



SNACK

TASMANIAN PACIFIC OYSTERS - LEASE 65 MOULTING BAY NATURAL, KILPATRICK OR AGRODOLCESIX 24 NINE 36 TWELVE 44
STELO BRESAOLA- AIR-CURED SPICED BEEF (DF) 9
POPCORN CAULIFLOWER (V, DFO, GF) 7
WARM MOUNT ZERO OLIVES, HOUSE MARINADE (V, DF, GF) 8
TODAY'S FRESH CHEESE, HOMEGROWN TOMATOES, BASIL PESTO, AGED BALSAMIC, OLIVE OIL (V, GFO). 23.5
PUMPKIN ARANCINI & HAZELNUT MAYONNAISE 3PC (V) 12
FRITTO MISTO - FRIED MORSELS, LEMON & MAYONNAISE (DF, GF) 14

ENTREE

GNOCCHI PUTTANESCA, OLIVE, CAPER & CHILLI, WHITE ANCHOVY & GRANA PADANO (VO, DFO) 21.5
RICOTTA RAVIOLI, TOMATO ESSENCE, BASIL, TOMATO POWDER (V) 21.5
FISH CRUDO, AVOCADO, TOASTED ALMONDS, LEMON & DILL OIL (DF) 23
MISTY MEADOWS BEETROOTS, PICKLED & SALT BAKED, ALMONDS & SALSA VERDE (DF, GF) 18
SCOTTSDALE PORK CAPOCOLLO, WHITE PEACH & OLIVE OIL (DF, GF) 19.7
BEEF CRUDO, EGG YOLK, CAPERS, SOFT HERB, PICKLES, CURED EGG YOLK & CRISPS (DF, GFO) 24

MAIN

PAPPARDELLE, CAPE GRIM BEEF RAGU, PESTO & GRANA PADANO 32.6
STELO GNOCCHI, 36 MONTH AGED PARMESAN, BROCCOLI, PANCETTA & CHILLI (VO, DFO) 31.8
SQUID INK LASAGNETTE, NDUJA SAUSAGE, SQUID, SOFT HERBS, & SHALLOT (DFO) 32.8
LOCAL LAMB RUMP (PINK), CHARRED EGGPLANT, TOMATO, BASIL,
ANCHOVY, GREEN OLIVE & JUS (GF, DFO) 36.9
SLOW-COOKED DUCK LEG, MISTY MEADOWS CARROT, PICKLED SCAPES & JUS (DFO, GF) 35.5
MARKET FISH, ELPHINEGROVE CORN, PINENUTS FENNEL & ZUCCHINI CRUDO, SALSA VERDE (DF, GF). 38.9

SIDE

GRILLED BROCCOLINI, SALSA VERDE & ALMONDS (DFO, GF, V) 9.5
MISTY MEADOWS MIXED LEAF SALAD, GRANA PADANO, VIN COTTO & OLIVE OIL (GF, DFO) 9.5
CHIPS, STELO SEASONING & MUM'S TOMATO SAUCE (V, DF, GF) 9.5
PANZANELLA - FOCACCIA CROUTONS, HOMEGROWN TOMATOES, BASIL, OLIVE OIL (V, DF). 9.5

DESSERT

PEACHES & CREAM - VANILLA PANNA COTTA, WHITE PEACH SORBET & MILK CRUMB (GFO) 14
TIRAMISU - STELO SIGNATURE - ESPRESSO SOAKED SPONGE, VANILLA & SHERRY MASCARPONE 14
BLACKBERRY CHEESECAKE, CHOCOLATE SOIL, BLACKBERRY SHERBET & SORBET (GF) 14
FIG LEAF GELATO, ALMOND CAKE, CINNAMON CRISP 14

PLEASE ADVISE US OF YOUR ALLERGIES WHEN ORDERING
WHOLE TABLE TO DINE ON TASTING MENUS

DF-DAIRY FREE GF-GLUTEN FREE V-VEGETARIAN O-OPTION
CARD PAYMENTS INCUR 1.6% PROCESSING FEE