

ENTREE

Crumbed green olives / pork & fennel stuffing / emerald aioli	14
Temuskos Farms baked cauliflower / parmesan custard / crispy parsley / smoked almonds / roquefort miette	22
Crispy skin pork belly / corn puree / pickled Werribee South fennel & red apple	24
Hand stretched burrata / roasted beetroot puree / pepperberry / pistachio crumb / wood-fired garlic flatbread	28
Calabrian kingfish crudo / finger lime dressing / creme fraiche / chives / Werribee South fennel / baby cucumbers	33
Calamari fritti / lemon / aioli	34
Buffalo mozzarella DOP / prosciutto di parma / Mr.Cannubi mortadella / pickled cauliflower & olives served with wood-fired garlic & parmesan flatbread	44

MAINS

Hand made pan-fried gnocchi / wild mushrooms / confit garlic cream / garden herbs / chestnut crumb	37
Hand made pan-fired gnocchi / wagyu bolar blade MS7+ ragu / madeira / parmigiano reggiano	39
Linguine / tiger prawns / flinders island scallops / tomato fondue / capers / basil oil	47
Spaghettoni / blue swimmer crab / moreton bay honey bugs / white wine, garlic & chilli / tarragon & dill / bottarga	49
Werribee farmed Infinity Blue baby barramundi fillet / crisp celery /saffron potato / champagne beurre blanc	46
Steak frites / french fries / green peppercorn sauce / 250g Tajima Wagyu Rump Cap MB7+	55

SIDES

French Fries / aioli	14
Polenta chips / smoked tomato jam	14
Sauteed Green Beans / Yarra Valley Persian fetta	16
Werribee South baby gem lettuce / toasted hazelnuts / pecorino romano / tarragon & lemon dressing	14

SWEETS

Shadowfax's famous tiramisu / coffee anglaise	16
Passionfruit & vanilla custard cannoli	12
Dark chocolate custard tart / treacle snap / vanilla ice-cream	18
Affogato / house churned vanilla bean ice-cream / Hellyers Rd Tasmanian whiskey cream Liqueur / espresso / crostoli	18

CHEESE

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

Van Der Heiden Dutch Gouda, <i>Bodegraven Holland</i>	
Prom Country Cheese Shepherd's Whey" Double Cream, <i>Gippsland VIC</i>	
Six Farms Brie, <i>Adelaide Hills SA</i>	
Bruny Island 1972 Wash Rind, <i>Bruny Island TAS</i>	
Pyengana St Columba Blue, <i>Pyengana TAS</i>	
18 (1 piece) / 44 (3 pieces) 50g per piece	

FEED ME MENU

4 course chef's sharing menu	80pp
+ Matched wine	50pp
1st Calabrain kingfish crudo / finger lime dressing / creme fraiche / chives / Werribee fennel / baby cucumbers / wood-fired garlic flatbread - <i>2024 Pinot Gris, Macedon Ranges</i>	
2nd Pan-fried potato gnocchi / wild mushrooms / confit garlic cream / garden herbs / chestnut crumb - <i>2022 Midhill Chardonnay, Macedon Ranges</i>	
3rd Steak frites / french fries / green peppercorn sauce / 250g Tajima Wagyu Rump Cap MB7 + - <i>2022 Minnow Carignan Grenache Mataro, Werribee</i>	
<i>Sides</i>	
*Werribee South baby gem lettuce / toasted hazelnuts / pecorino Romano / tarragon & lemon dressing	
4th Dark chocolate custard tart / treacle snap / vanilla ice-cream - <i>2022 Sparkling Shiraz, Pyrenees</i>	

WOOD FIRED PIZZA

GARLIC	18
Confit garlic / parmesan / sea salt / rosemary / parsley	
MARGHERITA	27
Tomato sugo / fior di latte / parmesan / basil	
GAMBERETTO	34
Garden zucchini / prawns / tomato sugo / basil / ricotta salata / scamorza / lemon	
PROSCIUTTO	34
Tomato sugo / fior di latte / DOP buffalo mozzarella / prosciutto / garden rocket / Parmegiano Reggiano	
SALSICCIA	30
Garlic / pork & fennel sausage / pecorino / cavolo nero / parmesan	
FUNGHI	29
Portobello mushrooms / pecorino / scamorza / truffle oil	
GIARDINO	28
Tomato / capsicums / spinach / ligurian olives / asiago / scamorza	
CALABRESE	30
Tomato sugo / nduja / felino salami / smoked scamorza / pickled chilli	
EXTRAS	
Fresh DOP Buffalo mozzarella	7
Prosciutto di parma	8
Ligurian olives	3
Gluten free Base	4
Felino 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.