



## Dinner Menu

### Entree

Ham, Gorgonzola & rosemary pizza bread to share \$18

Housemade crispy duck spring rolls with orange dipping sauce \$18

Vita's freshly dusted salt & pepper squid with saffron aoli & lemon \$18

Share board - Housebaked herb loaf with aged vintage cheese, prosciutto & marinated olives \$24

Soup of the day

### Mains

Potato gnocchi with roast maple duck & Swiss brown mushrooms in Tallegio & lemon thyme creme & roasted almonds \$32

Housemade tagliatelle pasta with spanner crab meat, roasted heirloom cherry tomatoes in cayenne butter with lemon crumbs \$28

Risotto of venison sausage, borlotti bean, radicchio & fresh sage \$28

Porcini mushroom risotto with field mushrooms, truffle oil & Grano Padano \$26

Slow cooked Pukkera estate lamb shank Milanese style with gnocchi dumplings & lemon & parsley gremolata \$32

'Jack's Creek' YG Scotch fillet, pan seared cavolo nero with bacon & almond flakes, red wine jus, side of chips \$39

Polpettone (little meat loaf) of pork & fennel seed wrapped with pancetta in tomato & marjoram ragu with side of chips \$34

**Please advise waitstaff of any dietary requirements.  
We have gluten free options available , please ask.**