

Starters

Script Ficelle (v) 11.90
Baby baguette baked with marinated bocconcini cheese on sweet olive tapenade and a tomato and fetta salsa

Baked Bread (v) 3.30
Warmed and served with E.V.O.O. and butter

Antipasti* 16.50
Selection of cured meats, marinated vegetables, cipolline, stuffed mushrooms and marinated local olives served with warmed bread
*Vegetarian antipasti available on request - 16.50

Salmon 15.90
Tasting plate of smoked salmon and salmon gravlax with a basil, caper and garlic dressing served with crisped bread
* Great with Maison de Grand Esprit NV 10.00 glass

Pasta

Linguini Marinara 24.50
Linguini tossed with tiger prawns, scallops, calamari, tomato concasse, white anchovy and baby capers
* Great with Scotchmans Hill Chardonnay 9.50 glass

Risotto

Pumpkin, Pine Nut, Spinach & Fetta (v) 22.50
Roasted pumpkin and pine nuts with spinach, fetta cheese and pomegranate molasses
* Great with Bethany Riesling 8.00 glass



Mains

Tasmanian Salmon	28.50
Char grilled salmon fillet on crispy polenta and caponata dressed with almond gremolata * Great with Crowded House Sauvignon Blanc 9.00 glass	
Melanzane Parmigiana (v)	24.50
Layers of roasted eggplant with napoli sauce and grana padano parmesan served with hand cut fat chips and a green leaf salad * Great with Fengrove Merlot 9.50 glass	
Basil Calamari Salad	22.50
Lightly floured and fried calamari with a hint of chilli on a salad of rocket leaves and citrus segments * Great with Zontes Footstep Pinot Grigio 8.50 glass	
280gram Beef Eye Fillet (South Gippsland)	33.00
Grilled to your liking with a handmade potato and herb roesti, buttered green beans and a green peppercorn reduction * Great with Pertaringa 'Understudy' Cabernet Petit Verdot 9.00 glass	

Sides

Green Leaf Salad	6.60
Cos, radicchio and baby spinach with a light extra virgin olive oil and fresh lemon dressing	
Spinach Salad	7.70
Baby spinach leaves tossed with Meredith Dairy goat's cheese, strawberries and roasted pistachios, dressed with a light balsamic vinaigrette	
Grilled Broccolini	7.70
Char grilled and finished with basil oil and freshly shaved parmigiano	
Bowl of Fries	6.60
Shoestring fries with tomato sauce	
Fat Chips	7.70
Hand cut with house made watercress aioli	



Dessert

Italian Sundae (affogato) 11.00
Vanilla bean ice cream, double cream, warm espresso,
crushed amaretto cookies and fresh mint
* Great with Nocello liqueur on ice 8.50 glass

Honey Panna Cotta 11.00
Honey infused panna cotta on maple wafer with
crushed pistachios and berry compote
* Great with La Lune Biodynamic Botrytis Semillon 11.00 glass

Tiramisu 11.00
Classical Italian dessert - mascarpone cream set with
savoiardi, amaretto liqueur, espresso coffee and dusted
with chocolate
* Great with Campbells Tokay 7.50 glass

Chocolate Budino 11.00
Dark chocolate pudding with warm bitter caramel and
double cream
* Great with Romate Pedro Ximenez 12.00 glass

Script Cake Selection 9.90
Cake of the day served with a side of double cream
* Great with Genovese Espresso 3.50

Petit Four 13.90
A selection of mini desserts and chocolates
* Great with Campbells Muscat 7.50 glass

Cheese

Writers Block 15.50
Three of Victoria's best* with muscatels, roasted
pistachios, apricot mostarda (relish), crisped La Madre
fruit bread and lavosh
* Great with a bottle of red !

*Shadows of Blue' Blue Cheese (Neerim, Vic)

*Jack's Reserve Mature Cheddar (Vic, aged 12 months)

*Enterprise Brie (Neerim, Vic)

