

## DINING ROOM TASTING NOTES

### ENTREES

#### **Antipasto:**

**Can be made GF and DF**

A combination of the following to share for two people:

- Wagyu bresaola -air-dried, salted beef that has been aged two or three months until it becomes hard And turns a dark red.
- San Danielle prosciutto – Salted and air dried pork for a minimum of 13 months is typical produced in central Friuli.
- Salsiccia sarda Finocchietto – The traditionally soft salami of Sardinia, with a course grind and Distinctive U-shape 100% pork
- Buffalo mozzarella from la Latteria Carlton
- Pickled eggplant – eggplant pickled in white and red wine vinegar and then marinated in olive oil.
- Roasted capsicum – oven roasted and marinated in olive oil.
- Zucchini cooked in brine and marinated in olive oil.
- House made grissini

#### **Quaglia alla griglia – Char grilled Quail**

**GF, DF without the dressing and puree**

A whole quail cooked on the grill and finished in the oven. The quail is boned almost completely leaving just the 2 leg bones .It is served with grilled baby leeks, blackened corn, corn puree and sea herbs (sea blight, ice plant, cursalane. The quail is finished with a burnt butter dressing made with capers, thyme, vinegar, sage and burnt butter.

#### **Insalata caprese con fiore di zucca – Caprese salad**

**GF, DF without the cheese**

Our take on a caprese salad, Heirloom tomatoes, burrata (similar to mozzarella with a soft curd centre, it is served whole), basil leaves and zucchini flowers. Dressed with an oil infused with lemon, coriander, thyme and garlic.

#### **Calamari alla griglia – Char-grilled baby calamari**

**DF, GF**

Char grilled baby local calamari (size 12/14) sourced from Port Phillip Bay. Chopped parsley, anchovies, red wine vinegar, and capers.

#### **Capesante con patate – Cured scallops**

**GF, not DF**

Canadian scallops cured in lemon juice, served on potato discs- cooked in water, butter, garlic and thyme. Garnished with toasted hazelnuts, truffle emulsion (mayo w truffle paste and truffle oil) and sea herbs – beach banana, samphire and saltbush.

# PASTA

None of our pasta is gluten free and all of it is made in house.

## **Tortelli di zucca con amaretti e burro – Pumpkin Tortelli with Amoretti and brown butter      Not DF**

Handmade tortelli filled with butternut pumpkin puree. Pumpkin roasted with garlic and thyme. Dressed with burnt butter and topped with Amoretti biscuits crumbs. Amoretti biscuit is very similar to an Amoretto flavoured digestive biscuit.

## **Spaghetti al granchio – Spaghetti with spanner crab      Can be DF**

Handmade spaghetti tossed with spanner crab. Spanner crab is from Shark Bay from WA. It is cooked to order with chilli, lemon, parsley and garlic.

## **Lasagna con mozzarella di bufala – Buffalo mozzarella lasagne      Not DF**

Lasagne sheets, fresh Napoli sauce, fresh mozzarella. There are only 5 sheets of pasta with Napoli and mozz in between each layer. It has NO MEAT. Not a huge dish. More delicate but bloody tasty. Topped with butter and parmesan with a garnish of basil leaf.

## **Risotto con funghi porcini e Grana Padano – Porcini risotto w grana Padano and parsley      Can be DF**

Dry porcini mushroom, rehydrated in salted water then added to the risotto to order with mushroom stock, parmesan and parsley.

## **Risotto con salsiccia italiana, mela verde e radicchio – Italian sausage risotto      Can be DF**

Fresh Italian sausage cooked off then added to the risotto with green apple puree, cooked through with radicchio then garnished with fresh green apple and charred radicchio.

## **Pappardelle al ragu di coniglio – Pappardelle with rabbit      Not DF**

Pappardelle is similar to a wide fettuccini. The rabbit is braised in orange, rosemary and garlic for 4 hours then pulled off the bone. Then turned into a ragu w stock, butter and ligurian black olives. The pappardelle is added to the ragu to order.

## **Gnocchi      Not DF**

Potato and flour dumplings (contain egg) served with either brown butter and crisp sage (**not** suitable as a main course size) or house made Napoli (available as a main size).

## **Ricotta spoja lorda in brodo d'anatra- Ricotta ravioli w duck broth**

**Not DF, not fructose friendly**

Spoja is a flat filled pasta similar to ravioli. It is rolled flat then a cheese mixture of ricotta, squacquerone and parmesan is spread thinly before another layer of pasta is added. The cheese filling is very thin, almost unnoticeable. The pasta is then cut into squares about an inch long. The squacquerone is fresh cows cheese, unpasteurised so not good for pregnant ladies.

The duck broth is made by making a double duck stock. Once the duck stock is made the liquid is used again to make a second stock. This gives an intense duck flavour. The broth is then clarified by cooking it with a mixture of egg white, garlic, shallots, raw duck meat and carrots. Once the liquid cools the impurities rise to the top and get scraped off. What you are left with is a clear broth similar to a consome.

## **MAINS**

### **Market Fish –**

**GF, can be DF, can be fructose friendly**

Market fish– pan fried

Served with a grilled baby cos leaf, shaved carrot salad and pickled mussels.

### **Lamb Rump –**

**GF and DF without the pastille, not fructose friendly**

About 180gm, half a rump, oven roasted to pink. Served with a lamb shoulder pastilla. Similar to a small samosa, a pastille is a crispy filo pastry filled with lamb shoulder, capers, tarragon, parsley and s&p. Also served with caponata, a traditional Sicilian relish made with onion, eggplant, celery, garlic, capers, tomato, and red wine vinegar. Also grilled brocolini, raw brocolini stems, a brocolini crumb and celery leaves. Finished with a lamb jus which contains tomato.

### **Anatra arrosto con gnocchi alla Romana –Duck**

**Can be GF and DF without gnocchi, not fructose free**

Corn fed and free range duck stuffed with juniper berries and orange and cooked for 35mins at 210°. The back bone and rib cage is removed leaving only the leg and wing. The duck is then cooked a second time for 20 mins at 170° and finally flashed grilled under the salamander to crisp the skin.

A sauce is made with the roasted duck bones, juniper, bay leaf, garlic and mirepoix. The sauce is reduced and finished with orange juice. Served with two pieces of semolina (coarsely ground durum wheat) gnocchi Romana - cooked much like polenta by boiling the grain with milk or water. The cooked mash is spread out onto a sheet pan to cool and solidify, and then it's cut into rounds.

### **Saltimbocca di vitello con bietola e pinoli – Veal Saltimbocca**

**GF, can be DF**

Veal topside (top of the leg below the rump) is portioned then pounded to size (like schnitzel). Then sage and prosciutto are laid on top. The veal is then cooked prosciutto side down on the flat plate to get it crispy before sealing the other side and finishing it in the oven. Chicory and radicchio are charred on the grill and plated. Mustard fruit dressing is used to garnish the plate and the greens and a veal sauce is drizzled over the saltimbocca.

## **Grigliata di manzo con funghi – Strip steak**

**Not DF, Can be GF without croquet.**

400gm Char grilled strip steak on the bone (porterhouse on the bone). Fresh pine mushrooms sliced and cooked in butter, garlic and thyme till soft. The croquet is short rib braised then picked apart, rolled with roast bone marrow and parsley into a log, cut to portions and crumbed. Served with bone marrow butter.

## **SIDES**

### **Green beans**

**GF, can be DF without the cheese**

Blanched beans tossed through with tomato sugo ricotta and mint.

### **Brussel sprouts**

**GF, Not DF**

Sprouts are served whole if small or halved if larger, blanched in salted water then charred in a frying pan. Tossed in chestnut butter then served topped with crispy sage.

### **Iceberg salad**

**GF, can be DF**

Iceberg leaves seasoned and dressed in truffle sauce, finished with shaved truffle pecorino

### **Potatoes:**

**DF & GF**

Roasted with rosemary and garlic in EVOO

### **Fries:**

**DF and GF (but contaminated)**

Cooked in veg oil

## **DESSERTS**

### **White chocolate semi freddo**

**Not DF, can be GF without crumb**

Caramelised white chocolate semi freddo which contains pistachio nuts. Garnished with a blood orange gel and segments, chocolate and fennel soil.

### **Bombolini**

**Not GF or DF**

Italian doughnuts filled with vanilla cream patisserie and pear jam then coated in cinnamon sugar. Crumbled honeycomb and toffee ice cream to serve.

### **Lemon Tart**

**Not GF or DF**

Base – Flour, Icing sugar, eggs whole, vanilla, salt

Curd – cream sugar eggs lemon juice and zest

Mascarpone cream – Mascarpone and vanilla whipped together

### **Fichi al forno**

**Not DF. GF without the crumb**

Roast figs, squacquerone cream, pink pepper ice cream, rhubarb and almonds, the squacquerone is a soft fresh cows cheese. It is not pasteurised so it must be eaten a few days after opening and is no good for pregnant ladies.

**Terrina di cioccolato fondente      Not GF or DF**

A dark chocolate terrine served with a passionfruit mousse, milk ice-cream and chocolate crumb