

FOOD MENU



SOMETHING SMALL

GARLIC BREAD (V)	10
LA MADRE TURKISH BREAD WITH HOUSE MADE GARLIC BUTTER	
ADD CHEESE	1.5
FRIED CALAMARI (GFO)	(E) 16 (M) 28
LEMON PEPPER, CONFIT GARLIC AIOLI	
BRUSCHETTA (V)	10
LA MADRE CRUSTY CIABATTA BREAD TOPPED WITH FRESH BASIL, CHERRY TOMATO, RED ONION, FINISHED WITH BALSAMIC GLAZE	
BAKED BRIE	16
OVEN BAKED BRIE WITH HONEY, CASHEW, ONION JAM, AND TOASTED TURKISH BREAD	
PORK AND SHIITAKE MUSHROOM GYOZA (5)	18
STEAMED PORK AND SHIITAKE MUSHROOM GYOZA, SERVED WITH YUZU SALAD AND A STICKY SOY DIPPING SAUCE	

SOMETHING BIGGER

- VEAL SALTIMBOCCA (GFO)** 34
BABY VEAL PAN FRIED WRAPPED IN PROSCIUTTO AND FRAGRANT SAGE LEAVES, SERVED WITH FINGERLING POTATOES AND CHARRED BROCCOLINI
- EGGPLANT PARMIGIANA (GFO)** 26
HOMEMADE EGGPLANT PARMIGIANA SERVED WITH CRISPY POLENTA CHIPS, DRIZZLED WITH BALSAMIC GLAZE
- GRILLED ATLANTIC SALMON (GFO)** 32
SERVED WITH PARSNIP PUREE CHARRED BROCCOLINI, ORANGE AND ALMOND BUTTER SAUCE
- MUSSEL POT (GFO)** 25
LOCAL PORTARLINGTON MUSSELS COOKED IN A RICH RED WINE AND TOMATO SAUCE WITH SPANISH CHORIZO SAUSAGE SERVED WITH TOASTED CIABATTA BREAD
- BEER BATTERED WHITING (GFO)** 30
SERVED WITH CHIPS & SALAD, FRESH LEMON & HOUSE MADE TARTARE SAUCE
- CRISPY FRIED CHICKEN BURGER** 25
CRISPY FRIED CHICKEN MARINATED IN BUTTERMILK AND SPICES, SPICY SIRACHA MAYO, GRILLED PINEAPPLE, BACON AND SLAW SERVED WITH FRIES
- STUFFED RED PEPPER (V) (VEG)** 26
RED PEPPER STUFFED WITH BUTTERNUT PUMPKIN AND GOATS CHEESE RISOTTO
- THAI GREEN SEAFOOD CURRY (GFO)** 26
PRAWNS, FISH, SCALLOPS, CALAMARI AND MUSSELS GENTLY POACHED IN A THAI GREEN CURRY SERVED WITH JASMINE RICE
- NASI GORENG (GFO) (VEG) (V)** 27
INDONESIAN FRIED RICE WITH PRAWNS, CHICKEN, PORK BELLY, SNOW PEAS, CARROT TOSSED THROUGH JASMINE RICE FINISHED WITH A FRIED EGG

SOMETHING BIGGER (CONT)

CHICKEN SCHNITZEL	26
HOUSE MADE CHICKEN BREAST SCHNITZEL SERVED WITH CHIPS & SALAD	
CHICKEN PARMA	28
HOUSE MADE CHICKEN BREAST SCHNITZEL TOPPED WITH SMOKED HAM, NAPOLI SAUCE, MOZZARELLA CHEESE SERVED WITH CHIPS & SALAD	
PORTERHOUSE 300G (GFO)	40
SERVED WITH CHIPS AND SALAD, CHOICE OF SAUCE	
HANGER STEAK 400G WITH LOUISIANA MOP SAUCE (GFO)	40
SERVED WITH CHARRED CORN ON THE COB, SLAW AND FRIES	

PIZZA AND PASTA

PRAWN AND CHILLI SPAGHETTI (GFO)	26
PAN FRIED TIGER PRAWNS, FRESH CHILLI, SPRING ONIONS, CREAMY WHITE WINE AND GARLIC SAUCE, TOSSED THROUGH SPAGHETTI	
PUMPKIN RAVIOLI (V)	26
FRESH BUTTERNUT PUMPKIN RAVIOLI TOSSED THROUGH BROWN BUTTER SAUCE WITH PECANS AND CHERRY TOMATOES	
VEGETARIAN GARLIC AND RICOTTA PIZZA (V)	22
CHARRED ZUCCHINI, CHERRY TOMATO, GARLIC AND RICOTTA CHEESE	
SMOKED HAM PIZZA	24
NAPOLI SAUCE, SMOKED HAM, RED ONION, FRESH BASIL & TALEGGIO CHEESE, DRIZZLED WITH BALSAMIC GLAZE	
MARGHERITA (V)	18
NAPOLI, BUFFALO MOZZARELLA, BASIL OIL	
GARLIC POTATO AND ROSEMARY PIZZA (V)	22
ROSEMARY, SEA SALT AND GUILLETEAU LE FROMAGER	
SALUMI	24
NAPOLI SAUCE, MOZZARELLA, CALABRESE SALAMI, ROAST CAPSICUM, OLIVES	

SIDES

CHARRED BROCCOLINI WITH TOASTED SESAME SEEDS (GFO)	10
CHIPS AND GRAVY	9
POLENTA CHIPS (GFO)	9
GARDEN SALAD (GFO)	9
HOMEMADE SLAW (GFO)	9

SAUCES

ALL SAUCES (\$2) (GFO)
GRAVY
MUSHROOM SAUCE
PEPPER SAUCE
RED WINE JUS
GARLIC BUTTER

DESSERTS

STICKY DATE PUDDING	12
BUTTERSCOTCH SAUCE, VANILLA ICE CREAM	
ETON MESS (GFO)	12
SMASHED MERINGUE WITH CHANTILLY CREAM, MIXED BERRIES, AND STRAWBERRY SAUCE	
MILLE - FEUILLE	12
WITH ROAST STRAWBERRIES AND MASCARPONE	

KIDS MENU

ALL
(STRICTLY 12 YEARS AND UNDER)

15

FISH AND CHIPS (GFO)

NAPOLI PASTA (GFO)

NUGGETS AND CHIPS

MARGHERITA PIZZA

DIETARY SYMBOLS

GLUTEN FREE OPTION (GFO)

VEGETARIAN (V)

VEGAN OPTION (VEG)

WINE MENU



DE BORTOLI COLLECTION

SPARKLING WINE

VIVO CHARDONNAY PINOT NOIR \$6.50 / \$25.0

COMPLEX PALATE OF FRESH BUTTERED TOAST AND CITRUSSY FRESHNESS.

DE BORTOLI PROSECCO 200ML \$11.0

TASTES OF APPLE AND PEAR WITH FRESH PITHY LEMON AND GENTLE CREAMINESS.

DE BORTOLI PROSECCO 750ML \$32

TASTES OF APPLE AND PEAR WITH FRESH PITHY LEMON AND GENTLE CREAMINESS

ROSE

DE BORTOLI ROSÉ ROSÉ \$8.0 / \$35.0

DELICATE FRAGRANCE OF STRAWBERRY, WATERMELON WITH A HINT OF SPICE.

WHITE WINE

VIVO SAUVIGNON BLANC \$6.50 / \$25.0

A JUICY TROPICAL PALATE WITH JUST ENOUGH ACIDITY TO ADD SOME CRUNCH

3 TALES SAUVIGNON BLANC \$7.50 / \$28

THE MOUTH FILLING PALATE DEMONSTRATES FRESH CITRUS, NECTARINE AND HONEYED FLAVOURS BALANCED BY MARLBOROUGH'S VIBRANT ACIDITY.

VIVO CHARDONNAY \$6.50 / \$25

TIGHT AND BRIGHT EARLY PICKED PEACH AND MELON NOTES CARRIED ON A WEIGHTY PALATE.

REGIONAL CLASSIC CHARDONNAY \$9 / \$35

SOFT PALATE OF LEMON CURD, BAKED PASTRY AND BRIOCHE FLAVOURS.

DB WINEMAKERS PINOT GRIGIO \$7 / \$25

HINTS OF LYCHEE, PEACH AND PINEAPPLE, ALONG WITH THE AROMA OF GRAPEFRUIT.

TI AMO FIANO \$32

SEA SPRAY, PEAR AND CITRUS AROMATICS. TEXTURAL, SALTY, NUTTY, COOL FLAVOURS AND QUITE SMASHABLE.

VIVO MOSCATO \$6.50/25

THE PALATE TASTES OF FRESHLY CRUSHED GRAPES WITH JUST A SQUEEZE OF LEMON & GINGER ON THE FINISH.

RED WINE

VIVO SHIRAZ \$6.50/25

BURSTING WITH SWEET BERRIES AND A TOUCH OF ANISEED SPICE, COMBINED WITH VELVETY TANNINS.

WOODFIRED SHIRAZ \$9/\$35

CONCENTRATED RED AND BLUE FRUITS, FENNEL AND OLIVE SPICE AND DARK CHOCOLATE.

DB WINEMAKERS MERLOT \$7 / \$28

A BOUQUET OF INTENSELY CONCENTRATED BLACKBERRY AND PLUM, COMPLEMENTED BY SOME INTEGRATED GENTILE CHOC OAK.

BELLA RIVA SANGIOVESE \$9 / \$35

GOOD VARIETAL TYPICITY OF RED AND BLACK CHERRY, FIVE SPICE, PLUMS AND EARTHINESS.

RE-WRITE THE RULES G.S.M \$8 / \$35

AROMAS OF CHARCUTERIE, EARTH AND SPICE. GRAINY FLAVOURS, RICH AND PLUMP WITH VIOLETS.

REGIONAL RESERVE PINOT NOIR \$8 / \$32

ALLURING PINOT AROMAS OF STRAWBERRY AND RED CHERRY.
SOFT, PLUMP, TEXTURAL, SPICE, GENTLE ACIDITY, SOFT TANNINS.

ESTATE VINEYARD PINOT NOIR \$45

BEAUTIFULLY PERFUMED AND ETHEREAL, BLUE FRUITS, SANDALWOOD AND VIOLETS.
BRIGHT VIBRANT FLAVOURS, SUPPLE, SEAMLESS AND WITH LOVELY TENSION.

VIVO CABERNET SAUVIGNON \$6.5 / \$25

RICH AROMAS OF PLUM AND BLACKCURRANT WITH HINTS OF DRIED SAGE AND DARK CHOCOLATE.

WOODFIRED CABERNET SAUVIGNON \$9 / \$35

RIPE BLACKBERRY AND CASSIS CHARACTERS, CEDERWOOD AND LIQUORICE.

LOCAL WINES

BOTTLE

JRV SHIRAZ – JACK RABBIT, VIC	\$45
JRV SPARKLING BLANC DE BLANC – JACK RABBIT, VIC	\$34
LPE PINOT GRIS – LEURA PARK, VIC	\$45
SCOTCHMANS HILL PINOT GRIS – SCOTCHMANS HILL, VIC	\$47
SCOTCHMANS HILL PINOT NOIR – SCOTCHMANS HILL, VIC	\$55

PICCOLO

BELLARINE ESTATE SAUVIGNON BLANC – BELLARINE ESTATE, VIC	\$11.5
BELLARINE ESTATE CHARDONNAY – BELLARINE ESTATE, VIC	\$11.5
BELLARINE ESTATE PINOT GRIS – BELLARINE ESTATE, VIC	\$11.5
BELLARINE ESTATE ROSE – BELLARINE ESTATE, VIC	\$11.5
BELLARINE ESTATE SHIRAZ – BELLARINE ESTATE, VIC	\$11.5
BELLARINE ESTATE PINOT NOIR – BELLARINE ESTATE, VIC	\$11.5
BELLARINE ESTATE SPARKLING NV – BELLARINE ESTATE, VIC	\$11.5