

## STARTERS

**Pane e Olio (VEG)** 8  
Italian bread served with EVO oil and balsamic glaze

**Pane all'Aglio(VEG)** 8  
Toasted homemade garlic bread

## ENTREES

**Antipasto della Casa (ask for GF option)** *small 22 / large 32*  
Selection of local and imported cured meats, marinated vegetables,  
cheese and bread  
*2018 Oldbury Reserve Pinot Gris*

**Calamari Misto (ask for DF option)** 25  
Fried calamari, served with salad and aioli  
*2018 Oldbury Reserve Sauvignon Blanc*

**Ravioli Fritti (VEG)** 20  
Ricotta, spinach and walnuts fried ravioli, Taleggio cheese fondue, pistachio,  
roasted almonds  
*2018 Oldbury Reserve Riesling*

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

**Polpette** 19  
Pork and beef meatballs, napoletana sauce, shaved Parmigiano,  
toasted crostoni bread  
*2016 Oldbury Reserve Pinot Noir*

**Zuppa di Cozze (ask for GF option)** 30  
Sauteed mussels, chilli, garlic, white wine, napoletana sauce,  
toasted crostoni bread  
*2018 Oldbury Reserve Riesling*

## MAINS

**Pappardelle al sugo di Coniglio** 30  
Homemade wide pappardelle pasta, local rabbit ragout, beans, peas,  
cooked in Oldbury Pinot Gris, garden flavours  
*2016 Oldbury Reserve Shiraz*

**Gnocchi all'Anatra** 30  
Homemade potato Gnocchi, duck ragout in tomatoes sauce, peas,  
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** 36  
Stuffed local Jurassic King Quail served with roasted potatoes, capsicum and  
rosemary  
*2018 Oldbury Reserve Pinot Gris*

**Tagliata (GF)** 40  
Black Angus Scotch fillet, spinach, caramelized shallots,  
balsamic glaze, served with Oldbury Shiraz reduction  
*2016 Oldbury Reserve Shiraz*

**Barramundi in Padella** 38  
Panfried barramundi fillet served with seasonal salad  
*2018 Oldbury Reserve Sauvignon Blanc*

## **MAINS vegetarian choices**

### **Pasta al Pesto (VEG) 28**

Short pasta served with basil pesto, cherry tomato, toasted pine nuts, shaved Pecorino cheese  
*2017 Oldbury Reserve Chardonnay*

### **Risotto Funghi e Taleggio (GF/VEG) 30**

Traditional Italian risotto with local and exotic mushrooms, Taleggio and aged Parmigiano cheese  
*2018 Oldbury Reserve Pinot Gris*

### **Parmigiana di Melanzane al Forno (VEG) 26**

Layered slices of fried eggplants, tomato sauce, basil, Mozzarella, Parmigiano cheese baked in oven  
*2016 Oldbury Reserve Pinot Noir*

## **SOUP**

### **Tortellini di Manzo in Brodo 20**

Beef tortellini, served in their broth with shallots and crispy croutons  
*2018 Oldbury Reserve Sauvignon Blanc*

## **SIDES**

### **Fries (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

## **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

### **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 (ask for GF option) 22**

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

## **KIDS menu**

### **Main and Dessert 20**

#### **Main - Please select one**

Chicken Schnitzel and Chips, Pan Fried 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

<b>Aperol Spritz</b>	12
Sparkling wine, Aperol, Soda and orange wedge	
<b>Americano</b>	12
Campari, sweet Vermouth, Soda and orange wedge	
<b>Bellini</b>	12
Sparkling wine and peach puree	

## WINE LIST

<b>SPARKLING</b>	
NV Sparkling	8/32
<b>WHITE WINE</b>	
Oldbury Reserve Sauvignon Blanc	9/38
Oldbury Reserve Pinot Gris	9/38
Oldbury Reserve Chardonnay	9/38
Oldbury Reserve Riesling	9/38
<b>ROSE</b>	
Oldbury Reserve Pinots	9/38
<b>RED WINE</b>	
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

### **Southern Highlands Brewing go on Tap:**

Australian Blonde Ale	9
American Pale Ale	9
The Apple Thief Cider	8

## WATER

Purezza Sparkling Mineral Water 750ml	8
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## 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	5
Mocha/ Hot Chocolate	5
Extra Shot/ Mug	5.50
English Breakfast/ Earl Grey/ Peppermint/ Green Tea/ Camomile	5