

Bread

- Pane di casa.** Classic baked sour dough, extra virgin olive oil, balsamic vinegar (LD/V) \$7
- Pane all'aglio.** Cheese garlic bread, toasted ciabatta, pecorino \$11
- Bruschetta.** Bruschetta, with sour dough, vine ripened tomato, basil (VG) \$11

Entrée

- Polpo al limone.** Braised Octopus, in preserved lemons, extra virgin olive oil, vine ripened tomatoes, kalamata olives. (LG/LD) \$16
- Calamari con Sale e Pepe.** Salt and pepper squid salad, aioli, roquette, Parmesan (LG/LD) \$15
Matched with Vineyard Selection Sauvignon Blanc
- Arancini ripieni di tartufo e porcini.** Arancini, with truffle and porcini mushrooms, truffle mayonnaise. (V) *Matched with Signature Collection Merlot* \$16
- Insalata di granchio.** Crab salad, avocado, grapefruit, roquette leaves (LG/LD) \$19
Matched with Tempo Verita Fiano
- Antipasto.** Taste plate, selection of cheese, cold meats and condiments. \$22
Matched with Tempo Verita Fiano or Tempo Verita Montepulciano
- Pisello, mozzarella and limone crostata.** Peas, mozzarella and lemon tart, peas. Mozzarella, lemon, watercress and mint. (V) \$16
Matched with Tempo Verita Vermentino

Main

- Insalata d'orzo perlato.** Pearl barley salad, carrots, peas, tomatoes, red onions, parsley, basil, paprika and lemon dressing. (VG) \$22
Matched with Vineyard Selection Sauvignon Blanc
- Gnocchi di zuccha fatti in casa.** House made gnocchi, zucchini, capsicums, broad beans, gremolata. (V) \$28
Matched with Le Sauvage Viognier
- Stinco di agnello.** Oregano and lemon roasted lamb shanks, fricassee of vegetables \$26
Matched with Tempo Verita Lagrein
- Polo ripieno.** Chicken ballotine, mash potato, candied Kalamata olives jus, goat's curd. (LG) \$28
Matched with Vineyard Selection Pinot Grigio
- Linguine di gamberi e chorizo.** Chorizo and local prawn linguine, cherry tomatoes, basil and parsley. (LD) *Matched with Tempo Verita Vermentino* \$34
- Pesce del mercato.** Market Fish, caponata, basil sauce Market price
Matched with Tempo Verita Fiano
- Bistecca locale di manzo.** Southern Cross beef steak, roasted rosemary kipflers, carrot puree, porcini Sirromet barrel port sauce (LG) \$36.50
Matched with Tempo Verita Saperavi or Signature Collection Shiraz Viognier

Pizza

Margherita - Margherita , tomato, basil, sugo, buffalo mozzarella.	\$24
Fungi - Fungi , truffle béchamel, mushrooms, pesto, pecorino.	\$25
Pollo al pesto e pancetta - Pesto chicken , sugo, bacon, roasted peppers, red onion.	\$25
Salame - Salami , roasted cherry tomatoes, sugo, basil, mozzarella.	\$25
Al Gamberi - Local prawn , semi dried tomato, salsa verde.	\$28
Quattro formaggi - 4 cheeses , sugo, Gorgonzola, fior di late, pecorino, mozzarella.	\$29

Low gluten and vegan pizza bases available upon request.

Sides

Shoestring Fries (LD/LG)	\$11
Roasted kiplers , garlic, rosemary (LG)	\$11
Leaf salad , Chardonnay vinaigrette, radish, red onion (LG/LD)	\$11
Seasonal vegetables (LG)	\$11

Finale

Amaretto and cherry semifreddo , textures of cherries and almonds (LG)	\$16
Tiramisu , espresso jelly, Kahlua, mascarpone (LG)	\$16
Lemon and pistachio tart , pine nut caramel, Yuzu sorbet	\$16
Zuccotto , ricotta, hazelnuts, raspberries, chocolate, hazelnut ice cream (LG)	\$16
Selection of Cheese , quince paste, lavoche, fruits and nuts (LG available upon request)	\$17

(V) VEGETARIAN **(VG)** VEGAN **(LG)** LOW GLUTEN **(LD)** LOW DAIRY

Coffee and Tea

Flat White, Latte, Cappuccino, Long Black, Mocha, Short Black, Macchiato	\$4.5	Extras/upsized Soy, lactose free, almond, decaf, extra shot, caramel syrup, vanilla syrup	Add \$1
Chai Latte	\$5.5		
Hot Chocolate	\$5.5		
Babycino	\$1.5	Mug upsized	Add \$1
Tea (teapot for 1)			
English Breakfast, Earl Grey, Green, Mint	\$5		
Affogato/Frangelico	\$10/\$16		
Dessert Wine			
NV Sirromet Late Harvest Pinot Gris	\$14 glass	\$45 /375ml bottle	
NV Sirromet Sunwine	\$14 glass	\$45 /375ml bottle	
NV Sirromet Barrel Port	\$14 glass		

*No Split Bills

While Sirromet will endeavour to accommodate special meal requests for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergen in the working environment and supplied ingredients. If you have a severe allergy or dietary, please inform our staff.