

Chef's Daily Specials

Thyme roasted **mushroom, brie and "Beechworth" honey flatbread** w/ confit garlic, parsley and black peppe \$18 (v, gfo)

Chicken Cacciatore w/ mushrooms, tomatoes, capers, olives, red wine, sage, thyme, Paris mash and parsley \$36 (gf)

"Mt Martha" Mussel, roasted fennel and saffron **risotto** w/ leek, garlic, chilli, mascarpone and salsa verde \$34 (gf) (a)

Fettuccine Gamberi w/ tiger prawns (i), blue swimmer crab bisque (a), butter white wine, cherry tomatoes, and wild rocket and basil \$36 (gfo)

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

Salami, Confit Fennel and Halloumi w/ halloumi, pear, rocket, hazelnuts, EVOO and pomegranate molasses \$28

Roasted Beetroot and Feta w/ dill béchamel, spinach, caramelised onion and confit garlic \$26 (v)

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

Parma Ham and Smoked Scamorza w/ tomato Napoli, basil, chilli and lemon oil \$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 Salsiccia w/ pork and fennel sausage, chilli, garlic, tomato Napoli, black olives, spinach and aged parmesan

Gnocchi Alfredo w/ butter, cream, grana Padano, confit garlic, black pepper and parsley (v)

Gnocchi di Zucca w/ roasted pumpkin crema, spinach, goats cheese, hazelnuts and aged parmesan (v)

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