

ENTREE

Crumbed green olives / pork & fennel stuffing / emerald aioli	14
Fried Temuskos Farms cauliflower / honey glaze / garlic & chilli butter	22
Hand stretched burrata / roasted pear / fermented honey / wood-fired flatbread	24
Yellowfin tuna crudo / harrisa oil / lime / smoked eggplant / basil	33
Calamari fritti / lemon / aioli	32/49
Buffalo mozzarella DOP / prosciutto di parma / pork & fennel salami / squid ink & truffle salami / pickled cauliflower & olives / wood-fired garlic & parmesan flatbread	45

MAINS *Gluten free pasta available*

Hand made pan-fried gnocchi / new season asparagus / garlic chives / lemon ricotta emulsion	38
Hand made pan-fried gnocchi / wagyu bolar blade MS7+ ragu / madeira / parmigiano reggiano	39
Spaghetтини / garden pea / skull island tiger prawns / pancetta / chive oil	48
Linguine / blue swimmer crab / white wine / garlic / shallots / lemon / seaweed butter / samphire	45
Market fish / roasted artichokes / spring asparagus / white bean puree / preserved lemon gremolata	46
Spring lamb rump / quince glaze / burnt leek puree / cavolo nero / jus gras	48
Steak frites / french fries / entrecote sauce / 250g Eight Blossoms grain fed wagyu rump cap MB4+	55

SIDES

French Fries / aioli	14
Polenta chips / smoked tomato jam	14
Fragapane Farms baby gem lettuce / toasted hazelnuts / pecorino romano / tarragon & lemon dressing	14
Charred Werribee South broccoli / whipped garlic & lemon feta / pumpkin seed crumb	16

SWEETS

Shadowfax’s famous tiramisu / coffee anglaise	16
Chocolate & lavender mousse / strawberry & pomegranate compote / macadamia crumb	16
Baked labneh cheesecake / honey / pistachio crumb	16
Limoncello custard & raspberry donuts	16
Affogato / house churned vanilla bean ice-cream / Hellyers Rd	18

CHEESE

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

St Andrews Cheddar, <i>St Andrews Scotland</i>
Nimbin Valley Dairy Truffled Tripple Cream, <i>Nimbin NSW</i>
Six Farms Ash Brie, <i>Adelaide Hills SA</i>
Bruny Island 1972 Wash Rind, <i>Bruny Island TAS</i>
Fourme D’Ambert Mornac Blue, <i>Auvergne France</i>
18 (1 piece) / 44 (3 pieces) 50g per piece

FEED ME MENU

4 course chef’s sharing menu + Matched wine	80pp 50pp
1st Hand stretched burrata / roasted pear / fermented honey / wood-fired flatbread - <i>2025 Pinot Gris, Macedon Ranges</i>	
2nd Hand made pan-fried gnocchi / new season asparagus / garlic chives / lemon ricotta emulsion - <i>2024 Chardonnay, Macedon Ranges</i>	
3rd Steak frites / french fries / entrecote sauce / 250g Eight Blossoms grain fed wagyu rump cap MB4+ - <i>2022 Minnow Carignan Grenache Mataro, Werribee</i>	
<i>Sides</i> Charred Werribee South broccoli / whipped garlic & lemon feta / pumpkin seed crumb	
4th Limoncello custard & raspberry donuts - <i>NV Sparkling Cuvee, Macedon Rangers</i>	

WOOD FIRED PIZZA

GARLIC Confit garlic / parmesan / sea salt / rosemary / parsley	18
MARGHERITA Tomato sugo / fior di latte / parmesan / basil	27
GAMBERETTO Tiger prawns / tomato sugo / sorrel / scamorza / lemon myrtle dressing	34
PROSCUITTO Tomato sugo / fior di latte / DOP buffalo mozzarella / prosciutto / garden rocket / Parmegiano Reggiano	34
SALSICCIA Confit garlic / pork sausage / grilled fennel / pecorino / gorgonzola	30
ZUCCA Mascarpone / pumpkin / scarmoza / cashew crumb / sweet potato chips	29
GIARDINO Rabe / roasted bell peppers / grilled zucchini / asiago / scamorza / rocket pesto	28
SALAMI Tomato sugo / cacciatore salami / linguirian olives / provolone / oregano	30
EXTRAS Fresh DOP Buffalo mozzarella Prosciutto di parma Ligurian olives Gluten free Base Felino Salami Anchovies	7 8 3 4 4 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.