

Chef's Daily Specials

Aged Halloumi Sizzle Plate w/ fig jam, pomegranate molasses, lemon, parsley and toasted flatbread \$20 (v, gfo)

Wild Mushroom, Truffle and Stracciatella Flatbread w/ caramelised onions, rosemary and confit garlic \$25 (v)

Slow braised red wine and rosemary **Osso Buco** w/ pomme puree, honey roasted Brussel sprouts, green beans and lemon gremolata \$36 (gf)

Prawn and Nduja Fettuccine w/ cavolo nero, peas, red onion, confit garlic, white wine, butter and basil \$38 (gfo) (i)

Premium Cheese Board Bontaleggio di Grotta PDO, Isle of Man Cheddar & Mauri Gorgonzola Dolce PDO \$35 (v)

Pizza Arvos

3pm - 6pm daily

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

Salami Tomato sugo, fior di latte, Italian salami, confit garlic, chilli, oregano \$20

Frutti di mare Prawns, calamari, mussels, salmon, barramundi, Nduja, tomato Napoli, preserved lemon, smoked scamorza, black olive, chilli, confit garlic and basil \$30 (m)

Carciofi w/ marinated artichokes, béchamel sauce, spinach, green olive tapenade, preserved lemon and parsley \$28 (v)

Patatas Roasted rosemary potatoes, parmesan béchamel, rosemary, parsley, truffle oil (v) \$20

Zucca a Prosciutto w/ pumpkin puree, prosciutto, roasted mushrooms, red onion, roasted almonds and aged parmesan \$28

Sizzle Plate Tuesdays

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

New potato sizzle plate, with twice cooked rosemary potatoes, cauliflower, manchego and roasted garlic passata (v, gfo)

Chorizo and calamari sizzle plate with sherry vinegar, parsley and lemon (gfo) (i)

Sizzling seafood medley with calamari, mussels, prawns, salmon, barramundi, dill and lemon cream sauce (gfo) (m)

Wagyu beef and parmesan meatballs (3) with arrabbiata 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 Gorgonzola - gorgonzola cream, rocket, pear and candied walnuts (v)

Gnocchi Cacio e Pepe - pecorino Romano, cultured butter, black pepper, aged parmesan and parsley

Gnocchi Putanesca - anchovies, tomato Napoli, capers, olives, garlic, chilli, aged parmesan and parsley

HENRY
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FOX

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