

# SHW MENU

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## REDUCED MENU

### ANTIPASTI

<b>Tagliere Della Casa</b>	30
Cured meats, cheese, marinated vegetables <i>NV Oldbury Reserve Sparkling Wine</i>	
<b>Arancini</b>	19
Italian rice balls that are stuffed, coated with bread crumbs, deep fried, aioli <i>2019 Oldbury Reserve Riesling</i>	
<b>Polpette</b>	21
Pork and beef meatballs, Napoletana sauce, shaved Parmigiano, toasted crostoni bread <i>2018 Oldbury Reserve Pinot Noir</i>	
<b>Salt and Pepper Squid</b>	25
Fried salt and pepper squid served with salad and aioli <i>2019 Oldbury Reserve Sauvignon Blanc</i>	

### PRIMI

<b>Gnocchi all'Anatra</b>	30
Hand-made potato gnocchi, farm duck ragout, Napoletana sauce, aged Parmigiano, cooked in Oldbury Road Pinot Noir <i>2018 Oldbury Reserve Pinot Noir</i>	
<b>Lasagna al Forno</b>	28
Layered beef and pork ragout, hand-made lasagne pasta fresca, nutmeg and bay leaves, béchamel sauce <i>2018 Oldbury Reserve Pinot Noir</i>	
<b>Pasta al Pesto (VEG)</b>	26
Short pasta, basil pesto, cherry tomato, oven baked almonds, shaved Parmigiano <i>2019 Oldbury Reserve Chardonnay</i>	
<b>Parmigiana di Melanzane (VEG)</b>	26
Layered slices of fried eggplant, Napoletana sauce, basil, mozzarella, Parmigiano cheese <i>2018 Oldbury Reserve Pinot Noir</i>	

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## SECONDI

**Tagliata (GF)** 40  
Black Angus Scotch fillet, Shiraz reduction, roast vegetables  
*2018 Oldbury Reserve Shiraz*

**Barramundi (GF)** 38  
Pan fried barramundi fillet, mashed potato, caponata peperonata  
*2019 Oldbury Reserve Sauvignon Blanc*

## CONTORNI

**Pane e Olio (VEG)** 6  
Sourdough bread served with EVO and balsamic glaze

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

**Insalata fresca della casa** 9  
Seasonal mixed salad

**Caponata Peperonata** 13  
Eggplant, zucchini, celery, green olives, capsicum, Napoletana sauce

**Patate Fritte** 9  
Fries

**Verdure Al forno** 15  
Winter roast vegetables

## KIDS MEAL

**Main and Dessert** 20

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

Chicken schnitzel and chips, battered 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, Frangelico or Baileys 15

### **Pannacotta All' Arancia (GF)**

Orange pannacotta served with 15  
blood orange syrup and pistachio dust

### **Tiramisu'**

Savoiardi biscuits, coffee, mascarpone cheese cream 15

### **Torta Al Cioccolato**

Chocolate cake, cream, coulis 15

### **Cheese Plate (ask for GF option)**

Selection of imported and local cheeses 25  
served with dried 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

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

## **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

<b>Aperol Spritz</b>	12
Sparkling wine, Aperol, soda and orange wedge	
<b>Bellini</b>	12
Sparkling wine and peach puree	
<b>Mocktail - "Southern Sunset"</b>	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	9
Peroni Leggera	8
Apple Cider	8