



Winter 2025

Bar Menu Turistico

2 courses & a glass of wine – \$65

Available weekday dinners at our bar tables during Winter,
for bookings up to 8 guests *[for 9+ guests, an \$8pp surcharge applies]*

Snacks *(price per piece)*

Today's oyster, shucked to order with finger lime mignonette – \$6

🥬 Baby burrata mozzarella, spicy romesco, pangrattato – \$8

🥬 Roman rice suppli with porcini & scamorza – \$7

Seared scallop, pancetta, garum butter – \$9

entrees

NZ King **salmon** gravlax–crudo, compressed cucumber,
wasabi–horseradish crème fraiche, shiso oil

Char-grilled, WA Fremantle **octopus**, chimichurri dressing,
braised Sardinian fregola tostata with harissa

🥬 Tempura **zucchini flower**,
salt baked beetroot tartare, labneh hung yogurt, sumac

Linguini nero di seppia, **prawn**, zucchini, aglio e olio

Rigatoni, pork & veal **sausage** meat with fennel seeds,
cime di rapa, porcini & truffle tapenade velouté sauce

main courses

🥬 Kombu braised **sugarloaf cabbage**, cauliflower–cashew puree,
Brussel sprout, edamame beans, miso broth

Fish of the day

Crumbed, Otway, free-range **pork cutlet** 'alla Milanese',
cabbage, apple & mint salad

Crisp skin **duck** leg confit, grilled polenta cake,
sauteed spinach & Tuscan kale, Maderia sauce

Char grilled, Southern Ranges **beef scotch-fillet**, [surcharge \$10]
King Brown mushroom, kale, pickled onion, 'Dianne' sauce

**(Free range, grassfed beef from Sth West Vic, 300gms, MB4+)*

side dishes – \$12

Organic leaf **salad**, aged balsamic

Twice cooked **potatoes**, rosemary & garlic

dessert trio or cheese

'la dolce vita' Your own dessert plate of 3 small sweet tastes:

Dark **chocolate** panna cotta

Ricotta **gelato** with Amarena cherry

Lemon meringue tart

Today's **cheese**, fig chutney, lavosh, toasted fruit & nut loaf

* extra glass wine \$9 * extra course \$25