

ENTREE

Crumbed green olives / pork & fennel stuffing / emerald aioli	14
Heritage tomatoes / stracciatella / manchego / zaatar / lemon balm / gnocco fritto	24
Grilled WA octopus / whipped feta / smoked butter / compressed mandarin / toasted almonds	26
Crispy skin pork belly / yellow peach & basil salad / fermented honey dressing	26
Calabrian kingfish crudo / finger lime dressing / creme fraiche / chives / werribee shaved fennel / baby cucumbers	33
Calamari fritti / lemon / aioli	34
Buffalo mozzarella DOP / prosciutto di parma / hot cacciatore salami / pickled cauliflower & olives served with wood-fired garlic & parmesan flatbread	42

MAINS

Pan-fried potato gnocchi / lemon mertle butter / udder delights chevre / baby spinach / pistachio cream	38
Linguine / blue swimmer crab / new season garden zucchini / lemon & dill creme fraiche / garlic & chilli pangrattato	45
Half roasted Bannockburn chicken / walnut gastrique / granny smith apple / pomme puree / figs	42
Mirror dory / macadamia tahini / preserved lemon agrumato / new season grapes	44
Steak frites / french fries / romesco sauce - 250g Signature Black Angus wagyu Skirt MB5+ - 250g Royale Rockhampton grain fed scotch fillet MB4+	48 55

SIDES

French Fries / aioli	14
Polenta chips / smoked tomato jam	14
Late harvest garden greens / truffle & sesame dressing	16
Fragapane farms cos lettuce / cucumbers / cherry tomatoes / whipped feta / dehydrated kalamata olives / oregano vinaigrette	18
Fregola salad / cherry tomatoes / smashed chickpeas / ligurian olives / charred lime dressing	16

SWEETS

Shadowfax's famous tiramisu / coffee anglaise	16
Rhubarb & pistachio semifreddo / rosewater jelly / apple & guava caramel	16
Dark chocolate sable biscuit / chocolate cream / macerated cherries	17
Affogato / house churned vanilla bean ice-cream / Hellyers Rd Tasmanian whiskey cream Liqueur / espresso / crostoli - upgrade Balvenie 14yrs Caribbean cask served with Haigh's chocolates +10	18

CHEESE

All served with house made spiced fruit paste / fig bread / seasonal fruit / lavosh

Ford Farm Cave Aged Cheddar, *Dorset England*
Prom Country Cheese Shepherd's Whey" Double Cream, *Gippsland VIC*
Six Farms Ash Brie, *Adelaide Hills SA*
Bruny Island 1972 Wash Rind, *Bruny Island TAS*
Pyengana St Columba Blue, *Pyengana Tasi*

18 (1 piece) / 44 (3 pieces) 50g per piece

FEED ME MENU

4 course chef's sharing menu 80pp
+ Matched wine 50pp

1st Heritage tomatoes / stracciatella / manchego / zaatar / lemon verbena / gnocco fritto - served w wood-fired garlic flatbread
- *2024 Pinot Gris, Geelong*

2nd Grilled WA octopus / whipped feta / smoked butter / compressed mandarin / toasted almonds
- *2022 Midhill Chardonnay, Macedon Ranges*

3rd Steak frites / 250g Royale Rockhampton grain fed scotch fillet MB4+ / french fries / romesco sauce
- *2022 Minnow Carignan Grenache Mataro, Werribee*

Sides

* Fragapane farms cos lettuce / cucumbers / cherry tomatoes / whipped feta / dehydrated kalamata olives / oregano vinaigrette

4th Rhubarb & pistachio semifreddo / rosewater jelly / apple & guava caramel
- *2022 Sparkling Shiraz, Pyrenees*

WOOD FIRED PIZZA

GARLIC Confit garlic / parmesan / sea salt / rosemary / parsley	18
MARGHERITA Tomato sugo / fior di latte / parmesan / basil	27
GAMBERETTO Tomato sauce / prawns / capers / picked onions / cream cheese / lemon / dill	34
ZUCCA Caramelised onion / pumpkin / spinach / Monte Rosso taleggio / scarmorza / roasted ricotta	28
MORTADELLA Mascarpone / scarmorza / Mr.Cannubi mortadella / stracciatella / pistachio crumb	29
PROSCIUTTO Tomato sugo / fior di latte / DOP buffalo mozzarella / prosciutto / garden rocket / Parmegiano Reggiano	34
SALSICCIA Garlic / pork & fennel sausage / fior di latte / broccoli / pecorino	30
MELANZANE Tomato sauce / roasted eggplant / scarmorza / asiago / stracciatella / basil / chilli	30
EXTRAS	
Fresh DOP Buffalo mozzarella	7
Prosciutto di parma	8
Ligurian olives	3
Gluten free Base	4
Salami	4
Anchovies	3

Please note: 2 course minimums are required on weekend lunches & public holidays. No splitting of bills. Surcharges apply for all card transactions, 10% on Weekend's & 15% on public holidays. Please inform us of any dietary requirements as not all ingredients may be listed on the menu. Cakeage is \$10pp, please discuss with our staff.