



MENU - AUTUMN 2024

Inspired by our travels through Italy, our menu honours the seasonal flavours that celebrate our land and coastline. Our Chef sources the highest quality local ingredients to prepare from scratch delicious dishes presented with love and a refined technique.



PANE E ANTIPASTI

Bread in Common ciabatta, for two	9
Farinata cacio e pepe, house made Italian flatbread VGO/GF	16
Heirloom tomato crostini VG (+ <i>Ortiz anchovies 3</i>)	15
Florentine chicken pate and guanciale crostini	17
Seasonal vegetable crudites, smoked eggplant dip VGO/GF	21
La Delizia Latticini burrata, Manjimup fig, San Daniele prosciutto, radicchio GF	27
Piatti di Salumi; 18 mth San Daniele prosciutto, Wagyu bresaola, local salami, Guindilla pickles GF	29
Calamari fritti, rocket, aioli	26
Sicilian market fish crudo GF	29

PASTA E RISOTTO

Risotto funghi, mascarpone, chestnut, lemon GF	34
Grace's house made ricotta gnocchi, tomato sugo, basil GFO	35
Sophie's slow cooked lamb ragu casarecce GFO	36
Shark Bay King Prawn spaghetti, fra diavolo, pistachio, bottarga GFO	39

Gluten free pasta available

SECONDI

Amelia Park lamb cutlets, Kalamata, mint, pinenut, Jerusalem artichoke GFO	43
Berkshire free range pork cotoletta	39
Veronique's fish cartoccio, local line caught, with bell pepper salmoriglio GF	MP
450g Rib eye on the bone, bone marrow, jus GFO	78

CONTORNI

Tuscan twice cooked potatoes, basil, garlic and herb salt VG/GF	16
Green bean and sugar snap pea salad, mint, parmigiano reggiano GF/VGO	16
Bar Vino green salad, baby cos, vinaigrette VG/GF	14

DOLCI

Affogato, house made vanilla gelato GF	14
Bar Vino tiramisu with Willing coffee	18
Basil panna cotta, biscotti GFO	17
Oscar's lemon gelato torte, Italian meringue	17

FORMAGGIO

Italian cheese with house made fig leaf jelly and seasonal accompaniments, selection of two or three (40g per serve) 19 / 29

Parmigiano Reggiano DOP

The king of hard cheese from Parma. Aged a minimum of 24 months with a sharp, fruity and nutty flavour and dense, crystalline texture.

Saracino

A jewel amongst the Pecorino range, produced in Reggio-Emilia. A semi-soft cheese, pale yellow and smooth in texture with a milky sweetness.

Gorgonzola Oro 'Gold' DOP

One of the world's oldest blue-veined cheeses, made in Lombardy. Aged for 50 days, with a creamy texture, buttery and sweet, yet slightly sharp.

WILLING COFFEE

Espresso	5
Long black	5.5
Flat white etc	5.5

DESSERT WINE

Banfi 'Florus' Moscadello Late Harvest 2018, Toscana (75ml Pour)	32 / 140
Castello di Pomino Vin Santo Pomino, Tuscany, Italy, 2012 (75ml Pour)	32 / 145
Isole e Olena Vin Santo del Chianti Classico, Tuscany, Italy, 2016 (375ml)	42 / 172

APERITIVO

Fusetti Bitter Lombardy, Italy	12
Cocchi Americano Aperitivo Piemonte, Italy	13
Italicus Rosoli di Bergamotto Piemonte, Italy	14
Cocchi Rosa Aperitivo Piemonte, Italy	14
Poli Airone Rosso Veneto, Italy	16

COCKTAILS

Amalfi Spritz	21
Manly Spirits Limoncello, St Germain Elderflower, lemon juice	
Bar Vino Spritz	21
Fusetti Bitter, Prosecco, Pink Grapefruit Soda	
Bar Vino Negroni	21
Fusetti Bitter Banana, 7yo Flor de Cana Rum, 1757 Vermouth di Torino Rosso	
Garibaldone	21
Fusetti Bitter Cacao, Orange Juice	

SPIRITS

The Macallan 15YO Double Cask Single Malt Whiskey, UK	39
Eagle Rare Bourbon Whiskey, USA	25
Hennessy XO Cognac, France	38
Don Julio 1942 Anejo Tequila, Mexico	37
Belvedere Vodka, Poland	17
Tanqueray No. Ten Gin, UK	19
Herradura Reposado Tequila, Mexico	30
Flor de Cana 7YO Grand Reserve Ron, Nicaragua	20

BEER

Gage Road Side Track XPA 3.5%, Australia	11
Eagle Bay Kolsch, Australia	12
Coopers Original Pale Ale, Australia	12
Menabrea Premium Lager, Italy	14

DIGESTIVO

Rabarbaro Lombardy, Italy	11
Luxardo Sambuca Veneto, Italy	13
Frangelico Piemonte, Italy	14
Amaro Montenegro Emilia-Romagna, Italy	14
Amaro Averna Sicily, Italy	14
Cynar Artichoke Bitter Veneto, Italy	14
Braulio Amaro Lombardy, Italy	14
Disaronno Amaretto Lombardy, Italy	16
Fernet Branca Lombardy, Italy	16
Rossa Sicily Amara Blood Orange Liqueur, Sicily, Italy	16
Frescobaldi Grappa di Brunello di Montalcino, Tuscany, Italy	25
Arpepe 'INVITTI' Grappa, Tuscany, Italy, 2016	28

NON - ALCOHOLIC

Fiuggi Sparkling Water, Ernici Mountains, Italy, 1L	11
Fiuggi Still water, Ernici Mountains, Italy, 1L	11
Nojito Granny Smith apple, Lime, Fresh Mint	8
Flamingo Granny Smith apple, Rockmelon, Coconut & Pink Pitaya	8
London Essence Indian tonic water	7
London Essence white peach & jasmine soda	7
Fever Tree soda water	7
Soft Drink	7