

ASSAGGINI

SNACKS

Rosemary Focaccia	3.50
Oysters, natural or pickled kohlrabi, fennel vinaigrette and dill	6.00 ea
Bruschetta, whipped spicy nduja, grilled zucchini and stracciatella	5.50 ea
Crumbed olives, stuffed with feta	6.50
Croquette	5.00 ea
Zucchini flower stuffed with ricotta and served with grated pecorino and honey	7.50 ea

ANTIPASTI

STARTERS

Kingfish crudo with green olives, oranges, capers and parsley	22.00
Fried baby calamari with rocket, radicchio and balsamic dressing	22.00
Grilled king prawns with zucchini chips, tartare sauce, parsley and dill salad	22.50
Pizza frita, burrata, tomato sugo	24.00
MB2+ beef skewers with salsa verde and roasted chilli	16.00

PRIMI

PASTA

Spaghetti with blue swimmer crab, baby calamari, seafood bisque, chilli and garlic	34.00
Tomato infused ravioli, stuffed with buffalo mozzarella and served with mixed mushrooms butter sauce	28.50
Rigatoncini carbonara with guanciale, egg yolk, pecorino, parmesan and black pepper	31.00
Pasta of the day	MP

ALL PASTAS MADE IN HOUSE

SECONDI

MAINS

Crumbed veal scaloppini with grilled polenta, tomato sugo, parmesan and wilted spinach	41.00
Chargrilled 200g MB2+ Five Founders eye fillet, potato fries and peppercorn sauce	43.00
Grilled fish of the day	41.50

CONTORNI

SIDES

Fried sebago potatoes, garlic and rosemary	12.00
Rocket, radicchio, fennel, shaved parmesan and red wine vinaigrette	12.00
Sautéed broccolini, snow peas, garlic, chilli and toasted almonds	12.00

DOLCI

DESSERT

Limoncello tiramisu, Italian style trifle made with limoncello, mascarpone and sponge finger biscuits	11.00
Vanilla bean pannacotta with poached pears and chocolate sauce	11.00
Sticky date and walnut pudding with butter scotch sauce and vanilla bean gelato	11.00

BAR ROSA
VINI & PIATTI

SOFT DRINKS

Capi Natural selection, Ginger beer, Ginger Ale, Grapefruit, Soda, Tonic	4.50
Coke, Sprite, Coke no sugar	4.50

APERITIVO

Campari & Soda	12.00	Balter XPA 5.0%	12.00
Americano	15.00	Peroni Legera 3.5%	10.00
Bellini	16.00	Peroni Red 4.7%	11.00
Aperol Spritz	18.00	Menabrea 4.8%	12.00
Campari Spritz	19.00	Ichnusa Lager 4.7%	12.50
Sbagliato	18.00	Heaps Normal XPA Non alcoholic	12.00
Negroni	20.00		
Crodino Non alcoholic aperitivo	10.00		

FRIZZANTI

	Bottle	Glass
Spagnol Valdobbiadene Prosecco Superiore Veneto, IT	69.00	15.00
NV Laurent-Perrier La Cuvee Champagne 750ml Tours-sur-Marne, FR	135.00	25.00
NV Laurent-Perrier La Cuvee Champagne 375ml Tours-sur-Marne, FR	69.00	
15 Louis Roederer Blanc de Blance Reims, FR	265.00	

COCKTAILS

Pesca Gin, Aperol, peach, lime & yuzu	20.00
Motel Mexicola Tequila, Green Chillie, Mango, Lemon and Coconut Foam	20.00
Full Monty White rum, Amaro Montenegro, passionfruit, pineapple & lime	20.00
The Irishman Jameson Stout, Amaro Del Capo, Banana, Cacao	20.00
Tutti Frutti Citron Vodka, Apricot, Grapefruit, Strawberry, Lemon and Peychaud's Bitters	20.00
Rouge Brookie's Slow Gin, Campari, Prosecco and Soda	20.00
Bianca Gin, Dry Vermouth, Bergamon, Elderflower and Grapefruit Bitters	20.00

TUE-THUR 5-9pm

FRI-SAT 5-10.30pm CLOSED SUN-MON

ALL EFPTOS AND CREDIT CARDS TRANSACTIONS WILL INCUR 1.4% SURCHARGE

BIANCHI

	Bottle	Carafe(375ml)	Glass
21 Kellerei Kaltern Pinot Grigio Alto Adige, IT	69.00	35.50	15.00
21 I Campi Soave DOC 'Campo Base' Veneto, IT	70.00	36.00	15.00
21 Sassarini Macaia Vermentino Liguria, IT	69.00	36.00	15.00
21 Ciu Ciu Arbinus Verdicchio Marche, IT	70.00	36.00	15.00
22 Giasira Cataratto Sicily, IT	70.00	36.00	15.00
21 Funaro Pinzeri Grillo DOC Sicily, IT	74.00	38.00	16.00
23 Koerner Brothers Riesling Clare Valley, AU	69.00		
21 Villamedoro Pecorino Abruzzo, IT	71.00		
21 Giovanni Rosso Roero Arneis Piedmont, IT	85.00		
21 Luigi Maffini 'Kratos' Fiano Campania, IT	120.00		
23 Paringa Estate 'Peninsula' Chardonnay Mornington, VIC	70.00	36.00	15.00
21 Louis Jadot Chablis Burgundy, FR	130.00		
21 Giant Steps Sexton Chardonnay Yarra Valley, VIC	135.00		
22 Gotas de Mar Albariño Rias Baixas, SP	85.00		
21 Vini Cali 'Parole' Etna Bianco Sicily, IT	95.00		

ROSSI

22 Chateau Peyrol Rose Provence, FRA	72.00	37.00	15.50
22 Foradori Lezer Terolge (chilled red) Alto Adige, IT	90.00	45.00	19.00
21 Poggio Amina Chianti DOCG Tuscany, IT	70.00	36.00	15.00
22 Two Tonne Pinot Noir Tasmania, AU	72.50	37.00	15.50
18 Domaine Rewa Pinot Noir Central Otago, NZ	135.00		
21 Pico Maccario 'Lavignone' Barbera Asti, IT	70.00	36.00	15.00
21 D.Louis Claude Desvignes St Vincent Morgon Gamay Morgon, FR	95.00		
21 Fontanabianca Langhe Nebbiolo Piemonte, IT	98.00		
21 Giovanni Ederle Valpolicella DOC Veneto, IT	77.00		
19 Alain Jaume Domaine Clos Sixte Lirac Grenache Noir, Syrah, Mouvedre Rhone, FR	98.00		
20 Giasira Nerello Mascalese Sicily, IT	75.00		
19 La Togata Rosso Di Montalcino DOC Piedmonte, IT	120.00		
22 Feudi Bizantini 'Terre Dei Rumi' Montepulciano Abruzzo, IT	68.00	35.00	14.50
22 Whistler 'Atypical' Shiraz Barossa, SA	72.00	37.00	15.50
19 Motta Fabio Bolgheri Merlot/Cab Sauv/Sangiovese Tuscany, IT	110.00		
16 Cascina Rabaglio Barbaresco Gaia Principe Riserva Piedmonte, IT	190.00		
17 Giovanni Rosso Barolo Serralunga d'alba del Comune Piedmonte, IT	190.00		

SWEET

2019 Monte Tondo Recioto di Soave 500ml		73.00	16.00
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