

STARTERS

- Pane e Olio** 8
Homemade sesame seed & rosemary Bread
served with EVO oil and balsamic glaze
- Pane All' Aglio** 8
Homemade Bread with garlic butter

ENTREES

- Antipasto delle Casa** *small 22 / large 32*
Selection of cured meats, marinated vegetables, cheese and bread
2018 Oldbury Reserve Pinot Gris
- Fritto Misto** *small 28 / large 35*
Ensemble of salt and pepper squid, nannata fritters, fried calamari
and battered flathead fillet served with salad and aioli
2017 Oldbury Reserve Sauvignon Blanc
- Polenta E Funghi** 18
Crispy polenta with sautéed mushroom, cheese fondue and truffle oil
2017 Oldbury Reserve Chardonnay
- Polpette** 19
Pork and beef meatballs, napoletana sauce, shaved parmigiano
served with toasted homemade crostoni bread
2016 Oldbury Reserve Pinot Noir
- Zuppa Di Cozze** 21
Sautéed mussels with chilli, garlic, white wine and napoletana sauce
served with toasted homemade crostoni bread
2016 Oldbury Reserve Riesling

MAINS - primi

- Spaghetti alla Puttanesca** 26
Spaghetti with olives, capers, anchovies, oregano and chilli,
cooked in white wine and tomatoes relish
2016 Oldbury Reserve Pinots

- Casarecce con Salsiccia E Funghi** 28
Casarecce pasta with pork fennel sausages, mushrooms
and brussel sprouts
2016 Oldbury Reserve Cabernet Sauvignon

- Lasagne dell'Orto (VEG)**
30
Traditional layered vegetarian lasagne with homemade pasta fresca,
seasonal garden vegetables, covered with a crispy besciamella sauce.
2017 Oldbury Sauvignon Blanc

- Pappardelle al sugo di Coniglio** 30
Homemade wide pappardelle pasta with local rabbit ragout
cooked in white wine and napoletana sauce
2015 Oldbury Reserve Shiraz

- Gnocchi all'Anatra** 28
Potato Gnocchi with duck ragout in tomatoes sauce, peas and
aged parmigiano, cooked in Oldbury Pinot Noir
2015 Oldbury Reserve Pinot Noir

- Risotto Di Pesce (GF)** 34
Traditional mixed mushroom risotto with garlic, chilli, calamari,
mussels, vongole and barramundi with napoletana sauce
2016 Oldbury Reserve Riesling

MAINS- secondi

- Galletto Al Forno(GF)** 37

Spatchcock served with roasted seasonal vegetables,
marinated capsicum and rosemary
2018 Oldbury Reserve Pinot Gris

Tagliata con rucola e grana (GF) 40

Black Angus Scotch fillet with rocket, cherry tomato,
shaved parmigiano, balsamic glaze served with
Oldbury Shiraz reduction
2015 Oldbury Reserve Shiraz

Barramundi in padella (GF) 38

Grilled barramundi fillet with oranges, fennel,
roasted pine nuts and red radish salad with black olive dust
2017 Oldbury Reserve Sauvignon Blanc

SIDES

Fries (GF/VEG) 8

Rucola e Grana (GF/VEG) 9

Rocket salad, Pear and shaved Parmigiano

Insalata Mista (GF/VEG) 9

Mixed leaf and Apple salad with balsamic glaze

Verdure Miste al Forno (GF/VEG) 9

Mix roasted seasonal vegetables

DESSERTS

Affogato (GF) 8

Vanilla ice cream with a shot of espresso
Add Kahlua or Frangelico 15

Pannacotta Agli Agrumi (GF) 15

Citrus Pannacotta with orange syrup and pistachio dust

Pecan Pie

15
Pecan tart with maple syrup served with ice cream
and butterscotch sauce

Rabarbaro e Pere al Forno (GF) 15

Rhubarb and pear crumble served with ice cream
(Can be ordered without ice cream to be dairy free)

Torta Al Cioccolato (GF) 15

Dairy free and flourless chocolate cake with chocolate
ganache and berry compote

Cheese Plate 22

Selection of imported, local and homemade cheeses
Serve with dry fruits and jam

KIDS menu

Main and Dessert 20

Main – Please select one

Chicken Schnitzel and Chips, Fish and Chips, Gnocchi Napoleta,
Spaghetti Bolognese, Meatballs with Crostoni bread

Dessert

Vanilla ice cream with a choice of topping:
Chocolate, Caramel, Strawberry

APERITIVE

Aperol Spritz 12

Sparkling wine, Aperol, Soda and Orange Wedge

Americano 12
Campari, sweet Vermouth, Soda and Orange Wedge

Bellini 12
Sparkling wine and Peach Puree

WINE LIST

SPARKLING
NV Sparkling 8/32

WHITE WINE
Oldbury Reserve Sauvignon Blanc 9/38
Oldbury Reserve Pinot Gris 9/38
Oldbury Reserve Chardonnay 9/38
Oldbury Reserve Riesling 9/38

ROSE
Oldbury Reserve Pinots 9/38

RED WINE
Oldbury Reserve Pinot Noir 9/40
Oldbury Reserve Shiraz 9/40
Oldbury Reserve Cabernet Sauvignon 9/40

BEER AND CIDER

James Squire Pale Ale 9
Peroni 8
Peroni Leggera 7

WATER

Purezza Sparkling Mineral Water 750ml 8

SOFT DRINKS & JUICE

Coke/Diet Coke/Lemonade/Lemon Squash 4
Lemon, Lime & Bitters 4
Orange Juice/ Apple Juice 4

COFFEE, TEA & HOT CHOCOLATE

Short Black/ Macchiato/ Long Black/ Flat White/
Cappuccino/ Latte/ Piccolo Latte/ Chai Latte 4.5

Mocha/ Hot Chocolate 5

Extra Shot/ Mug 5

English Breakfast/ Earl Grey/ Peppermint/
Green Tea/ Camomile 4.5