

Tapas & Starters

GF **Shrimp Scampi Skillet | 19**
Tomato, caper, leccino olives, lemon wedge

G+ **Beef "Tartare" Carpaccio | 16**
Thinly sliced tenderloin, cornichons, caper, dijon, sous vide egg yolk

GF **Scallop Crudo | 16**
Thinly sliced scallops, citrus marinade, orange segments, cilantro oil, fennel & radish salad, micro cilantro

V **GF** **Warm Marinated Olives | 6**
Fennel, orange zest, chilies

V **Beetroot Hummus | 9**
Creamy roasted chickpeas, lemon, spices, extra virgin olive oil, sesame seeds, pita bread

V **Maestro's Focaccia | 5**
Baked in a cast iron pan, sundried tomatoes, confit garlic, extra virgin olive oil, Emilio aceto balsamico

Spanakopita | 12
Spinach filling, goat feta & phyllo, tzatziki, spiced honey drizzle, baby arugula salad

Fritto Misto | 24
Calamari, prawns, ling cod, lemon aioli

GF **Burrata & Stone Fruit | 26**
Tanto Latte burrata, extra virgin olive oil, aceto balsamico, arugula, stone fruit

Arancini | 14
Pea purée, pea tendrils, parmesan, basil

GF **Fresh Shucked Oysters**
Champagne mignonette, nori, elderflower essence, lemon
\$14 for 3 | \$24 for 6 | \$44 for 12



Salads

GF **Ahi Tuna Niçoise | 26**
Roasted potatoes, soft boiled egg, pickled green beans & red onions, niçoise olives, cherry tomatoes, honey vinaigrette, artisan greens

V+ **G+** **Fattoush | 21**
Cucumbers, campari tomatoes, bell peppers, radishes, green onions, pomegranate seeds, romaine hearts, fresh mint, Israeli couscous, sumac, honey vinaigrette

GF **Greek Salad | 20**
Heirloom tomatoes, cucumbers, bell peppers, red onions, kalamata olives, whipped feta, oregano dressing

G+ **Maestro's Caesar | 19**
Grilled romaine, white anchovies, toasted oreganata breadcrumbs, grilled lemon, creamy dressing

V+ **GF** **Watermelon & Chèvre | 18**
Compressed watermelon, mint, basil, goat cheese, radish, cucumbers, black sesame

Enhance Your Salad:

Chicken Souvlaki +10
Garlic Butter Prawns +11
Falafel +7



Mains

G+ **Mussels | 35**
Spicy pomodoro, chorizo, fennel, pommes frites, baguette

Frutti di Mare | 30
Linguine, shrimp, bay scallops, clams, white wine cream sauce, chili

Gnocchi Marinara | 26
Forno baked, marinara, parmesan, fior di latte, fresh basil, toasted oreganata breadcrumbs

GF **Risotto Nero | 27**
Prawns, calamari, lemon gel, black kale, micro basil

BC Ling Cod Puttanesca | 34
Pan seared, capers, anchovy, leccino olives, basil, garlic bread

G+ **Grilled High River Beef Tenderloin | 55**
Truffled celeriac purée, sous vide baby carrots, spring onion, cracked freekeh & arugula salad, black garlic mushroom sauce

Chicken & Prune Tagine | 34
Stewed chicken thigh, prunes, Moroccan couscous, apricot, dates, almond, mint, cilantro

Moussaka | 26
Lentil & cinnamon tomato sauce, zucchini, eggplant, béchamel, gruyère cheese, fresh basil

Enhancements

Chicken Souvlaki +10
Garlic Butter Prawns +11
Falafel +7

Special of the Day

Chef designed specialty dishes,
please ask your server



Forno Pizza

Gluten Friendly Crust +6
Vegan Cheese +2

G+ **V+** **Margherita | 20**
Fior di latte, mozzarella, tomato sauce, fresh basil
Add capocollo or wine salami +4

G+ **Bianco Funghi | 28**
Forno roasted wild mushrooms, black truffle cream, mozzarella, Italian parsley, lemon

G+ **Prosciutto Fig | 25**
Ouzo cream, mozzarella, arugula, balsamic, lemon olive oil, spiced honey

G+ **Soppresata | 23**
Nduja sausage, fior di latte, ricotta, fresh basil, spiced honey

Pizza Feature

Chef designed specialty dish,
please ask your server



Dessert

Mango Passion Pannacotta | 15

Passion fruit caviar, coconut foam, mango, crumble



Chocolate Baklava | 15

Phyllo pastry, chocolate mousse, toasted hazelnut, gianduja ice cream, chocolate cigar

Tart Catalana | 14

Vanilla sable, citrus custard, raspberry sorbet, orange confit, orange tuile, meringue



Sour Cherry Cheesecake | 16

Almond disc, cherry gel, micro sponge, kafir lime ganache, cherry tuile



Housemade Ice Cream & Sorbet | 14

Served with apple chips, chocolate & fresh fruit

Ice Cream Flavours: Tiramisu, Cheesecake, Greek Yogurt Blueberry

Sorbet Flavours: Raspberry, Limoncello, White Peach



Winery Feature

WINEMAKER'S SELECTION VAT 1 SEMILLON 2017



Vineyard

Vat 1 Semillon only ever comes from the oldest and best blocks. The vines are all dry grown, on their own roots, and date back to 1923.

Vintage Conditions

Solid rains in winter and spring of 2017 meant the vines had constant access to water and the warmer weather in the new year meant all of the fruit was in near perfect condition and ripeness when it was harvested.

Winemaker's Notes

All of the fruit was hand picked and carefully sorted in the vineyard. After a relatively cool fermentation in stainless steel tanks, the wine spent a minimal time on yeast lees before being bottled early to maintain its freshness. No oak fermentation or maturation.

Tasting Notes

With lifted lime citrus aromas the palate is seamless, showing the typical powerful fruit core which is balanced by the wine's texture and soft acid profile. This wine shows a length of flavour only produced from great vineyards.

Picked: February 1-3 2017 | Bottled: June 28 2017
Alc 11.5% | pH 3.10 | TA 6.34 g/L

