

DINNER/TAKEAWAY

PASTA

- Duck ravioli w/ leeks & pink sauce \$19.5
- Spinach & ricotta ravioli w/ your choice of napoletana, creamy mushroom or pink sauce \$16.5
- Linguine Marinara [tiger prawns, organic mussels, john dory, baby squid, chilli, white wine, napoletana] \$23.5
- Linguine carbonara [speck, mushroom, free range egg, cream] \$17
- Grass fed veal & pork bolognese w/ spaghetti \$15
- Spaghetti & meatballs [Grass fed veal & pork] \$18
- Seafood risotto [tiger prawns, organic mussels, john dory, baby squid, chilli, white wine, napoletana, dash cream] \$23.5
- Triangoli filled w/ free range chicken and proscuitto w/ your choice of napoletana, creamy mushroom or pink sauce \$17
- Free range chicken & chilli jam meatballs w/ creamy herb pesto & fettuccine \$20
- Aglio e olio [your choice of pasta w/ evoo, chilli, parsley, garlic] \$12
- Potato gnocchi w/ your choice of gorgonzola & wild mushroom, creamy basil pesto & fetta, or cheeseburger sauce \$23

EVERYTHING ELSE

- Eggplant parmigiana \$17.5 [S*]
- Grass fed lamb shanks \$23 [S*]
- ½ Grass fed lamb shank \$13 [S*]
- Grass fed veal & pork Lasagna \$15.5 [S*]

SIDES:

- Garlic Bread \$3.5
 - Kale & appleslaw w/ kalonaise \$6.5
 - Jalapeño garlic bread \$4
 - Smashed parsley & garlic mash \$6.5
 - Roast potatoes \$6.5
 - Balsamic roasted vegies \$6.5
 - Seasonal Garden Salad \$6.5
 - Garlic Bread Pizza [sundried tomato, mozzarella, olives] \$5.5
- [S*] add two sides of your choice

WHITE

GLASS/BOTTLE

Pinot Gris SPY VALLEY 11/56
 [Malbourough, NZ, 2014]
Chardonnay JUNIPER CROSSING 10.5/52
 [Margaret River, WA, 2014]
Sem Sauv Blanc BOTTLE TREE 7.5/29
 [*Organic*, NSW, 2014]
Rosé CHAIN OF PONDS 8/35
 [Adelaide Hills, 2015]
Reisling MITCHELTON 9/40
 [VIC, 2015]
Bubbles DIVA SPARKLING 27 [Bottle only]
House Bubbles CHEZ FREDERIC 7/26

RED

Grenache/Syrah LA PETITE ROBE ROUGE 11/56
 [*Organic/Biodynamic*, France, 2013]
Cab Sauv HITHER & YON 10.5/52
 [McLaren Vale, 2013]
Tempranillo LA CASA LLUCH 9/40
 [*Organic*, Spain, 2013]
Pinot Noir PETITS DETOURS 9/40
 [France, 2013]
Shiraz CHEZ FREDERIC 7/26
 [NSW, 2014]
Cab Merlot BOTTLE TREE 7.5/29
 [*Organic*, NSW, 2011]
Young Shiraz HITHER & YON 10/48
 [McLaren Vale, 2012]

BEER

Tap YENDA PALE ALE 7S/9.5P PERONI 7.5
Pacific Ale STONE & WOOD 8.5 Jasper Ale STONE & WOOD 8.5
Mount Tennent Pale PACT BEER CO 9
Ginger Beer 4 PINES [500ml] 10.5
Steam Ale MOUNTAIN GOAT 8 Fancy Pants [summer ale] MOUNTAIN GOAT 8
Light Beer JAMES BOAGS 7 Apple Cider BATLOW PINK LADY 7.5

LUNCH

- Quiche Lorraine w/ Salad \$9
- Baked free range chicken w/ appleslaw & waffled bread \$15
- Linguine carbonara \$10
- Duck ravioli w/ leeks & pink sauce \$15
- Spinach & ricotta ravioli w/ napoletana, creamy mushroom or pink sauce \$13
- Grass Fed lamb shank & salad \$13
- Eggplant parmigiana & salad \$15
- Gnocchi w/ napoletana, creamy mushroom or pink sauce \$10
- Spaghetti w/ tiger prawns, chorizo & arrabiata sauce \$14
- Grass fed veal & pork bolognese w/ spaghetti \$10
- Aglio e olio [your choice of pasta w/ evoo, chilli, parsley, garlic] \$10
- Free range chicken & chilli jam meatballs w/ creamy herb pesto & fettuccine \$14

SALAD

- Kale & appleslaw w/ kaleonaise \$7
- Potato salad [egg, fried speck, spring onion, house made aoli] \$7
- Caramelised red pepper, fetta & lentil salad [balsamic, lemon, herbs, greens] \$7

SIDES

- Garlic bread \$3
- Jalapeño bread \$4
- Garlic Bread Pizza [sundried tomato, mozzarella, olives] \$5.5