



PASTA & PINOT NIGHT

WILD MUSHROOM RAVIOLI (V) - 35

Delicate ravioli filled with mushrooms and ricotta, served with sautéed wild mushrooms in a brown butter sauce, toasted pine nuts, and aged pecorino cheese

SPAGHETTI AL PESTO & BURRATA (V) - 35

Spaghetti coated in house-made basil pesto, finished with silky burrata and toasted pine nuts

RIGATONI ALLA BOSCAIOLA - 38

Hearty rigatoni tossed in a rich, creamy sauce of pancetta, mushrooms, garlic, and parmesan

GNOCCHI BOLOGNESE & TALEGGIO - 38

Pillowy gnocchi served with a slow-simmered Bolognese ragù, topped with melted Taleggio cheese

PAPPARDELLE AL RAGÙ DI AGNELLO - 45

Hand-cut pappardelle paired with tender, slow-cooked lamb ragù in red wine and rosemary, finished with aged pecorino cheese

SEAFOOD LINGUINE - 49

Linguine with tiger prawns, Moreton Bay bugs, and black mussels tossed in marinara

WINES

NICK SPENCER HILLTOPS PINOT GRIS - 15

Gundagai, NSW

IN DREAMS PINOT NOIR - 15

Yarra Valley, VIC

