

# Dinner

## ENTRÉE

- IL GRANINO garlic sourdough, smoked butter and herbs \$12
- Soup of the day (please ask staff), charred IL GRANINO ciabatta (GFO) \$15
- Local WA mussels, chilli, garlic and wine reduction, roma tomato concasse, garlic toast (GFO) \$17
- Home cured Fremantle warm octopus, Manjimup potatoes, mix leaves, grape tomatoes, Calabrian nduja and crostini \$20
- Lively valley 18 hrs braised pork belly bites, smokey Tennessee glaze, apple slaw, nut praline \$16
- Choice of homemade arancini: mushroom and truffle OR nduja and mozzarella, freshly grated parmesan (4pcs) \$14

## TO SHARE

- MEAT TREAT: Pork bites, crispy wings, nduja and choriso ragù, Calabrian nduja arancini, warm grilled vegetables, bread and dips \$38
- OCEAN PLATTER: Smoked salmon, chilli mussels and clams, in house cured octopus, crumbed Barra, lime aioli, charred ciabatta \$44
- MEDITERRAINEAN PLATTER: Prosciutto, soppressata salami, marinated feta and olives, mushroom and truffle arancini, in house marinated vegetable mix, bread and dips \$36

---

*\*Ask our friendly staff for gluten free, vegetarian and vegan options*

*\*\*Please inform the staff if you may have any dietary requirements*

## PASTA

- Pan fried gnocchi, spinach, porcini and truffle sauce, freshly grated parmesan \$24
- Pappardelle, chorizo and nduja ragù, fior di latte \$26
- Duo of spaghetti, chilli garlic vongole, lemon and sauv blanc reduction \$29
- Spaghetti, gourmet meat balls, napolitana sauce, pecorino romano, fresh herbs \$28
- Casarecce, pulled lamb osso, Italian tomatoes and fresh herbs, Kalamata, fresh Grana Padano \$27

## MAINS

- Free range chicken breast, pan-fried gnocchi and winter vegetables, basil cream \$28
- Princi porchetta, cannellini bean and chorizo ragù, crème fraiche, 5 seeds jus \$31
- Pan-fried Exmouth barramundi, beurre noisette pappardelle, zafferano and prawn bisque \$30
- Grass fed Harvey sirloin (300gms), Paris mash, winter greens, shiraz glaze (GF) \$34
- Confit duck Maryland, braised red cabbage, pea potato smash, orange and fig sauce (GF) \$32
- 18 hrs braised beef cheeks, royal blue mash, buttered greens, shiraz glaze (GF) \$29
- Margaret River lamb shanks, garbanzo beans, dukkah, cauliflower puree, thyme jus (GF) \$29
- Eggplant involtini, napolitana sauce, gratinated mozzarella (GF,V) \$25

## MINIONS CORNER

- Crumbed fish, chips & salad \$12
- Vegetarian pasta \$12
- Beef schnitzel, chips \$15
- Vanilla ice-cream \$10

---

*-Please no split bills*

*-Please be advised that we apply a 10% surcharge on public holidays*