

NEPTUNE

Oysters 4.5 each
Mixed Marinated Olives 6
Seasonal Pickle Plate 7
Cannellini Hummus 9
Nduja Jaffle 11
Whipped Roe, Bottarga 12
Fritti Misto 14

Saganaki 13
Smoked Eel Parfait 15
Beet Cured Salmon 17
Roasted Sardines, Grape Gremolata 17
Steak Tartare 20
Snapper Crudo 18

Brussels Sprouts, Hazelnut, Pecorino 14
Confit Leeks, Jerusalem Artichokes, Pear 16
Chargrilled Eggplant, Burrata, River Mint, Crunchy Buckwheat 15
Roasted Pumpkin, Pepitas, Goats Cheese 15
Leaf Salad 9

Spaghetti Vongole 28
Gnocchi, Pumpkin, Fontina 24
Rigatoni Amatriciana 22

Steak Frites 300g Rump Cap 39
Salt Bush Lamb Shoulder, Raddish, Nettle Pistou, Smoked Eggplant 32
Rainbow Trout, Lentils, Scallops, Yoghurt 34
Roasted Hen, Patatas Bravas 29

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Tiramisu 12
Torta del Giorno 14
Almond Fondant 14

TINNED

- Arroyabe – Tuna Belly w/ Pickled Onion, Capers, Parsley 19
- Ramon Pena – Mussels w/ Paprika, Pickled Green Tomato, Parmesan 17
- Ramon Pena – Sardines w/ Shallots, Parsley, Lemon 18
- Ramon Pena – Octopus in Salsa 21
- Cabo De Pena – Cockles w/ Calabrian Chilli Oil, Lemon 15
- Cuca – Anchovies w/ Tomato, Red Pepper 18

SLICED

- Salumi – Spicy Sicilian, Fuet Anis, Saucisson, Cornicons 12
- Culatello – ‘The King of Prosciutto’, Shaved Cured Egg Yolk, Mandarin 16
- Bresola – Horseradish, Celery 16
- Charcuterie – Salumi, Bresola, Mortadella, Terrine, Peppers 32

CHEESE

- Soft / Semi-Hard / Hard
- 50g each 14
- All three 29

WHAT WE'RE DRINKING

HOUSE

2015	Quinta dos Roques, Dão White	Dão, Portugal	10
2013	Quinta dos Roques, Dão Rouge	Dão, Portugal	10

FIZZ

NV	Ruinart R De, Champagne	Reims, France	24
NV	Range Life, Prosecco	King Valley, Victoria	12

WHITES

2014	Ansgar Clüsserath, Vom Schiefer Trocken, Riesling	Mosel Germany	16
2016	Sentio Blanc, Rad blend	Beechworth, Victoria	14
2015	Lurton Piedra Negra Alta Coleccion, Pinot Gris	Mendoza, Argentina	12
2014	Cloudy Bay, Chardonnay	Marlborough, New Zealand	17
2015	Frey Wines, Granito, Portuguese White Blend	Douro Valley, Portugal	16
2016	Linnaea Allora, Cortese Dell' Alto Monferrato DOC	Piemonte, Italy	15

ROSÈ

2016	Chalmers Rosato, Sagrantino & Aglianico	Heathcote, Victoria	13
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REDS

2016	Gathering Field by Thousand Candles, Pinot Noir	Yarra Valley, Victoria	15
2016	Brash Higgins Amphora Project, Nero d'Avola	Mclaren Vale, South Australia	18
2014	Terrazas Reserve, Malbec	Mendoza, Argentina	14
2016	Big Easy Radio, Forgotten Babylon, Touriga Malbec	Langhorne Creek, South Australia	14
2014	Alegre Valgañón, Tempranillo Grenache	Rioja, Spain	17
2016	Torbreck the Loon, Shiraz Roussanne	Barossa, South Australia	15
2015	Billy Button The Squid, Saperavi	Alpine Valley, Victoria	14
2015	Domaine de L'Oratoire St Martin, Le P'tit Martin, Grenache Blend	Cotes du Rhone, France	14

SWEETER – DESSERT WINES

2013,	Freeman Vineyards, Dolcino	Hilltops, New South Wales	12
	Dios Baco, Oxford 1970, Pedro Ximenez	Jerez, Spain	10
	Romate, Cardenal Cisneros, Pedro Ximenez	Jerez, Spain	12
2014,	Simao & Co. Vintage Fortified	Rutherglen, Victoria	11
	Niepoort Ruby Port	Porto, Portugal	10

WHAT WE'RE DRINKING

BEER – TAP

Sample Brew, Pale Ale	Victoria	7
Patagonia, Pilsner	Victoria	7

BEER – PACKAGED

Stone & Wood, Green Coast Lager	New South Wales	12
Sample Brew, Lager	Melbourne	12
Moritz, Lager, can	Spain	10
Ichnusa, Anima Sarda, Lager	Italy	12
Trumer, Pilsner	Austria	13
Mornington Peninsula, Pale Ale	Melbourne	12
Erdinger, Weisbier, 500ml	Germany	17
Sample Brew, 3/4 IPA, can	Melbourne	10
Melbourne Bitter, can	Home	9

NOT WINE – BEFORE & AFTER

Simão's Porto e Tônico – A classic drink to drink before you decide what to drink. Blend of Simão & Co. white port, tonic and citrus.	12
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Spritz – Prosecco, amaro and orange. Simple. Choose your aperitif: Okar – Australia Campari – Italy Aperol – Italy	14
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Neptune's Negroni – The ultimate wine-drinking cocktail. House blend of rosso amari, vermouth inspired by the godfather of vermouths 'Carpano Antica Formula' and Melbourne Gin Co. Bittersweet and addictive.	19
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