

## PIATTI D'INGRESSO

### *Salumi della casa*

House made salumi, castagnaccio, pickled crab apples  
*served with Pellegrino Vergine Soleras Marsala*  
25

### *Fiore di zucchini, formaggio, pomodori*

Crispy Oxley zucchini flowers, salted buffalo curd, mint, ricotta cannelloni, tomato passatto 25

### *Insalata del contadino*

Contadino plate; salt baked beetroot, heirloom carrots, Gorgonzola, fermented leaves,  
Dargo walnuts  
25

### *Pesce al forno, sapore di giardino*

Scampi, scallops, baby garden leeks, cucumber, currents, borage flowers, mint  
25

### *Tonno del Chianti*

Daivid O'Dywers free range pork, porcini brodo, gooseberries, caponata  
25

### *Antipasto della casa (two to share)*

A progression of our entrées & homemade produce  
60

## PRIMI PIATTI

### *Traditional handmade pasta*

#### *Pappardelle al mano, cervo e mascarpone ragu*

Hand rolled pappardelle, fallow venison, lemon, pepper, Mauri mascarpone  
25 / 35

#### *Raviolone di patate con rosso d'uova*

Gnocchetti Raviolone, free-range Kiewa egg yolk, gorgonzola, black truffle, crispy pancetta  
25 / 35

#### *Tortellini del mare, peperoncini*

Blue swimmer crab tortellini, prawns, leek, chili, lime, soft shell crab  
25 / 38

## SECONDI PIATTI

### *Trota affumicata con miele, pepe, erba campagnola*

Honey caramelized Harrietteville rainbow & golden trout, kale, cavalo nero, smoked salmon & roe

39

### *Polo al rosto, maize, panzanella*

Milawa chicken, Myrtleford sweet corn, crispy broccolini, panzanella

39

### *Agnello, finocchio, cavalo viola*

Mitta Valley lamb, crushed crackling, pickled cabbage, fennel, chicory, sangiovese sauce

40

### *Tagliata alla fiorentina*

Veal rib eye, charred carrots & baby onions, nasturtium, Umbrian granola

45

### *Welsh black*

Osso bucco inspired Welsh Black beef, saffron risotto, marrow, balsamic, vincotto, raddichio

42

## CONTORNI

Mixed leaf insalata, raw and pickled red onion,  
Nonna Maria's house fermented red wine vinegar dressing

10

Sautéed broccolini, asparagus, lemon, peppered ricotta

12

Zucchini caponata & carpaccio, pinenuts, raisins, scamorza aranchini

12

## **DOLCI**

### *Insalata di more*

Gunadoo berries, meringue buttons, cream, pavisini milk, basil  
18

### *Zuppetta di melone*

Iced watermelon, honey dew & rock melon, rosemary & olive oil granita, melon soda  
18

### *Minestrone di ciliegi*

Myrtleford cherries poached in dolcetto, rhubarb, pannacotta, Bright chocolate, cocoa cubes  
18

### *Affogatto Simone*

Affogatto Simone; rum and raisin gelato, espresso martini  
18

## **FORMAGGIO**

### *Mauri Formaggi Italiani*

Gorgonzola doppio dolce rolled in crushed Dargo walnuts  
15

Aged capra (goats), quince marmelatta  
15

Cave aged talleggio, toasted ciabatta, olive oil, crystal salt  
15

Selection of all three chesses  
30

### *Dessert Wine by the glass*

2014 Pellegrino Passito Pantelleria DOP, Sicily 16

## **CAFÉ E TÉ**

Roasted house; Coffee Basics, single origin, Castlemaine, Central Victoria  
T2 Tea; English Breakfast, Earl Grey, Chamomile, Peppermint, Sencha  
4

Hot Chocolate - house made with Bright chocolate  
6

## ***Simones Degustazione***

### ***Assaggini***

*NV, Adami Prosecco DOCG, Veneto, Italy*

### ***Harrieville trota e cavalo nero***

Harrieville salmon, crispy kale leaves, cavalo nero, roe

*2014, Picollo Ernesto Gavi DOCG, Piedmont, Italy*

### ***Raviolone di patate con rosso d'uova***

Gnocchetti raviolone, gorgonzola, black truffle, crispy pancetta

*2014, Frescobaldi Chardonnay IGT, Tuscany, Italy*

### ***Tortellini del mare, peperoncini***

Blue swimmer crab tortellini, leek, chili, lime, crispy soft shell crab

*2014, Zaccagnini Montepulciano Rose DOC, Abruzzo, Italy*

### ***Insalata del contadino***

Contadino plate; salt baked beetroot, heirloom carrots, Gorgonzola, fermented leaves,  
Dargo walnuts

*2012, Savaterre Pinot Noir, Beechworth*

### ***Agnello, finocchio, cavalo viola***

Abbacchio inspired spring lamb, crushed crackling, fennel, chicory

*2013, Mayford Shiraz, Porepunkah*

### ***Insalata di more***

Gunadoo berries, gelato, meringue buttons, pavisini milk, basil

*2014, Cantine Pellegrino Passito Pantelleria DOP, Sicily, Italy*

### ***Tortino di cioccolato***

Bright chocolate & black truffle tortino, candied ginger, almond granita

Degustazione \$110  
with matching wines \$180

***Simones Vegetarian Degustazione***

***Assaggini***

*NV, Adami Prosecco DOCG, Veneto, Italy*

***Cavalo nero e torta***

Cavalo nero passato, chicory, crispy kale leaves, Umbrian granola

*2014, Picollo Ernesto Gavi DOCG, Piedmont, Italy*

***Raviolone di patate con rosso d'uova***

Gnocchetti raviolono, gorgonzola, black truffle

*2014, Frescobaldi Chardonnay IGT, Tuscany, Italy*

***Fiore di zucchini, formaggio, pomodori***

Crispy Oxley zucchini flowers, salted buffalo curd, nasturtium, ricotta cannelloni,  
tomato passato

*2014, Zaccagnini Montepulciano Rose DOC, Abruzzo, Italy*

***Insalata del contadino***

Contadino plate; salt baked beetroot, heirloom carrots, Gorgonzola, brassica leaves,  
Dargo walnuts

*2012, Savaterre Pinot Noir, Beechworth*

***Risotto nero***

Sangiovese, vincotto & honey risotto, fennel tips, tomato, cinnamon basil

*2013, Mayford Shiraz, Porepunkah*

***Insalata di more***

Gunadoo berries, gelato, meringue buttons, pavisini milk, basil

*2014, Cantine Pellegrino Passito Pantelleria DOP, Sicily, Italy*

***Tortino di cioccolato***

Bright chocolate & black truffle tortino, candied ginger, almond granita

Degustazione \$110  
with matching wines \$180