

# ANDIAMO

## BAR & DINING

### SOMETHING TO START OR SHARE

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**Calamari Fritti DF** 19

With rocket with fresh lemon & aioli

**Yarra Valley Fetta** 18

**Stuffed Arancini Balls V**

With smoked pimentón mayo

**Char-grilled Prawns** 26

With salsa verde & rocket salad

**Stuffed Zucchini Flower** 18

With Buxton smoked trout & ricotta, served with snow pea & mint salad

**Tasmanian Scallop (2) Ceviche GF | DF** 20

In the ½ shell with sweet potato, avocado & coriander

**Caprese Salad V** 25

With summer heirloom tomatoes, basil & local fior di latte

**Antipasto Platter** 32

Cured meats & salami with oven baked fresh bread & pickles

### SOMETHING BIGGER

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**Grilled Buxton Trout GF | DF** 42

With potato skordalia, rocket & radicchio salad

**Lamb Rump GF | DF** 48

With charred broccolini & romesco sauce

**Crumbed Free Pork Loin Cotoleta** 49

With capsicum peperonata

**House-made Pappardelle** 34

With duck & verjuice ragu, served with radicchio

**Roasted Carrots & Zucchini V | GF | DF | V+** 31

Dragoncello sauce, fetta & hazelnuts

**Ocean farmed Barramundi Fillet** 48

With baked ricotta & lemon caper sauce

### FROM OUR CHAR-GRILL

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Served with potato gratin, broccolini & your choice of sauce

Pepper Sauce | Mushroom Sauce | Red wine | Mustards GF

**220g Fillet Tenderloin** 58

**300g Scotch Fillet** 64

**Free Range Chicken Breast** 39

### FROM THE WOOD FIRED OVEN USING LOCAL RED GUM

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**Margherita V** 30

Napoli, fior di latte & basil

**Diavola** 32

Napoli, mozzarella, salami, olives & chilli paste

**Palermo** 34

Cream base, mozzarella, crush potatoes, red onions, sausage & rosemary

**Boscaiola** 32

Napoli, fior di latte, mushroom & sausage

**Funghi** 33

Garlic oil, fior di latte, gorgonzola, truffle oil & black pepper

**Bianca V | N** 29

Garlic oil, fior di latte, rock salt & rosemary

### SOMETHING ON THE SIDE

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**Pear, rocket & Parmesan Salad GF | V** 14

**Fries with Aioli V** 12

**Green Vegetables V** 14

With roasted garlic

**Wood Fired Focaccia Bread V** 14

With local olive oil

### DESSERTS

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**Macarpone Tiramisu** 18

Masala & coffee infused

**Chocolate Torte GF** 18

With ice cream & roasted almond praline

**White Chocolate Semifreddo** 18

With roasted peach & biscotti

**Sticky Date Pudding** 18

With butter scotch sauce & salted caramel ice cream

**Trio of Ice Cream or Sorbet** 18

**Cheese Platter of local Victorian Cheeses** 37

With fruit chutney & freshly baked bread to share

V Vegetarian | GF Gluten Free | DF Dairy Free | V+ Vegan | N Contains Nuts

All dishes may contain traces of nuts, dairy, gluten: eggs, soy, sesame and shellfish. Please advise the service team of any allergies & dietary requirements.