

## MENU DEL GIORNO

Includes Tuerong Farms Spelt House Made Sourdough  
and Frantoio Mt Zero Olive Oil

### ANTIPASTI

Crudo, Tuna, Ruby Grapefruit, Green Olive, Campari, Basil  
Manzo, Wagyu Bresaola, Gnocchi Fritti, Fennel  
Fiore, Zucchini Blossoms, Lemon Scented Whipped Ricotta

### SECONDI

Rigatoni alla Vodka, Buffalo Mozzarella  
Pesce alla Griglia, Flathead, Pesto Pantesco, Local Hazelnuts  
Pollo al Mattone, Confit Garlic, Rosemary

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### PER COMPLETARE

Insalata, Cos Letuce, Radicchio, Parmigiano, Lemon Dressing 15  
Caprese, Wandin Yallock Tomatoes, Buffalo Mozzarella, Balsamic, Basil 18  
Zucca, Wood Fired Pumpkin, Green Olive 17  
Fungo Arrostito, Field Mushroom, Pecorino, Crosta Alle Erbe 15  
Patate Fritte, Fries, Rosemary Salt 12  
Finocchio, Shaved Fennel, Ricotta Salata, Otway Walnuts 17

### DOLCI

Tiramisu, Coffee, Pavesini, Mascarpone  
Panna Cotta, Vanilla, Ricotta, Wood Fired Balsamic Strawberries  
Torta di Cioccolato, Chocolate Tart, Amarena Cherry, Gippsland Jersey Cream

2 Courses 55

3 Courses 65

*We endeavour to accommodate dietaries, however we cannot guarantee that any products served will be free of allergens. A variable surcharge applies on all card payments.*

*Florentino*

*Café*