

# DINNER

## STUZZICHINI

Perfect for sharing

Olive cunzatti, lemon & fennel marinated olives

\$12

Caciocavallo all'Argentiere - Scicillian pan-fried cheese,

roasted chestnuts, sweet beer jelly

\$10

Baccala and potato croquettes (2)

\$8

Antipasto of selected meats, preserves & cheese

Small \$24

Large \$34

Burrata, chargrilled house-made foccacia, fennel and black olive salad

\$24

Prosciutto and Parmigiano croquettes

\$8

Local scallop skewer, wrapped in smoked pork, fennel pollen and lime

\$12

## Sides

Roast Kent pumpkin, goat cheese, parmesan and hazelnut crumble

\$10

Thrice cooked potatoes, salmoriglio, pecorino

\$9

Semolina gnoccho, gorgonzola dolce

\$10

Shaved green beans, toasted almonds, squaquerone mousse

\$10

Handpicked garden salad, shallots and radish, vincotto

\$12

### **ENTREE**

Slow-cooked octopus, white anchovy, grilled baby leek,  
quail egg, celeriac and lardo

\$24

Victorian quail stuffed with duck, chestnut and apricot, mirto vinaigrette,  
pancetta and frisee

\$22

Wagyu pastrami carpaccio, truffle dressing, capers, rocket, Parmigiano Reggiano

\$23

Chargrilled Tasmanian salmon, goat curd, curry oil, capers

\$21

Eggplant parmigiana, burrata, mousse, olive pangrattato, balsamic glaze

\$22

### **HOUSE - MADE PASTA**

Ricotta gnocchi, pork sausage, cime di rapé, garlic and chilli

\$24/\$34

Goat cheese and parsley cannelloni, baby golden beetroot, walnut and parmesan

\$22/\$32

Venison shank ravioli, chestnut, broccoli, watercress

\$23/\$33

Casarecce, wild boar ragu, pecorino

\$24/\$34

Saffron spaghetti, local scallops, Long Lane caperberries

\$24/\$34

Porcini risotto, braised dry-aged beef and pancetta

\$38

## **MAIN COURSE**

Pan-roasted king dory, crisp chicken wing, cauliflower and truffle puree,  
braised cabbage, pan juices and yarrow

\$40

Corn fed free-range chicken, Jerusalem artichoke and  
mushroom, smoked chicken jus

\$38

Pan-roasted duck breast and slow cooked leg, amarena cherries and rye

\$42

Tasmanian ocean trout, Mt. Zero lentils, mussels, and saffron crema

\$38

Flinder's Island lamb shoulder, spinach, fregola, roast shallot

\$40

Tasmanian grass-fed scotch fillet, salsa verde butter, tomato and mizuna:

\$46

## **DESSERT**

Affogato - House made vanilla ice cream, espresso  
with your choice of liqueur

\$18

Our selection of house-made sorbetti, ice cream & gelato

\$18

Caramelised pear, chestnut and caramel gelato, almond, barberries and cacao

\$18

Buttermilk pannacotta, rhubarb, pistachio, mandarin

\$18

Gianduja semifreddo, dark chocolate sorbet, hazelnut and mint

\$18

Bottega's tiramisu, coffee and orange

\$18

White chocolate mousse and brownie, quince poached in All Saints Estate Muscadet,  
young coconut sorbet and lime

\$18

Selection of local & imported cheeses

\$24

\*Public Holiday Surcharge 15%\*

Updated 01/07/2016