

To Begin

Caprese con bufala basilico e aceto balsamico (GF,V)	
Heirloom tomato, buffalo mozzarella, basil, balsamic	14
Gnocchi, di barbabietole con salvia e cavolo (V)	
Beetroot gnocchi, brown butter & walnut, sage, young kale	15
Anatra al miele con liquirizia vino e pancetta (GF)	
Honey duck, liquorice, red wine, shaved sprout & pancetta	15
Arancini con Champignon, salsa verde, fetta (GF, V)	
Arancini con Champignon, salsa verde, fetta (GF, V)	14

Something Substantial

Elicoidali funghi, piselli, finocchio marinato (GFA)	
Elicoidali pasta, mushroom, pea, bacon and cream sauce, pickled fennel	22
Fettucine al ragu' con mozzarella e basilica	
Beef and tomato ragout, fettucini, mozzarella, basil	24
Linguini, alla Pescatora	
Linguini, mussels, fish, prawns, calamari, tomato & dill	29
Pesce del giorno	
Market fresh fish of the day <i>Ask your service team for today's special</i>	34
250g Great Southern Grass fed marble 4-7 scotch fillet (GF)	40
Beetroot risotto, Meredith goats cheese, salsa verde (GF, V)	30
Larder Special Club	
Signature club sandwich, southern fried chicken, crispy bacon, swiss cheese, tomato, dijon aioli, baby spinach, avocado, tomato relish on sourdough and served with fries	24

An Added Extra

Grilled asparagus, ricotta, salsa verde, almonds (GF, V)	10
Baked Sweet potato, shaved pecorino, roasted capsicum (GF, V)	9
Baby kale salad, pickled fennel, fetta, Italian dressing (GF, V)	9
Beer battered fries, aioli, olive oil, rocket, dukkah (GF, V)	8

To Finish

Panna Cotta (GF)	
Vanilla panna cotta, espresso gel, exploding crème fraiche, Pistachio	13
'The Larder' trifle	
Vanilla pastry cream, golden sponge, marsala gel, berries, almond	13
Crostata al limone	
House baked lemon tart, Italian meringue, blueberry coulis	13
Crema Catalana (GF)	
Italian cream custard, cracked caramel, pistachio biscotti, macerated strawberries	13
Local cheeses, quince, lavosh, leek ash (to share)	24

For the little ones

Beefy tomato ragu with linguini worms	13
'Boomtime' fried chicken, fries and cheesy sauce, rocket salad	13
'Gone fishing' fish and chips	13
Awesome piggy slider, chippies, cheese	13
Funky greens, rainbow veggies, celery dippers, pumpkin dip	13
<i>(GF) Gluten free and (V) Vegetarian (GFA) Gluten free available on request</i>	

Enjoy a Beverage

Beers

Local Amazing Beer

Prickly Moses Otway Ale,	Barongarook,	10
Prickly Moses Summer Ale,	Barongarook	10
Prickly Moses Pilsner ORGANIC,	Barongarook	10
Rogue Wave Moby,	Aireys Inlet	10
Rogue Wave Cranky Mrs. (Double IPA)	Aireys Inlet	10
Bells Beer Citra	Torquay	9

Bottle Beer

Fat Yak	(Pale Ale)	9.5
Lazy Yak	(Pale Ale)	9.5
Becks	(Lager)	8
Crown Lager	(Lager)	8
Cascade Stout	(Stout)	9
Peroni Nastro Azzurro	(Lager)	9.5
Corona	(Pale-Lager)	9
Pacifico Clara	(Pilsner)	9
Carlton Dry	(Lager)	8.5
Pure Blond	(Lager)	8
Redback	(Wheat Beer)	9

Cider

Pure Blonde Apple Cider	8
Dirty Granny Apple Cider	9
Bulmers Pear Cider	8

Wines

Oxford Landing Merlot (187ml)	8
Oxford Landing Sauvignon Blanc (187ml)	8

Bottles (750ml)

2016 Cockfighter 's Ghost	Shiraz	40
2015 West Cape Howe Cape to Cape	Shiraz	45
2014 Austins & Co. Crue Syrah	Shiraz	56
2015 Bellbrae Estate Longboard	Shiraz	58
2010/1 Brown Magpie Single Vineyard	Pinot Noir	50
2012 Robert Oatley 'Finisterre'	Pinot Noir	85
2013 Vinum	Cab Sauv.	46
2016 Rymill The Yearling	Cab Sauv.	48
2014 Cockfighter's Ghost	Cab Sauv	65
2017 Audrey Wilkinson	Rose'	38
2016 Twin Island	Sauv. Billanc	44
2017 Bellbrae Longboard	Sauv. Billanc	52
2016 Knappstein Hand Picked	Riesling	50
2015 Andrew Wilkinson	Chardonnay	43
2014 Brokenwood Indigo Vineyard	Chardonnay	110
2016 Oakridge - Over the Shoulder	Pinot Grigio	50
NV Mortar & Pestle	Brut	36
NV Taltarni T Series	Brut Victoria	48



**ITALIAN INSPIRED
LOCALLY SOURCED PRODUCE
THE MANTRA SERVICE EXPERIENCE**

