

## ENTREE

Appellation oysters / natural or rose granita	MP
Smoked chicken croquettes / corn puree / crispy pancetta / pickled cucumber	22
Grilled asparagus / burnt butter hollandaise / stracciatella / macadamia crumb	24
Crumbed lamb ribs / chilli jam (2 per serve)	24
Snapper crudo / preserved lemon / cuvee vinaigrette / fennel	27
Otways pork belly / romesco / mostarda / smoked almonds	28
Pickled WA octopus / potato / red pepper salsa / charred lime	29
Calamari fritti / lemon / aioli	34
Buffalo mozzarella DOP / rockmelon / garden rocket / sherry glaze / garlic flatbread + add prosciutto \$8	34
<b>PASTA &amp; PROTEIN</b>	
Pan fried gnocchi / duck ragu / green olives / crispy sage	36
House made fettuccine / garden zucchini / pistachio & basil pesto / pecorino pepato	37
Linguine frutti di mare / prawns / calamari / mussels / clams / scampi / cherry tomatoes / white wine	49
250g Gippsland grain fed scotch fillet / garlic chats / caramelised shallot, thyme & mustard jus	55
Market fish / asparagus / young zucchini / broad bean puree sicilian salsa verde	MP

## SIDES

Triple cooked hand cut chips / aioli	14
Polenta chips / smoked tomato jam	14
Roasted Werribee broccoli / toasted almonds / njuda sauce	16
Local baby gem lettuce / parmesan / croutons / lemon dressing	16

## SWEETS

Shadowfax's famous tiramisu / coffee anglaise	16
Raspberry & mango semifreddo	17
Ferrero Rocher cannoli	10ea
Affogato / vanilla bean ice cream / Mr Black cold drip coffee liqueur / Tin Man espresso / crostoli	18

## CHEESE

All served with house made spiced fruit paste / fig bread / seasonal fruit / lavosh
Bay of Fires Sloop Rock Cheddar, <i>St Helens TAS</i>
L'Artisan Mountain Man, <i>Great Ocean Road VIC</i>
Milawa Camembert, <i>Milawa VIC</i>
Woombye Triple Cream Ash Brie, <i>Woombye QLD</i>
Berry's Creek Mossvale Blue, <i>South Gippsland VIC</i>
18 (1 piece) / 44 (3 pieces) 50g per piece

## FEED ME MENU

4 course chef's selection feed me sharing menu + Matched wine flight	75pp 50pp
Grilled asparagus / burnt butter hollandaise / stracciatella / macadamia crumb Garlic pizza / confit garlic / sea salt / rosemary - 2022 Minnow Viognier, Pyrenees	
Calamari fritti / lemon / aioli - 2022 Chardonnay, Macedon Ranges	
250g grain fed scotch fillet / caramelised shallot, thyme & mustard jus Roasted green beans / mint / parsley / spring onion / pangratatto / lemon oil Triple cooked hand cut chips / aioli - 2021 K Road Shiraz, Werribee	
Ferrero rocher cannoli - NV Grand Tawny, Werribee	

## WOOD FIRED PIZZA

<b>GARLIC</b> Confit garlic / parmesan / sea salt / rosemary	16
<b>MARGHERITA</b> Tomato sugo / fior de latte / parmesan / basil	24
<b>GAMBERA</b> Tomato sugo / macerated tomatoes / roasted prawns / bottarga lemon cheek	32
<b>VEGETARIANO</b> Tomato sugo / mushrooms / ligurian olives / roasted capsicum / pecorino / scamorza	27
<b>SALSICCIA</b> Italian sausage / cavolo nero / asiago / smoked scarmoza / frsh chilli	28
<b>PROSCIUTTO</b> Tomato sugo / fior de latte / DOP buffalo mozzarella / prosciutto / garden rocket / Parmegiano Reggiano	34
<b>CARBONARA</b> Guanciale / scamorza / pecorino ramano / egg yolk / cracked pepper / parsley	29
<b>SUPRESSA</b> Roasted capsicum puree / mild casalingo salami / taleggio DOP / scarmoza / thyme	28
<b>EXTRAS</b> Fresh DOP Buffalo mozzarella Prosciutto Leporati Ligurian olives Gluten free Base Salami	7 5 3 4 4

Please note: 2 course minimums are required during our seasonal dinners, 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 menu