

**ENTREE**

Wild autumn mushrooms / wood-fired rye / whipped meredith goat's cheese / truffle butter / chives	22
Kingfish crudo / fermented fennel / watermelon radishes / white anchovy / burnt grapefruit	27
Grilled margra lamb loin chops / salsa verde / pistachio & cranberry agrodolce	29
Portarlington mussels / spanish sherry / njuda / Werribee fennel / wood-fired garlic flatbread	32
Calamari fritti / lemon / aioli	34
Buffalo mozzarella DOP / black figs / EVOO / vincotto / prosciutto di parma / garlic & parmesan flatbread	42

**PASTA & PROTEIN**

Pan fried potato gnocchi / zucchini flowers / ricotta / basil / hazelnut & pistachio crumb	37
House made tagliatelle / guanciale / chilli / cherry tomatoes / pecorino	37
Linguine frutti di mare / prawns / calamari / mussels / scallops / crab / cherry tomatoes / white wine / parsley	49
250g Rangers Vallay wagyu scotch fillet MS6+ / roasted dutch creams / porcini mushrooms / port jus	55
Market Fish / asparagus / young zucchini / broad bean puree sicilian salsa verde	47
Chicken florentine / sweet corn & pecorino puree / burnt butter / fried oregano	39

**SIDES**

Triple cooked hand cut chips / aioli	14
Polenta chips / smoked tomato jam	14
Roasted green beans / mint / parsley / spring onion / pangratatto / lemon oil	16
Werribee gem lettuce / parmesan / croutons / lemon dressing	16

**SWEETS**

Shadowfax's famous tiramisu / coffee anglaise	16
Fig, honey & ricotta semifreddo / brandy / toasted almonds	17
Chocolate & hazelnut torte / raspberry sorbet	17
Affogato / vanilla bean ice cream / MAC Macadamia Liquor / Tin Man espresso / crostoli	18

**CHEESE**

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

Pyengana Cloth Cheddar, *Pyengana, TASI*  
L'Artisan Mountain Man, *Great Ocean Road VIC*  
D'Affinois "Excellence" Extra Cream, *FRANCE*  
Woombye Triple Cream Ash Brie, *Woombye QLD*  
Berry's Creek Mossvale Blue, *South Gippsland VIC*

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

**FEED ME MENU**

4 course chef's selection feed me sharing menu 80pp  
+ Matched wine flight 50pp

Buffalo mozzarella DOP / black figs / EVOO / vincotto / prosciutto di parma / garlic & parmesan flatbread

- 2023 Roussanne, Werribee

Calamari fritti / lemon / aioli

- 2023 Chardonnay, Geelong

250g Rangers Vallay wagyu scotch fillet MS6+ / roasted dutch creams / porcini mushrooms / port jus

\* Gem lettuce salad / parmesan / croutons / lemon dressing

\*Triple cooked hand cut chips / aioli

- 2021 K Road Shiraz, Werribee

Fig, honey & ricotta semifreddo / brandy / toasted almonds

- NV Grand Tawny, Werribee

**WOOD FIRED PIZZA**

<b>GARLIC</b>	16
Confit garlic / parmesan / sea salt / rosemary / parsley	
<b>MARGHERITA</b>	24
Tomato sugo / fior de latte / parmesan / basil	
<b>GAMBERETTO</b>	34
Roasted garlic prawns / artichoke puree / scamorza / wild rocket / bottarga	
<b>PATATA</b>	28
Purple conga potatoes / confit garlic / goat's cheese / scamorza / chives	
<b>VEGETARIANO</b>	28
Creamy spinach puree / char-grilled zucchini / scamorza / ricotta / chives	
<b>PROSCIUTTO</b>	34
Tomato sugo / fior de latte / DOP buffalo mozzarella / prosciutto / garden rocket / Parmegiano Reggiano	
<b>SALSICCIA</b>	28
Roasted eggplant / pork & fennel sausage / aged pecorina / sea salt / extra virgin olive oil	
<b>SALAMI</b>	29
Tomato sugo / parmesan / pecorino / njuda / supressa salami / smoked scamorza / oregano	
<b>EXTRAS</b>	
Fresh DOP Buffalo mozzarella	7
Prosciutto di parma	5
Ligurian olives	3
Gluten free Base	4
Salami	4

Please note: 2 course minimums are required on weekend lunches & public holidays. No splitting of bills. Surcharges apply for all card transactions, 10% on Sunday'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.