



Please order food and drinks at the bar, and check out the specials board too.

Margherita Tomato, mozzarella, oregano, basil \$16

Veneziano In bianco, fior de late, rosemary, potato, truffle oil \$18

Rustico Tomato, porcini mushrooms, pancetta, treccia mozzarella \$18

Sopra In bianco, prawns, capers, cherry tomato, green olives, marscapone \$19

Puttanesca Tomato, anchovy, chilli, cherry tomatoes, basil \$18

Cinque Tomato, mozzarella, artichoke, olives, capers, basil \$18

Molochio Bresaola (air-dried, salted beef), gorgonzola, red onion, thyme \$18

Formaggio Tomato, gorgonzola, fontina, pecorino, basil \$18

Bruta Tomato, salami, romesco puree, bocconcini, chilli \$18

Il carne Tomato, spicy pork sausage, buffalo mozzarella, rosemary \$18

Diavolo Tomato, mozzarella, fresh prosciutto, basil, sage \$18

Sides

Big mixed salad \$9

Caesar Salad of coz hearts, egg shavings, pancetta, parmesan and Caesar dressing \$9.5

Baden Chips with house made herb salt \$8

Creamy mash \$8

Cauliflower Macaroni \$11

Sharing

Olives marinated with herbs and spices - served warm \$8

House made Grissini with prosciutto and green olive tapenade \$8.5

Porcini and button mushroom croquets \$10 (3pcs)

Marinated king tiger prawns with green olive paste \$12

Chilli dusted Calamari - served with Sichuan and pomegranate molasses \$11

Classic Arincini filled with mozzarella, beef sugo and peas \$12

Mains

Roasted chicken breast, wrapped in prosciutto and stuffed with pumpkin and smoked mozzarella - Served with a potato salad and finished with beetroot vincotto and herb relish \$26

"Alpha Queen" beer battered fish and hand cut chips - Served with a coz wedge salad and gribiche sauce \$19.5

Linguine "aglio e olio" served with fresh prawns, scallops, mussels, fish, squid and parsley \$23

Char-Grilled Hopkins River Scotch Fillet, served on pepponata and potato gratin - Sauced with red wine jus and finished with horseradish and rosemary butter \$32

Risotto of Swiss brown and field mushrooms - served with truffle oil, walnut crumbs and porcini dust. Finished with fresh parmesan \$21

Desserts

Deconstructed tiramisu with chocolate coffee beans, Kahlua and coffee syrup \$10

Chocolate brownie with butterscotch sauce

- Finished with pistachio praline and ice cream \$13

Baden Powell's house made lemon tart

- finished with fresh whipped cream \$12

Sparkling

NV Adami Prosecco 'Garbel', Veneto, Italy \$49/9.5

Rosé

Sutton Grange 'Fairbank' Rose 'Bendigo Vic \$40/8.50

White Wine

Babich 'Black Label' Sauvignon Blanc, Marlborough NZ \$42

Hazard Hill Sauvignon Blanc Semillon, WA \$42/8.50

Sticks Chardonnay, Yarra Valley Vic \$42/8.50

Toolangi Chardonnay, Yarra Valley Vic \$40

Seabrook 'The Judge' Riesling . Clare/Eden Valley SA \$46/9.50

Tullarian Marsanne, Heathcote Vic \$46

Di Lenardo Pinot Grigio, Friuli Italy \$46/ 9

Yabby Lake Pinot Gris, Mornington Peninsula Vic \$50

Heritage Semillon, Barossa Valley SA \$35

Red Wine

Hollick Sangiovese/Cabernet Sauvignon, Wrattontully, Coonawarra \$40/8.5

Heritage Shiraz, Barossa Valley SA \$47.5/9.50

Two Hands 'Angels Share' Shiraz, MacLaren Vale SA \$49

Cantina Zacagnini Montepulciano Abruzzo Italy \$55

Shaky bridge Pinot Noir, Central Otago NZ \$54/10.5

Sussingio Cabernet Sangiovese, Murlo Sienna Tuscany \$35

Fattoria Casa Bianca Chianti collisenese, Murlo Sienna Tuscany docg \$45

Gracebrook Dolcetto, King Valley, VIC \$45

Printhie Merlot, Orange, NSW \$40

Poliziano Chianti, Siena, Italy \$45

Cocktails

Malibu Daiquiri Malibu, lime, egg white, sugar.

Cocktail glass. \$17

Clover Club Gin, lemon, raspberries, egg white.

Cocktail Glass \$17

Rob Roy Scotch Whiskey, sweet vermouth, bitters.

Martini \$18

Harvey Wallbanger Vodka, fresh orange juice, vanilla.

Tall \$14

Corpse Reviver Gin, lemon, cointreau, Lillet blanc.

Martini. \$18

Ginger Buster Canadian Club, ginger, lemon, sugar.

Rocks glass \$16

Baden Espresso Martini Rum, Kahlua, coffee, caramel.

Cocktail glass \$18

Blossom Berry Vodka, lime, cranberry, strawberry,

orange blossom.

Rocks glass \$17

Japanese Slipper Midori, lemon, cointreau.

Cocktail Glass \$16

