

Aperetivo & spirits

Argueso	<i>San Leon</i> Manzanilla Sherry	\$10
Antica Fabbrica Carpano	<i>Antica Formula</i> Vermouth	\$7
Pimm's	<i>Nº1 Cup</i>	\$7
Campari	<i>Bitters</i>	\$8
Belvedere	<i>Pure</i> Vodka	\$9
Tanqueray	<i>London Dry</i> Gin	\$9
10 Cane	Rum	\$10
Maker's Mark	Bourbon	\$9
Johnny Walker	<i>Red Label</i> Scotch	\$8
Ardbeg	<i>10 Years Old</i> Islay Scotch	\$12

Beer & cider

Coopers <i>Pale Ale & Sparkling Ale</i>	ADELAIDE, SA	\$7
Cascade <i>Premium and Premium Light</i>	ADELAIDE, SA	\$7
Peroni <i>Nastro Azzurro</i>	ITALY	\$8
Asahi <i>Super Dry</i>	JAPAN	\$8
Beck's	GERMANY	\$8
Batlow <i>Apple Cider</i>	BATLOW, NSW	\$7

Wine by the glass

NV	Chandon	Brut	\$10
	YARRA VALLEY, VICTORIA		
NV	Veuve Clicquot	Yellow Label Brut	\$19
	CHAMPAGNE, FRANCE		
2011	Clonakilla	Riesling	\$10
	CANBERRA REGION, NSW		
2010	Cape Mentelle	Sauvignon Blanc Semillon	\$9
	MARGARET RIVER, WA		
2011	Babo	Pinot Grigio IGT	\$8
	FRIULI, ITALY		
2010	Feudi di San Gregorio	Fiano di Avellino DOCG	\$14
	CAMPANIA, ITALY		
2011	Mac Forbes	Chardonnay	\$12
	YARRA VALLEY, VICTORIA		
2011	Mitolo	<i>Rosé</i> Sangiovese	\$9
	MCLAREN VALE		
2009	Eden Road	<i>The Long Road</i> Pinot Noir	\$9
	CANBERRA REGION, NSW		
2009	Ravensworth	Sangiovese	\$10
	CANBERRA REGION, NSW		
2009	Albino Rocca	<i>Rosso di Rocca</i> Nebbiolo	\$11
	PIEDMONT, ITALY		
2009	Collector	<i>Marked Tree</i> Red Shiraz	\$12
	CANBERRA REGION, NSW		
2008	Rockford	<i>Riffle Range</i> Cabernet	\$14
	BAROSSA VALLEY, SA		
2010	Keith Tulloch	Botrytis Semillon 375ml	\$12
	HUNTER VALLEY, NSW		

Soft drink

San Pellegrino / Acqua Panna	500ml	\$5
San Pellegrino / Acqua Panna	1 litre	\$9
Limonata, Aranciata Rosso, Chinotto	200ml	\$4
Coca-Cola, Diet Coke, Coke Zero, Sprite	330ml	\$4
Sunzest organic orange juice	350ml	\$4

Fixed price lunch menu

Two courses \$48 / Three courses \$60

Caprese salad; heirloom tomatoes, buffalo mozzarella, baby basil and extra virgin olive oil

Marinated octopus, kipfler potato, white beans, lemon and soft herbs

Cured trout with compressed apple, parsley and lemon balm

Rigatoni with tomato braised suckling pork, olives, parsley

Salad of prosciutto, nectarine and goat's cheese

Fillet of salmon with salad of cucumber, radish and balsamic vinegar

Baked tart of fennel, zucchini and onion with shaved fennel and herb salad

Orreciette with prawns, lemon, basil and bottarga

Rabbit stew with polenta and baby vegetables

Scotch fillet minute steak, herb butter, pickled mushrooms, crisp onions and watercress

Tiramisu; Savoiard biscuits, coffee, marscapone, marsala

Lemon curd tart, poached cherries and lemon confit

Maple syrup and orange pudding, hazelnut and orange cream

Cheese; Taleggio with truffled honey and wafers

Sides; \$8 each

Crookwell olives marinated with orange peel, celery, chilli, herbs

Green leaf and herb salad

Roasted chat potatoes with rosemary and Murray River salt

Renaissance Table

James Kidman's superb modern Italian cook book inspired by *Renaissance; 15th and 16th century painting from the Accademia Carrara, Bergamo*. \$49.95