

Starters

- Freshly shucked oysters, balsamic vinaigrette 4.0 each
- Nduja croquettes, bacon mayonnaise 22.50
- Crispy pigs ears, balsamic, chilli & coriander 22.50
- Lamb filo pastry pie, saffron spiked labne & herbs 23.50
- House smoked salmon, horseradish cream. 23.50
- Pork & fennel sausage, aioli, herbs. 22.50
- Beetroot, pickled pear, walnuts & goat's curd.19.50

Angelo's small goods, made at La Luna

- Capocollo, white & red Scandinavian pickles. 15.50
- Prosciutto (Angelo's labour of love) 18.50
- Salami, habanero chilli, olives & pickles 16.50
- Braun pork butter (Grandpa Peter's recipe), pickled peppers 16.50
- Small goods taster plate, pickles, olives, croutons 32.00

Chef's Feast

Our favourite dishes for the table to share, \$105 per person
with some of our favourite wines to match \$170 per person

SAMPLE ONLY

Main plates

- Fresh fish of the day. 48.50
- Potato gnocchi, creamy mushroom ragu & hazelnuts. 33.50
- Pappardelle pasta, spicy Sicilian beef ragout. 34.50
- Crackling wrapped loin of roast pork, cabbage, fennel & apple 46.50
- Half roast duck, blood plum, spinach and watercress. 47.50
- Slow cooked lamb shoulder, coriander, parsley and pickle salad
(1kg to share) 88.50 (40 minutes cooking time)

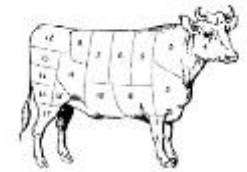
Beef Cuts from the grill

Grass fed, dry aged for 60 days

- Filet Mignon (bacon wrapped) 220gm green beans, pepperonata & red wine jus. 48.50
- Porterhouse 300gm, green beans, pepperonata & red wine jus. 48.50
- Rump 400gm, green beans, pepperonata & red wine jus. 48.50
- Rib Eye 550gm on the bone green beans, pepperonata & red wine jus. 64.00
- Hanger (sliced) medium rare, 280gm, spinach & chimichurri 48.50

Sides 9.50 each

- House Fries
- Crushed potatoes, chicken fat & chives
- Sautéed spinach, garlic & a little chilli
- Tomato salad, fresh herbs & feta
- Mixed leaf, shallot & red wine vinaigrette
- Sautéed broccoli, garlic, buttered almonds
- Roasted carrots, whipped feta, dukkah



Sweet Things

Vanilla bean crème brûlée. 18

Chocolate pudding, vanilla ice cream, berries. 17

Rhubarb and apple crumble, sour cream ice cream 17

Tiramisu (Adrian's version of the classic). 17

Dessert Taster for One, brûlée, brownie, ice cream 18

Mezze Plate selection of our desserts to share (for two or more) 32

Cheese

Brie de Nangis, France

Cropwell Bishop Stilton, UK

Bouche de Traditional Chevre, France

Milawa King River Gold, Washed Rind, Vic

Onetik Ossau Iraty, France

Single cheese 16.50, two 28.50, three 35.50, four 44.50, five 52.50 (30gms per portion)

Sweet Wine

2014 DeBortoli Noble One, Bilbul, N.S.W. Semillon (375ml) 60

2013 Kracher, Burgenland, Austria Welschriesling (375ml) 65

2015 Saracco, Asti, Italy Moscato (375ml) 42

Wine by the glass & carafe

Bubbles

		750ml	500ml	150ml
NV	Furlan Prosecco. Veneto, Italy	60		12
NV	Laurent Perrier, Champagne, France	109		19

White

2015	Seresin Sauvignon Blanc	56	46	14
2016	Toolangi Chardonnay	62	46	15
2015	Jones Road Pinot Gris	56	46	14
2014	Nardello Soave	70	56	17

Red

2013	Jones Road, Pinot Noir	62	46	15
2015	Bremerton Malbec	65	52	16
2015	Round Two Cabernet Sauvignon	55	43	13
2015	Pachamama Shiraz	65	52	16

Rose

2015	Clementine Rose	70	56	17
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Sweet

2014	Noble One Semillon			16
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Cocktails

Sloe Gin Fizz	19
Apple, ginger, green chili martini	19
Pisco Sour	19
Umeshu Plum Wine Spritz	16

(Classics available on request)

Beer & Cider

Lagers

Coburg Lager, Vic.	9
Stone and Wood Lager, N.S.W.	9
Cricketer's Lager, Vic.	9
Sapporo Lager, Japan	11
Birra Moretti, Italy	11

Ales

Angry Man Pale Ale, N.S.W.	9
Two Birds Golden Ale, Vic.	9
Mornington Pen Brown Ale, Vic.	11
Kaiju Red Ale, Vic.	11
Bridge Rd Robust Porter, Vic.	12
Holgate Temptress, Vic.	12
Vale IPA, S.A.	12

Heineken 3 Light, Netherlands	8	Grand Ridge Almighty Light, Vic.	8
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Hills Apple Cider, Vic.	9	Monteith's Pear Cider, Vic.	9
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Digestivi

Henri Bardouin Pastis	14
Le Salamandre quince liqueur	12
Le Birlou apple/chestnut liqueur	12
Amaro Montenegro	10
Amaro Nonino	15
Fernet Branca	10
Averna	10
Sambuca	10

Fortified

Campbell's Classic Muscat	14
Campbell's Classic Topaque	14
Penfold's Grandfather Port	19

Whisky

Bruichladdich Classic Laddie (Islay, Scotland)	14
Macallan 12yo (Craigellache, Scotland)	18
Michel Couvreur 'Intravaganza' (Meldrum, Scotland)	18
Highland Park 18yo (Kirkwall, Scotland)	25
Jameson (Dublin, Ireland)	12
Starward (Melbourne, Australia)	14
Shinshu Mars Maltage 'Cosmo' (Kyushu, Japan)	22

Cognac and Armagnac

Roger Groult Calvados	14
Castarede Napoleon Armagnac	14
Comte de Lamaestre 1979 Bas Armagnac	19
Paul Giraud VSOP Grande Champagne Cognac	17
Normandin Mercier Grande Champagne Cognac	25

Eau de vie

Bertrand Gewurztraminer Marc	11
Candolini Grappa	10
Poire William	12

Eat

