

**ENTREE**

|   |    |
|---|----|
| Crumbed pork & fennel stuffed green olives / emerald aioli                                  | 14 |
| Garlic & chilli wood roasted eggplants / pine nuts / fried parsley                          | 24 |
| House made sardinian ravioli / potato, pecorino & mint                                      | 27 |
| Crumbed baby whiting / milk & dill mayonnaise / garlic butter                               | 27 |
| Spring ridge wild venison shoulder / garlic broccoli rabe                                   | 28 |
| Calamari fritti / lemon / aioli   | 34 |
| Buffalo mozzarella DOP / Mt Macedon pine mushrooms / wood-fired garlic & parmesan flatbread | 38 |
| + Prosciutto di parma   | 8  |

**MAINS**

|   |    |
|---|----|
| House made potato gnocchi / roasted Werribee cauliflower / braised leek / pecorino bechamel / crispy garlic | 37 |
| Linguine / tiger prawns / portarlington mussels / little neck clams / red pepper puree                      | 49 |
| Veal osso buco milanese / saffron risotto / gremolata   | 42 |
| Slow cooked pork shank / cavolo nero / artichoke puree / apple & mustard sauce                              | 42 |
| Pinot noir braised duck breast / tomato & rosemary / soft polenta   | 46 |
| Market fish / guanciale / snow peas / fried buckwheat / garden pea & verjuice veloute                       | 47 |

**SIDES**

|  |    |
|--|----|
| French Fries / aioli   | 14 |
| Polenta chips / smoked tomato jam                                  | 14 |
| Roasted werribee cauliflower / romesco / mostarda / smoked almonds | 16 |
| Honey & cayenne roasted carrots / buttermilk dressing              | 16 |
| Fregola / chickpea / red onion / cherry tomato / black olive salad | 17 |

**SWEETS**

|  |    |
|--|----|
| Shadowfax's famous tiramisu / coffee anglaise  | 16 |
| Pear & ricotta torta / creme fraiche / olive oil / charcoal salt                       | 17 |
| Fried custard / limoncello syrup   | 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 Camembert, *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 / Mt Macedon pine mushrooms / house baked potato facaccia  
 - *2023 Little Hampton Pinot Gris, Macedon Ranges*

House made potato gnocchi / roasted Werribee cauliflower / braised leek / pecorino bechamel / crispy garlic  
 - *2023 Chardonnay, Geelong*

Pinot noir braised duck breast / tomato & rosemary / soft polenta

\* Honey & cayenne roasted carrots / buttermilk dressing

\*French fries / aioli

- *2021 Little Hampton Pinot Noir, Macedon Ranges*

Pear & ricotta torta / creme fraiche / olive oil / charcoal salt  
 - *NV Grand Tawny, Werribee*

**WOOD FIRED PIZZA**

**GARLIC** 16  
 Confit garlic / parmesan / sea salt / rosemary / parsley

**MARGHERITA** 24  
 Tomato sugo / fior de latte / parmesan / basil

**GAMBERETTO** 34  
 Tiger prawns / roasted garlic / shallots / chilli / scamorza / lemon / bottarga

**FUNGI** 28  
 Button mushrooms / mascarpone / scamorza / taleggio / porcini dust

**ZUCCA** 27  
 Roasted pumpkin / caramelised onion / scamorza / goat's cheese / crispy sage

**PROSCIUTTO** 34  
 Tomato sugo / fior de latte / DOP buffalo mozzarella / prosciutto / garden rocket / Parmegiano Reggiano

**SALSICCIA** 28  
 Pork and fennel sausage / confit garlic / royal blue potatoes / fior di latte / pecorino

**SALAMI** 29  
 Tomato sugo / cacciatore hot salami / smoked scamorza / parmesan / pecorino / oregano

**EXTRAS**  
 Fresh DOP Buffalo mozzarella 7  
 Prosciutto di parma 5  
 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 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.