

Primi e Secondi

Home-made potato gnocchi (V* - VGA*) Pork & fennel ragu', shaved fennel, pecorino	\$33
Panfried Eye fillet (200gr) (GF DF*) Potato puree, maple glazed baby carrots, crispy potatoes, jus	\$42
Roasted pumpkin Ravioli Spinach, noisette butter, braised shallots, sour ricotta, amaretti	\$31
Crab risotto (GF) Prawns, parsley, pomegranate, lemon oil	\$34
Roasted wild Barramundi (*GF *DF) Puffed quinoa crust, corn puree, pickled cabbage, broccoli, Chorizo	\$38
Tasting of lamb for 2 (GF DF*) Rump, ribs, shoulder terrine, seasonal veggies, roasted potatoes, jus	\$78

Side Dishes (GF DF* V*)

Roasted cauliflowers, dried fruits, smoked almonds, seeds (VGA*)	\$12
Truffle and parmesan fries	\$12
House made hand-cut chips served with aioli (VGA*)	\$12
Rocket & spinach salad, currants, parmesan, balsamic	\$12

Our Pizza is lovingly hand-made with only the freshest ingredients:
Italian flour, fiordilatte mozzarella, San Marzano tomatoes, fresh basil from our
veggie garden and extra virgin olive oil.
Our dough is improved for 72 hours and baked to perfection in our authentic
wood-fired pizza oven. BUON APPETITO!!!

House-made GF pizza base \$5, Vegan Mozzarella \$5

Pizza (GF* DF*)

Margherita (V*- VGA*) S.Marzano tomatoes, fior di latte mozzarella, basil	\$18
Prosciutto di Parma S.Marzano tomatoes, buffalo mozzarella, Prosciutto, rocket, parmigiano	\$28
DiVino Garden (V*- VGA*) S.Marzano tomatoes, fior di latte mozzarella, roasted vegetables	\$25
Salame S.Marzano tomatoes, fior di latte, mild salami, smoked mozzarella	\$27
Capricciosa (V*- VGA*) Artichoke cream, smoked ham, porcini, fior di latte mozzarella, olives	\$30
Duck prosciutto Truffle cream, buffalo Mozzarella, duck prosciutto, foie gras, dried raspberry	\$36
Frutti di mare S.marzano tomatoes, seasonal fresh seafood, garlic oil, parsley	\$38