussels, prawns, salmon, barramundi, dill and lemon cream sauce (gfo) (m)

Wagyu Beef and Parmesan Meatballs (3) with arrabiata sauce, béchamel and parsley

Thursday Mussel Club

1/2 kg of Mount Martha Mussels with baked flatbread for \$25 avail. all day until sold out

Steamed **"Mt Martha" Mussels** with Calabrian N'duja, caramelised onions, garlic, white wine, spring onions and lemon (gfo) (a)

Steamed **"Mt Martha" Mussels** with cream, confit garlic, shallots, bay leaves, thyme and parsley (gfo) (a)

Add a glass of Edmond Thery Blanc de Blanc or Oakridge Pinot Noir +\$12 | Add a side of French fries +\$5

Gnocchi Al Forno Fridays

3 special oven baked gnocchi's to choose from for \$25 each.

Gnocchi Carbonara w/ kaiserfliech belly bacon, caramelised onions, black pepper, egg and pecorino

Gnocchi Cavolfiore w/ roasted cauliflower, cauliflower cream, gorgonzola, spring onion and truffle oil (v)

Gnocchi di Noci w/ crispy prosciutto, walnut cream, sage, toasted walnuts, confit garlic, aged parmesan and basil

HENRY
— and the —
FOX

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(v) - vegetarian, (gf) - gluten free, (gfo) - gluten free option, (i) - imported seafood, (a) - Australian seafood, (m) - mixed origin seafood