



Aperitivo

'Haberfield' - A dry, tart cocktail built with Jim Beam Bourbon, fresh lemon juice and a light dry moscato 15

to share

Marinated olives and grissini 9

Antipasto of salami, marinated olives, grissini and pickled red onion 14.5

Romagna style flat bread with warm ricotta, greens, chilli and Parma Prosciutto 19.5

Deep fried salt cod balls with aioli 16

entrees

Frittata with house smoked jewfish, parsley and capers 11

Buffalo milk mozzarella with mushrooms, parsley and lemon zest 15

Pan-fried scallops with soft polenta and rocket and fennel seed dressing 17

Salad of pear, goats curd, celery, almonds and rocket 14

Mussels with white wine, tomato, herbs and bruschetta (1/2 kg or 1kg) 15/30

pasta and gnocchi

House-made gnocchi with tomato, pecorino and sage 15/21

House-made gnocchi with sage, goats curd, chicken stock and olive crumbs 16/23

House-made orrechiete with prawns, rocket, chilli and parsley 17/25

House-made fettuccine with sausage, tomato, red wine and parmesan 15/22

mains & sides

Char-grilled grass-fed beef fillet with silverbeet, white bean puree and oregano 32

Pan-roasted jewfish stew with mussels, prawns, olives, chilli and lemon 32

Spiced char-grilled kurobuta pork with sweet potato, borlotti beans and salsa rossa 30

Pan-fried duck breast with eggplant puree, roast garlic, cavalo nero and pear 30

Roasted west Australian marron with red wine butter and green beans 40

Shoe string fries with herbs, chilli, parmesan and garlic 9

Cabbage, celery, crouton, cured lemon and parsley salad 9

desserts

Hot chocolate pudding with sour ice-cream and Turkish delight 12.50

House-made orange and nougat ice-cream 9

Trio of ice creams-orange and nougat, buttermilk and almond ice-cream 12.50

Panna cotta with roasted rhubarb 11

Lemon tart 9

**Berry creek blue cheese with quince paste, oat biscuits and muscatels 13 **

*****Asterisks indicates available for 32.50 mid-week special*****