

SHADOWFAX SPRING MENU

FEED ME

4 course chef's selection feed me menu served family style	75pp
+ Matched wine flight	45pp
Bluefin tuna crudo / sofrito / capers / olives / smoked vinegar	
+ Garlic pizza / confit garlic / sea salt / rosemary	
- 2022 Minnow Viognier, Pyrenees	
Jumbo quail / artichoke / romano cacciatore / olive tapenade	
- 2022 Chardonnay, Macedon Ranges	
300g Rangers Valley porterhouse MS4+ / asparagus / black garlic butter	
+ Werribee baby gem lettuce / babaganoush / almond crumb	
+ Triple cooked hand cut chips / aioli	
- 2021 K Road Shiraz, Werribee	
Cannoli Alla Siciliana	
- 2019 Fortified Shiraz, Werribee	

WOOD FIRED PIZZA

GARLIC	16
Confit garlic / reggiano / sea salt / rosemary	
MARGHERITA	24
Tomato sugo / fior di latte / basil / olive oil	
GAMBERA	32
San Marzano tomatoes / confit garlic / roasted tiger prawns / scamorza / zucchini / chilli	
VERDURE	27
Tomato sugo / marinated tomatoes / zucchini / asiago / pecorino scamorza / sea salt / parsley	
FRIARIELLI	28
Italian sausage / broccoli rabe / garlic / smoked scamorza / fresh chilli	

TO START & SHARE

Appellation oysters / natural or green apple & basil granita	MP
Crumbed pork & fennel stuffed olives / whipped feta	14
Coccoli / stacchino / prosciutto / basil	16
Romano peppers / parmesan crumb / spicy tomato aioli	18
Bluefin tuna crudo / sofrito / capers / olives / smoked vinegar	27
Jumbo quail / artichoke / romano cacciatore / olive tapenade	31
Calamari fritti / lemon / aioli	34
Buffalo mozzarella DOP / rockmelon / garden rocket / sherry glaze / garlic flatbread + prosciutto \$8	34

PASTA

Pan fried potato gnocchi / cotechino sausage / arrabbiata sauce	36
House made stinging nettle pappardelle / ricotta / spinach / basil / lemon / pecorino	37
Linguine / skull island green prawns / garlic / shallots EVOO / lemon / mint	47

PROSCIUTTO	32
Tomato sugo / fior di latte / DOP buffalo mozzarella / prosciutto / garden rocket / parmigiano reggiano	
CALABRIA	27
Tomato sugo / cacciatore hot salami / nduja / scamorza / parsley	
SUPRESSA	28
Roasted capsicum puree / mild casalingo salami / taleggio DOP / scamorza / thyme	
EXTRAS	
Fresh DOP buffalo mozzarella	7
Prosciutto Leporati	5
Ligurian olives	3
Gluten free Base	4
Salami	4

LARGE

250g grain fed scotch fillet / asparagus / caramelised shallot, thyme & mustard jus	55
Market Fish / roasted Werribee fennel / pernod, watercress & sorrel sauce	MP

SIDES

Triple cooked hand cut chips / aioli	14
Polenta chips / smoked tomato jam	14
Roasted green beans / mint / parsley / spring onion / pangrattato / lemon oil	16
Werribee baby gem lettuce / babaganoush / almond crumb	16
Zucchini carpaccio / mint / pine nuts / baby capers / salted ricotta / lemon vinaigrette	22

SWEETS

Shadowfax's famous tiramisu / coffee anglaise	16
Cocoa & amaretti creme caramel	17
Ferrero rocher cannoli	9ea
Affogato / vanilla bean ice cream / Bumbu rum cream liqueur / tin man espresso / crostoli	19

CHEESE

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

Bay of Fires Sloop Rock Cheddar, St Helens TAS
L'Artisan Mountain Man, Great Ocean Road VIC
Milawa Camembert, Milawa VIC
Woombye Triple Cream Ash Brie, Woombye QLD
Berry's Creek Mossvale Blue, South Gippsland VIC

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

Please note: 2 course minimums are required during weekend lunches & public holidays. One account per table please. 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.