



MENU della TRADIZIONE

MENU EXPERIENCE \$ 95 PP

ANTIPASTO

DUO OYSTERS

Cucumber, verjuice dressing

AMAZON STATE CANNOLO

Beef tartare

CROCCHETTE

Leek, potato, Gruyere

'TUTTI I GIORNI'

Baked in-house focaccia, whipped butter

PASTA FATTA A MANO

GAMBERI RAVIOLI

Prawns, saffron, lemon, chili

BISTECCA

Sharing

300GR JACK'S CREEK WAGYU RUMP CAP MS 6+

Cauliflower puree, sweet potato crisp

HAND CUT CHIPS

ROCKET SALAD SCAGLIE PARMIGIANO BALSAMICO

FORMAGGIO

TÊTE DE MOINE

Honey, walnuts, bread

DOLCE

Sharing

SEMIFREDDO AL CIOCCOLATO

Chocolate Parfait, chocolate soil, strawberry

ABBINAMENTO

TRADIZIONALE WINE \$ 65 / AMAZON COCKTAILS \$55 / ASTEMIO \$40

*Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.
Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be
allergen free. All credit cards incur a 1.6% surcharge.
Please note, a surcharge of 10% will apply on Sundays, and 15% on public holidays.*



ANTIPASTO DI MARE

FRESHLY SHUCKED ON ORDER OYSTER

Pacific or Sydney Rock

Shallot vinaigrette \$6.00EA

Bloody Mary \$9.50EA

CAVIAR 30GR

OSCIETRA 'SAN GREGORIO DE POLANCO' \$180.00

Potato blinis, mascarpone, grated egg yolk, chives, cornichons, shallots

SALMON EGGS 'YARRA VALLEY' \$85.00

Potato blinis, mascarpone, grated egg yolk, chives, cornichons, shallots

KINGFISH CRUDO \$24.00

Citrus dressing, finger lime, jalapeno

FRITTO MISTO \$32.00

Calamari, soft shell crab, gribiche salsa

FROM THE CHARCOAL FIRE 'JOSPER' OVEN

HERVEY BAY SCALLOP \$12.00EA

In half shell, herb and garlic butter, toasted breadcrumbs

TIGER PRAWNS \$15.00EA

Garlic butter, lemon

FRESH ROCK LOBSTER MP

Half or whole, crustacean butter, lemon

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ANTIPASTO DI MONTE

STUZZICHINI

MUSHROOMS & TRUFFLE ARANCINI	\$6.00EA
PROSCIUTTO & PECORINO CROCCHETTE	\$6.00EA
MARINATED MOUNT ZERO BLACK OLIVES	\$11.00
'TUTTI I GIORNI' BAKED IN-HOUSE FOCACCIA & WHIPPED BUTTER	\$12.00

SALUMI DELLA CASA

'Berkel' sliced on order

MORTADELLA	\$14.00
CAPOCOLLO	\$14.00
PROSCIUTTO SAN DANIELE	\$18.00
NDUJA 'SALAME CALABRESE PICCANTE'	\$15.00
WAGYU BEEF BRESAOLA	\$22.00
SELEZIONE SALUMI MISTI	\$75.00

BURRATA	\$19.00
<i>Smoked caponata, extra virgin olive oil, aged Modena balsamic vinegar</i>	

TOMATO SALAD	\$16.00
<i>Goat cheese, ox heart tomato, tapenade, pickled shallots, basil oil</i>	
<i>Additional: Italian San Daniele Prosciutto</i>	+\$9.00

'LILYDALE' CHICKEN LIVER PARFAIT	\$20.00
<i>Port reduction, crostini</i>	



PASTA E RISOTTO

IN-HOUSE MADE TRADITIONAL PASTA

GNOCCHI DI PATATA E REGGIANO	\$35.00
<i>'Sorrentina', salsa pomodoro, mozzarella, basil</i>	
CASERECCE AL SUGO BIANCO	\$35.00
<i>Pork & chicken ragu, fresh herbs</i>	
PAPPARDELLE RAGU DI STINCO	\$42.00
<i>Wagyu beef shank, tomato, parmesan</i>	
SPAGHETTI VONGOLE	\$50.00
<i>Pangrattato, bottarga</i>	
RISOTTO FIORE DI ZUCCHINA AL TARTUFO	\$36.00
<i>Goat cheese, pistachio, zucchini puree</i>	

CONTORNI

RADICCHIO, WITLOF & PEAR SALAD	\$14.00
<i>Vinaigrette dressing</i>	
DUTCH CARROT	\$15.00
<i>Ricotta cheese, paprika olive oil, dukkah</i>	
HAND CUT CHIPS	\$12.00
<i>Rosemary salt</i>	

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SECONDI

IN-HOUSE DRY AGING PREMIUM CUTS STEAK SELECTION

Additional Sauce: Bearnaise +\$5, Peppercorn +\$5, Chianti red wine +\$5

SHER WAGYU

Since 1991, Central Victoria awarded producer, farming full blood & crossbred Wagyu, over 400 days grain fed

200GR GRAIN FED EYE FILLET 6+ MS \$70.00

O'CONNORS

Over decades, pristine producer from Gippsland, farming British Bred Black Angus and Hereford over 150 days grain fed

300GR SIRLOIN \$60.00

350GR SCOTCH FILLET \$65.00

1.1KG T-BONE \$170.00

1.2KG CÔTE DE BŒUF \$190.00

1.4KG TOMAHAWK \$200.00

HALF CHARCOAL 'LILYDALE' CHICKEN \$36.00

Carrot puree, burn lemon, soft herbs salad

350GR PORK CHOP \$45.00

Warm peach, fennel salad, citrus dressing

CHEF GONE FISHING MP

Ask our friendly staff the fish 'catch of the day'!

ROASTED PUMPKIN \$25.00

Salsa agrodolce, toasted hazelnut