

STARTERS

Pane e Olio (VEG) 8
Homemade sesame seed & rosemary Bread
served with EVO oil and balsamic glaze

Pane All' Aglio(VEG) 8
Toasted homemade Garlic Bread

ENTREES

Antipasto delle Casa *small 22 / large 32*
Selection of local and imported 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
2018 Oldbury Reserve Sauvignon Blanc

Ravioli di Zucca Fritti 20
Pumpkin and goat cheese fried ravioli, taleggio cheese fondue, pistachio,
roasted almonds, thyme
2018 Oldbury Reserve Riesling

Polenta e Funghi (GF, VEG) 20
Ensemble of local and exotic mushrooms, crispy polenta, cheese fondue and
truffle oil
2018 Oldbury Reserve Sauvignon Blanc

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
Sauteed mussels with chilli, garlic, white wine and napoletana sauce
served with toasted homemade crostoni bread
2018 Oldbury Reserve Riesling

MAINS

Pappardelle al sugo di Coniglio 30
Homemade wide pappardelle pasta with local rabbit ragout
cooked in Oldbury Pinot Gris and garden flavours
2016 Oldbury Reserve Shiraz

Gnocchi all'Anatra 30
Homemade potato Gnocchi with duck ragout in tomatoes sauce, peas and
aged parmigiano, cooked in Oldbury Pinot Noir
2016 Oldbury Reserve Pinot Noir

Lasagne al forno 28
Layered beef and pork ragout homemade lasagne dressed with authentic
nutmeg and bay leaves besciamella sauce
2016 Oldbury Reserve Pinot Noir

Fregola allo scoglio 35
Mixed seafood fregola pasta with garlic, chilli, calamari,
mussels, vongole, barramundi, crab meat, napoletana sauce
2018 Oldbury Reserve Riesling

Quaglia ripiena al Forno(GF) 37
Stuffed local Jurassic King Quail 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
2016 Oldbury Reserve Shiraz

Barramundi in padella (ask for GF option) 38
Panfried barramundi fillet served with Tuscany Panzanella salad
(tomatoes, cucumbers, red onions, celery, basil and bread)
2018 Oldbury Reserve Sauvignon Blanc

MAINS vegetarian choices

Pasta al pesto (VEG)	28
Short pasta served with basil pesto, cherry tomato, toasted pine nuts and shaved pecorino cheese <i>2017 Oldbury Reserve Chardonnay</i>	
Risotto Funghi e Taleggio (GF/VEG)	30
Traditional Italian risotto with local and exotic mushrooms, Taleggio and aged parmigiano cheese <i>2018 Oldbury Reserve Pinot Gris</i>	
Parmigiana di melanzane al forno (GF/VEG)	26
Layered slices of fried eggplants, tomato sauce, basil, mozzarella and parmigiano cheese baked in oven. <i>2016 Oldbury Reserve Pinot Noir</i>	

SOUP

Tortellini di Manzo in Brodo	20
Beef tortellini, served in their broth with shallots and crispy croutons <i>2018 Oldbury Reserve Sauvignon Blanc</i>	

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
Mojito Pannacotta (GF)	15
Lime and mint Pannacotta served with Rum butterscotch sauce, pistachio dust	
Cake of the day	15
Daily seasonal special, ask your waiter	
Tiramisu'	15
Layers of savoiardi biscuits soaked in coffee and covered with mascarpone cheese cream	
Rabarbaro e Pere al Forno (GF)	15
Rhubarb and pear crumble served with vanilla ice cream	
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 Napoletana, Short pasta 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