

Bread

- Pane di casa. Classic Baked Sour Dough**, extra virgin olive oil, balsamic vinegar. (LD/V) \$7
- Pane all'aglio. Cheese Garlic Bread**, toasted ciabatta, pecorino. (V) \$11
- Bruschetta. Bruschetta**, with sour dough, vine-ripened tomato, basil. (VG) \$11

#Entrée

- Polpo al limone. Braised Octopus**, in preserved lemons, extra virgin olive oil, vine-ripened tomatoes, Kalamata olives. (LG/LD) \$16
- Calamari con Sale e Pepe. Salt and Pepper Squid Salad**, aioli, rocket, parmesan. (LG/LD) \$15
Matched with Vineyard Selection Sauvignon Blanc
- Arancini ripieni di tartufo e porcini. Arancini**, truffle, porcini mushrooms, truffle mayonnaise. (V) *Matched with Signature Collection Merlot* \$16
- Insalata Caprese. Caprese Salad**, vine ripened tomatoes fior di latte mozzarella, vincotto, extra virgin olive oil, basil. (V) *Matched with Tempo Verita Fiano* \$17
- Antipasto. Taste Plate**, selection of cheese, cold meats and condiments. \$22
Matched with Tempo Verita Fiano or Tempo Verita Montepulciano
- Risotto ai frutti di mare. Local Seafood Risotto**, peas, saffron risotto, pecorino. (LG) \$19
Matched with Tempo Verita Vermentino
- Insalatina di Pesce di Cobia Crudo. Rocky Point Cobia Crudo**, fennel and orange salad, roasted hazelnuts. (LG/LD) *Matched with Signature Collection Chardonnay* \$19

Main

- Insalata d'orzo perlato. Pearl Barley Salad**, carrots, peas, tomatoes, red onions, parsley, basil, paprika, lemon dressing. (VG) \$22
Matched with Vineyard Selection Sauvignon Blanc
- Gnocchi di zuccha fatti in casa. House-made Gnocchi**, zucchini, capsicums, broad beans, gremolata. (V) *Matched with Le Sauvage Viognier* \$28
- Spaghetti e polpette. Spicy Spaghetti Meatballs**, Napoli, gremolata, Grana Padano. \$26
Matched with Tempo Verita Lagrein
- Confit di polo. Confit Chicken**, guanciale, porcini mushrooms, braised cabbage. (LG) \$28
Matched with Vineyard Selection Pinot Grigio
- Linguine di gamberi e chorizo. Chorizo and Local Prawn Linguine**, cherry tomatoes, Basil, parsley. (LD) *Matched with Tempo Verita Vermentino* \$34
- Pesce del mercato. Market Fish**, seasonal vegetables, tomato consommé. Market price
Matched with Tempo Verita Fiano
- Bistecca locale di manzo. Southern Cross Beef Steak**, roasted rosemary kipflers, carrot puree, porcini Sirromet barrel port sauce. (LG) \$36.50
Matched with Tempo Verita Saperavi or Signature Collection Shiraz Viognier

Pizza

Margherita. Margherita, tomato, basil, sugo, buffalo mozzarella.	\$24
Fungi. Fungi, truffle béchamel, mushrooms, pesto, pecorino.	\$25
Pollo al pesto e pancetta. Pesto Chicken, sugo, bacon, roasted peppers, red onion.	\$25
Salame. Salami, roasted cherry tomatoes, sugo, basil, mozzarella.	\$25
Al Gamberi. Local Prawn, semi-dried tomato, salsa verde.	\$28
Quattro formaggi. 4 Cheeses, sugo, Gorgonzola, fior di late, pecorino, mozzarella.	\$29

Low gluten and vegan pizza bases available upon request.

Sides

Shoestring Fries (LD/LG)	\$11
Roasted Kipflers, garlic, rosemary. (LG)	\$11
Leaf Salad, Chardonnay vinaigrette, radish, red onion. (LG/LD)	\$11
Seasonal Vegetables (LG)	\$11

Finale

Amaretto and Cherry Semifreddo, textures of cherries and almonds. (LG)	\$16
Tiramisu, espresso jelly, Kahlua, mascarpone. (LG)	\$16
Lemon and Pistachio Tart, pine nut caramel, rhubarb gelato.	\$16
Zuccotto, ricotta sponge cake, hazelnuts, raspberries, chocolate. (LG)	\$16
Selection of Cheeses, quince paste, lavoche, fruits and nuts. (LG available upon request)	\$17

(V) VEGETARIAN (VG) VEGAN (LG) LOW GLUTEN (LD) LOW DAIRY

While Sirromet will endeavour to accommodate special meal requests for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals.

This is due to the potential of trace allergen in the working environment and supplied ingredients.

If you have a severe allergy or dietary restriction, please inform our staff.