

ENTREE

Crumbed pork & fennel stuffed green olives / emerald aioli	14
Roasted Temuskos farms cauliflower / romesco / mostarda / smoked almonds	17
Berries Creek blue cheese mousse / fermented honey / garlic / roasted pear / walnut praline / fruit loaf	22
Spring lamb cotoletta / jarrahdale pumpkin / masala jus	26
Sicilian kingfish & tuna crudo / green olives / capers / lemon agrumato / sauce vierge	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

House cut pappardelle / cavolo nero pesto / pecorino romano / new season asparagus / salted pistachio	38
House made potato gnocchi / duck ragu bianco / black truffle / mushrooms	39
Fusilli caserecci / pomodori scattarisciati / tiger prawns / chorizo / crustacean bisque / dill	48
Twice cooked Otway Ranges pork belly / honey & harrisa glaze / black garlic / jerusalem artichoke / pickled shallots	42
Lemon glazed swordfish / nduja emulsion / silverbeet / celeriac / smoked paprika oil / parsley	46
Steak frites / 250g Southern Rangers 150 day grain fed porterhouse / french fries / sauce bearnaise	49

SIDES

French Fries / aioli	14
Polenta chips / smoked tomato jam	14
Wood-fired beetroots / red cabbage / capers / sherry vinegar / creme fraiche / dill	15
Charred broccoli / almond cream / alliums / white balsamic 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
Nonna's lemon curd cannoli / italian meringue	12
Pistachio panna cotta / caramalised milk / basil ice-cream / crumble	17
Dark chocolate roulade / whipped goats curd / liqueur soaked blackberries	17
Affogato / house churned vanilla bean ice-cream / MAC Macadamia Liquor / Common Ground espresso / crostoli	18

CHEESE

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

Pyengana Cloth Bound Cheddar, *Pyengana TAS*

Maffra Farmhouse Brie, *Gippsland VIC*

Woombye Tripple Cream, *Woombye QLD*

L'Artisan Le Rouge, *Great Ocean Rd VIC*

Berry's Creek "Oak" Blue, *Gippsland VIC*

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

FEED ME MENU

4 course chef's sharing menu 80pp
+ Matched wine 50pp

1st Sicilian kingfish & tuna crudo / green olives / capers / lemon agrumato / sauce vierge - served w wood-fired garlic flatbread
- *2023 Little Hampton Pinot Gris, Macedon Ranges*

2nd House cut pappardelle / cavolo nero pesto / pecorino romano / new season asparagus / salted pistachio
- *2023 Chardonnay, Macedon Ranges*

3rd Steak frites / 250g Southern Rangers 150 day grain fed porterhouse / french fries / sauce bearnaise
- *2022 Nebbiolo, Pyrenees*

Sides

* Charred broccoli / almond cream / alliums / white balsamic dressing

4th Dark chocolate roulade / whipped goats curd / liqueur soaked blackberries
- *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 sugo / garlic prawns / calamari / clams / scamorza / lemon

FUNGHI 28

Button mushrooms / truffle paste / scamorza / rocket / feta / EVOO

BROCCOLI 29

Broccoli / confit garlic / pecorino / scamorza / smoked chilli / lemon

PROSCIUTTO 34

Tomato sugo / fior di latte / DOP buffalo mozzarella / prosciutto / garden rocket / Parmegiano Reggiano

SALSICCIA 30

Pork and fennel sausage / confit garlic / radicchio / gorgonzola / pecorino

SALAMI 30

Barbecue sauce / cacciatore hot salami / smoked scamorza / hot honey

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.