

POST

ASSAGGI

- Saffron and Taleggio arancini / 12
- Assorted olives, pickles and grissini / 9
- Freshly shucked oysters with white balsamic / 27 / 54
- San Daniele prosciutto and salami with focaccia / 19
- Sautéed mushrooms, goats' curd and grilled bread / 12

IL PRIMI

- Fremantle octopus with tomato, pine nuts and paprika / 24
- House-cured salmon with lemon-infused Athena XV oil and crème fraîche with warm brioche / 22
- Thinly sliced herb-cruste beef with Parmigiano-Reggiano and capers / 22
- Beetroot carpaccio with cashew ricotta, toasted farro and a pomegranate dressing / 19

PASTA / RISOTTO

- Ricotta gnocchi with Castello and tomato sugo / 27
- Martelli spaghetti with king prawns, garlic, Athena XV oil, chilli and lemon / 32
- Tagliatelle with Wagin duck and porcini ragu / 32
- Casarecce with tomato, chilli, guanciale and pecorino / 24
- Assorted mushroom Vialone Nano risotto / 29

PESCE / CARNE

- Grilled organic chicken breast with celeriac, brussel sprouts, pancetta and salmoriglio / 36
- Pan-roasted market fish with Jerusalem artichoke, braised leeks and red wine butter / 39
- Eye fillet steak with a green peppercorn sauce, potato purée and cavolo nero / 42
- Slow-cooked lamb shoulder with pumpkin, kale and pearl barley / 36

INSALATA / VERDURA

- Shaved cabbage with kale, pear, mustard and a cider dressing / 14
- Charred broccolini, preserved lemon, currants and almonds / 14
- Green leaf salad with a De Soto sherry dressing / 12
- Roast pumpkin with goats' yoghurt, honey and pine nuts / 14
- Fries and aioli / 9

DOLCE

- Warm apple and panettone pudding with a vanilla bean ice cream / 14
- Tiramisù with a Tuscan trifle of mascarpone, espresso coffee and zabaione / 16
- Nougat semifredo with Italian Maraschino cherries / 14
- Affogato (available with liqueurs) / 7

FORMAGGIO

- Halls Suzette — *milk-washed rind* / 12
- Marcel Petite Comté — *semi-hard, cloth-bound, cow's milk* / 12
- Gorgonzola Piccante — *blue, washed rind, cow's milk* / 12
- Selection of two cheeses with condiments / 20**
- Selection of three cheeses with condiments / 30**

POST

SPRITZ

Aperol, prosecco, soda, orange	15
Campari, vermouth, grapefruit soda	15
Elderflower, prosecco, soda, bitter	16
Fernet Branca, gin, cucumber, ginger beer	18

NEGRONI

Classic – Tanqueray Gin, Cinzano Rosso, Campari	16
Bianco – Fords Gin, Dolin Blanc, Suze	18
Cynar – Tanqueray Gin, Cynar, Maidenii Sweet	18
Sloe – Monkey 47, Cinzano Rosso, Campari	19

BIRRA

Birra Moretti	<i>Lager</i>	4.6%	Udine, Italy	10
Otherside Social	<i>Lager</i>	4.7%	Fremantle, WA	10
Four Pines	<i>Kolsch</i>	4.6%	Brookvale, NSW	12
Boston Brewing Boondie	<i>Pale ale</i>	5%	Denmark, WA	12
Little Creatures Elsie	<i>Pale ale</i>	4.2%	Fremantle, WA	11
Colonial Small Batch	<i>Amber ale</i>	3.5%	Margaret River WA	9
La Sirene Citray Sour	<i>Sour ale</i>	4.5%	Melbourne, VIC	12
Colonial 'Bertie'	<i>Apple cider</i>	5%	Margaret River, WA	11
Boston Brewing Tingletop	<i>Ginger beer</i>	3.5%	Denmark, WA	12

FRIZZANTE

NV	Borgoluce 'Lampo'	<i>Prosecco DOC</i>	Veneto, Italy	14	64
NV	Taittinger	<i>Cuvée Prestige Brut</i>	Reims, France	24	145

BIANCO

2018	L'enclos du Tertre	<i>Riesling</i>	Frankland River, WA	15	75
2017	Poggio Anima 'Gabriel'	<i>Pecorino</i>	Albruzzo, Italy	12	60
2018	The Other Wine Co	<i>Pinot Gris</i>	Adelaide Hills, SA	14	68
2017	Mica 'Tino'	<i>Vermentino</i>	Margaret River, WA	13	65
2016	Kumeu River 'Village'	<i>Chardonnay</i>	Kumeu, NZ	15	75
2017	Billy Button	<i>Friulano</i>	Alpine Valleys, VIC	15	75

ROSATO

2017	M by Famille Sumeire	<i>Grenache Cinsault</i>	Provence, France	10	50
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ROSSO

2018	La Prova	<i>Pinot Nero</i>	Adelaide Hills, SA	13	65
2018	Ravensworth	<i>Sangiovese</i>	Canberra, NSW	15	75
2015	Picardy	<i>Shiraz</i>	Pemberton, WA	14	68
2017	Cantina 'Corbera'	<i>Nero d'Avola</i>	Sicily, Italy	12	60
2018	Izway 'Mates'	<i>Aglianico</i>	Barossa Valley, SA	14	68
2017	Cherubino 'Uovo'	<i>Cabernet Nebbiolo</i>	Frankland River, WA	14	68