

Bread

- Classic baked sourdough**, extra virgin olive oil, balsamic vinegar. **(LD/V)** \$7
- Cheese garlic bread**, toasted ciabatta, pecorino. \$11
- Bruschetta**, with sourdough, vine ripened tomato, basil. **(VG)** \$12

Entrée

- Braised octopus**, in preserved lemons, extra virgin olive oil, vine ripened tomatoes, Kalamata olives. **(LG/LD)** \$16
Matched with Vineyard Selection Sauvignon Blanc
- Salt and pepper squid salad**, aioli, roquette, parmesan. **(LG/LD)** \$16
Matched with Vineyard Selection Sauvignon Blanc
- Arancini**, with truffle, porcini mushrooms, truffle mayonnaise. **(V)** \$16
Matched with Signature Collection Merlot
- Crab & chilled prawn salad**, avocado, grapefruit, petite salsa, roquette leaves. **(LG/LD)** \$22
Matched with Granit Fiano
- Taste plate**, selection of cheese, cold meats and condiments. \$22
Matched with Granit Fiano or Granit Montepulciano
- Stuffed zucchini flowers**, citrus herb goats curd, shaved fennel, salsa verde. **(V)** \$18
Matched with Signature Collection Chardonnay

Main

- Caesar salad**, baby cos, crispy prosciutto, parmesan, fried capers, poached egg. \$20
Matched with Vineyard Selection Pinot Grigio
- House made gnocchi**, zucchini, roasted pumpkin, capsicum, caramelized onions, gremolata. **(V)** \$24
Matched with Le Sauvage Viognier
- Oregano and lemon roasted lamb shank**, fricassee of vegetables. \$29
Matched with Granit Lagrein
- Pan seared chicken breast**, mash potato, candied Kalamata olive jus, salsa, goat's curd. **(LG)** \$29
Matched with Le Sauvage Chardonnay
- Chorizo and local prawn linguine**, cherry tomatoes, basil & baby spinach leaves. \$35
Matched with Granit Vermentino
- Market fish**, caponata, basil sauce, shaved fennel & dill salad. Market price
Matched with Granit Fiano
- Southern Cross beef steak**, rosemary potatoes, seasonal greens, bearnaise sauce. \$39
Matched with Granit Saperavi or Signature Collection Shiraz Viognier

Pizza

Margherita , tomato, basil, sugo, buffalo mozzarella.	\$24
Fungi , truffle béchamel, mushrooms, pesto, pecorino.	\$25
Pesto chicken , sugo, bacon, roasted peppers, red onion.	\$25
Salami , roasted cherry tomatoes, sugo, basil, mozzarella.	\$25
Local prawn , semi dried tomato, salsa verde.	\$28
4 cheeses , sugo, gorgonzola, fior di latte, 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