

SHW MENU



ANTIPASTI

Tagliere della casa	30
Cured meats, cheese, and marinated vegetables <i>NV Oldbury Reserve Sparkling Wine</i>	
Vitello Tonnato	20
Sliced Veal, Tuna, mayonnaise, olives, capers, croutons 2019 Oldbury Reserved Chardonnay	
Polpette	19
Pork and beef meatballs, napoletana sauce, shaved Parmigiano, toasted crostoni bread <i>2018 Oldbury Reserve Pinot Noir</i>	
Salt Pepper Squid	25
Fried Salt & Pepper squid, aioli <i>2019 Oldbury Reserve Sauvignon Blanc</i>	
Insalata Caprese	20
Buffalo mozzarella, tomato, basil, EVO, balsamic glaze (V, GF) <i>2019 Oldbury Reserve Chardonnay</i>	

PRIMI

Gnocchi all'Anatra	30
Hand-made potato Gnocchi, farm duck, napoletana sauce, olives, star anise, aged Parmigiano, cooked in Oldbury Pinot Noir <i>2018 Oldbury Reserve Pinot Noir</i>	
Lasagna al Forno	28
Layered beef and pork ragout, hand-made lasagne pasta fresca, nutmeg and bay leaves besciamella sauce <i>2018 Oldbury Reserve Pinot Noir</i>	
Tofe Al Salmone	35
Tofe pasta, smoked salmon, spring onion, cream, touch of napoletana sauce <i>2019 Oldbury Reserve Riesling</i>	
Orecchiette all' Ortolana (VEG/DF)	26
Orecchiette pasta, basil, smoked ricotta, cherry tomatoes, spinach <i>2019 Oldbury Reserve Chardonnay</i>	
Gnocchi Alla Sorrentina (VEG/DF)	26
Hand-made Gnocchi, napoletana sauce, Buffalo mozzarella, basil <i>2019 Oldbury Reserve Pinot Gris</i>	

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SECONDI

Scaloppine Ai Funghi	35
Veal Scaloppine, mushroom sauce and served with seasonal salad <i>2018 Oldbury Reserve Shiraz</i>	
Barramundi (GF)	38
Panfried barramundi fillet, garden herbs <i>2019 Oldbury Reserve Sauvignon Blanc</i>	

CONTORNI

Pane e Olio (VEG)	5
Sourdough bread served with EVO oil and balsamic glaze	
Pane all'Aglio (VEG)	8
Oven baked homemade garlic bread	
Insalata fresca della casa	9
Seasonal mix salad	

KIDS MEAL

Main and Dessert	20
Main - Please select one Chicken Schnitzel and Chips, Pan Fried Fish and Chips, Gnocchi Napoletana, Pasta Bolognese, Meatballs with bread	
Dessert Vanilla ice cream with a choice of topping: Chocolate, Caramel, Strawberry	

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DOLCI

Affogato (GF)

Vanilla ice cream with a shot of espresso 8
Add Kahlua or Frangelico 15

Torta All' Arancia (GF)

Orange cake served with Ice cream 15

Tiramisu'

Savoiardi biscuits coffee, mascarpone cheese cream 15

Macedonia Con Gelato (GF)

Mixed fruit salad served with ice cream 15

Cheese Plate (ask for GF option)

Selection of imported local cheeses 25
served with dry fruits and jam

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 0.50

English breakfast/ Earl Grey/ Peppermint/
Green Tea/ Chamomile 5

WATER

Purezza Sparkling Mineral Water 750ml 8

SOFT DRINKS & JUICE

Coke/Diet Coke/Coke Zero/Lemonade/Lemon Squash 4

Lemon, Lime & Bitters 4

Orange Juice/ Apple Juice / Tropical Juice 4

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APERITIVE

Aperol Spritz	12
Sparkling wine, Aperol, Soda and orange wedge	
Bellini	12
Sparkling wine and peach puree	
Mocktail - "Southern Sunset"	8
Peach puree, Tropical Juice, Soda, Grenadine and orange wedge	

WINE LIST

SPARKLING

NV Sparkling	8/32
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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 Pinot Rose	9/38
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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
Apple Cider	8

Southern Highlands Brewing go on Tap:

Australian Blonde Ale	9
American Pale Ale	9