

ENTREE

Crumbed pork & fennel stuffed green olives / emerald aioli	14
Heritage tomatoes / stracciatella / manchango / zaatar / lemon verbena / gnocco fritto	24
Honey glazed ham hock / pepperoncino / golden raisin agrodolce / fried cipollini	25
Black fig carpaccio / ricotta salata / black pepper / marjoram / leather wood honey / focaccia	24
Grilled WA octopus / whipped feta / smoked butter / compressed mandarin / toasted almonds	26
Kingfish crudo / finger lime dressing / creme fraiche / chives / baby cucumbers / clarified prawn butter	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 / cherry tomatoes / white anchovies / garlic / EVOO	48
Wood-fired spatchcock / walnut gastrique / granny smith apple / pomme puree / figs	42
BBQ & Butterflied king george whiting / macadamia tahini / preserved lemon agrumato / new season grapes	48
Steak frites / 250g Great Southern Grass Fed porterhouse / french fries / romesco sauce	49

SIDES

French Fries / aioli	14
Polenta chips / smoked tomato jam	14
Bitter leaves / arugula / dried baby figs / new season grapes / local walnuts / aged pecorino	16
Late harvest garden greens / truffle & sesame dressing	16
Fragapane farms cos lettuce / cucumbers / cherry tomatoes / whipped feta / dehydrated kalamata olives / oregano vinaigrette	18

SWEETS

Shadowfax's famous tiramisu / coffee anglaise	16
Christmas pudding custard cannoli	12
Sable cookie / chocolate cream / bitter cocoa / early season merchant cherries	16
Rhubarb & smoked vanilla semifreddo / halva praline / EVOO	17
Affogato / house churned vanilla bean ice-cream / Brookies Macadamia Liquor / espresso / crostoli	18

CHEESE

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

Ford Farm Cave Aged Cheddar, <i>Dorset England</i>
Prom Country Cheese Shepherd's Whey" White Mould, <i>Gippsland VIC</i>
Six Farms Ash Brie, <i>Adelaide Hills SA</i>
Bruny Island 1972 Wash Rind, <i>Bruny Island TAS</i>
Maffra Tanjil Blue, <i>Gippsland Vic</i>
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 / manchango / 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*

Steak frites / 250g Great Southern Grass Fed porterhouse / french fries / sauce bearnaise - *2022 Nebbiolo, Pyrenees*

Sides

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

4th Rhubarb & smoked vanilla semifreddo / halva praline / EVOO - *NV Grand Tawny, Werribee*

WOOD FIRED PIZZA

GARLIC	18
Confit garlic / parmesan / sea salt / rosemary / parsley	
MARGHERITA	27
Tomato sugo / fior di latte / parmesan / basil	
PESCATORA	34
Tomato sauce / prawns / capers / picked onions / cream cheese / lemon / dill	
ZUCCA	28
Caramelised onion / pumpkin / spinach / talegio / scarmorza / roasted ricotta	
MORTADELLA	29
Mascarpone / scarmorza / mortadella / stratechella / pistachio crumb	
PROSCIUTTO	34
Tomato sugo / fior di latte / DOP buffalo mozzarella / prosciutto / garden rocket / Parmegiano Reggiano	
SALSICCIA	30
Garlic / pork & fennel sausage / fior di latte / broccoli / pecorino	
MELANZANE	30
Tomato sauce / roasted eggplant / scarmorza / asiago / stratechella / basil / chilli	
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.