

Entrées, Main & Dessert

ANTIPASTI MISTI — *entrées to share*

ANTIPASTO TOSCANO

Salumi selection, pecorino toscano, house-made focaccia, preserved mushrooms

MOZZARELLA AFFUMICATA

Wood-smoked buffalo mozzarella, Dog Creek puntarelle chicory, wild mushroom chips

CRUDO DI RICCIOLA SELVATICA

Cured wild kingfish, sunrise lime, fermented honey vinaigrette, sea herbs

MAIN — *choice of*

GNOCCHI ZUCCA E PECORINO

Potato gnocchi, pumpkin sauce, pecorino romano, sage

SPAGHETTI ALLE VONGOLE E BOTTARGA

Spaghetti, clams, bottarga, garlic, chilli

CAPPELLETTI ALL'OLIO

Cappelletti with olive oil gel, ossobuco ragu, parmigiano

ROCK FLATHEAD ALLA MUGNAIA

Rock flathead fillet, beurre blanc, fermented wild garlic, native citrus, fennel salad

POLLETTO ARROSTO

Slow-grown Aurum Poultry spatchcock, wild mushrooms, crispy polenta, lemon myrtle

All served with salad and potatoes

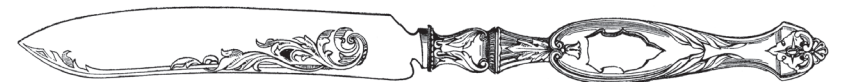
DOLCI — *choice of*

TINTORI'S TIRAMISU

House-made GF sponge cake, topped with coffee, chocolate and marsala foam.

SEMIFREDDO ALLE NOCCIOLE, CAMELLO E CASTAGNE

Hazelnut semifreddo, salted caramel, chocolate soil, black chestnuts



All pasta is made fresh in house. Gluten free options available.

Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.

4-COURSE SET MENU - \$110 PER GUEST

WINTER / INVERNO 2024 - VI

Entrée, Pasta, Main & Dessert

ANTIPASTI MISTI — *entrées to share*

ANTIPASTO TOSCANO

Salumi selection, pecorino toscano, house-made focaccia, preserved mushrooms

MOZZARELLA AFFUMICATA

Wood-smoked buffalo mozzarella, Dog Creek puntarelle chicory, wild mushroom chips

CRUDO DI RICCIOLA SELVATICA

Cured wild kingfish, sunrise lime, fermented honey vinaigrette, sea herbs

PASTA — *choice of*

GNOCCHI ZUCCA E PECORINO

Potato gnocchi, pumpkin sauce, pecorino romano, sage

SPAGHETTI ALLE VONGOLE E BOTTARGA

Spaghetti, clams, bottarga, garlic, chilli

CAPPELLETTI ALL'OLIO

Cappelletti with olive oil gel, ossobuco ragu, parmigiano

All pasta is made fresh in house. Gluten free options available.

Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.

MAIN — *choice of*

ROCK FLATHEAD ALLA MUGNAIA

Corner Inlet rock flathead fillet, beurre blanc, fermented wild garlic, native citrus, fennel

POLLETTO ARROSTO

Slow-grown Aurum Poultry spatchcock, wild mushrooms, crispy polenta, lemon myrtle

FILETTO AL VINO ROSSO

Rangers Valley tenderloin, red wine jus, celeriac, rainbow chard

All served with salad and potatoes

DOLCI — *choice of*

TINTORI'S TIRAMISU

House-made GF sponge cake, topped with coffee, chocolate and marsala foam.

CHEESECAKE AL MIELE

Raw honey cheesecake, honeycomb, crème fraîche

FORMAGGI

Cheese selection