



cicchetti & antipasti

ciabatta and olives	15
wood-fired ciabatta, marinated olives, Mount Zero EVOO (vg, df)	
burrata	20
heirloom tomato, roasted pepper salsa rossa, cucumber, pangrattato, caramelised apple balsamic (v)	
crudo	27
Spencer Gulf kingfish, citrus, finger lime, shaved fennel, avocado cream, herb oil (gf)	
insalata	24
butter lettuce, spring asparagus, pickled shallot, sherry vinaigrette (gf, v)	
caesar salad	32
fire-blistered chicken breast, baby cos, white anchovies, prosciutto, pangrattato	
panino & pasta	
verdure panino	28
basil pesto, chargrilled zucchini strips, flame roasted capsicum, fior di latte (v)	
pollo panino	29
wood-fired Hazeldene chicken, Stracciatella, prosciutto, avocado, baby gem, chilli honey	
spaghetti	42
market seafood, king prawn, tomato sugo, shellfish bisque, garlic, chilli (A)	
tagliatelle	38
slow-braised Loddon Valley lamb ragù, soffritto, port wine, smoked scamorza	
risotto	34
spring asparagus, forest mushrooms, wood-roasted green peas, Stracciatella (v)	

Pastore is the link between the land and the plate. This Spring, the menu evokes warmth, wood-smoke and deeply grounding flavours. In the kitchen, open flames, chestnut-wood smoking and slow-braised ragùs honour the quiet transition of the seasons.



secondi

pesce	44
line-caught fish of the day, salsa bianca, red cabbage, Goolwa pipis, herb oil (A) (gf)	
costina	35
slow-cooked short ribs smoked over flames, polenta, Parmigiano Reggiano, gremolata (gf)	
bistecca	49 98
250g grass-fed Black Angus Porterhouse 300 g MB7 Sher Wagyu	
<i>All steaks are served with red wine jus, mixed cabbage & smoked Shiraz salt</i>	
contorini	
asparagi	16
flamed spring asparagus, Sicilian vincotto glaze, Parmigiano Reggiano (gf, v)	
patate fritte	14
crispy fries, confit garlic aioli (vg, df)	
dolci	
tiramisu	18
espresso anglaise, mascarpone, Italian cocoa (gf, v)	
bellini	18
white peach, prosecco, vanilla gelato, almond crisp (v)	
piemonte	17
70% dark chocolate crémeux, hazelnut praline, espresso gel (v)	

wood fired, (gf) gluten free, (v) vegetarian, (vg) vegan. Seafood Origins: (A) Australian, (I) Imported, (M) Mixed. Please let us know if you have any food allergies or special dietary needs. All pasta is made in-house. Our catch of the day is locally and sustainably sourced from trusted, responsible suppliers, ensuring quality and care for the environment. A 15% surcharge applies on all public holidays.