

ASSAGGI

Marinated olives, grissini (gfo/dfo/vg/vo)	9
Kalamata olive and rosemary focaccia, garlic butter (dfo/vg/vo)	12
Roast capsicum agrodolce, white anchovies, sourdough (df/vgo/vo)	12
Crispy polenta chips, truffle mayo, parmesan (dfo/vg/vo)	12
Tomato & basil arancini, bocconcini, herb mayo (2)(vg)	12

PRIMI

Corn, leeks & chorizo croquettes, paprika aioli & lemon	17
Eggplant parmigiana, mozzarella, napoli (gf/vg/vo)	18
Prawn & lobster brioche roll, pickled cucumber, cos lettuce	19
Heirloom tomato salad, fresh mozzarella, olive textures (gf/dfo/vg/vo)	22
Salt & lemon pepper calamari, fennel, cucumber, iceberg salad, basil aioli (gfo/df)	24
Antipasto platter, salumi, cipollini, roast capsicums, charred sourdough (gfo/df) (share)	32
½ Dozen Natural oysters with sherry vinaigrette (gf/df)	30
½ Dozen Kilpatrick oysters with crispy bacon & lemon (gf/df)	30
Homemade prawn & ricotta ravioli, crab & brandy bisque, fried leeks	E 21 / M 38

Can't decide?

Scan our QR code to browse photos of our dishes or
Allow our friendly waiters to organise the entrees for you !!

 @settebello7

PASTA E RISOTTI

Pumpkin & caramelised onion ravioli, brown butter, walnuts, sage (vg)	36	
Linguine alle vongole, tomato, parsley, white wine, chilli flakes (gfo)	38	
Bucatini all'Amatriciana, guanciale, chilli, pecorino romano (dfo/gfo)	38	
Saffron risotto with goats cheese, heirloom tomatoes, corn & zucchini (gf/vg/vo)	38	
	Add tiger prawn	each 7
Braised brisket gnocchi, green peas & parmesan romano (gfo/vgo/vo)	39	
Housemade Gnocchi with fresh mussels, asparagus, broccoli and saffron bisque (gfo/vo)	39	

SECONDI

Pork cotoletta alla milanese, apple & raisin slaw, lemon	38
Roast spatchcock chicken with baby root vegetables and jus gras (gf/dfo)	42
Fish of the day (ask our friendly waitstaff)	MP
230g Victorian Eye fillet steak, served with potato galette, green beans (gf/dfo)	52
300g Victorian Scotch fillet, served with potato galette, green beans (gf/dfo)	50
Grassfed tomahawk with steak fries & garden salad (gf/dfo)	MP

*Please note that the preparation of steak requires a minimum of **30** minutes

**all steaks are served with your selection of sauce

Red Wine (dfo) Garlic Butter Pepper +\$3 Mushroom +\$3

CONTORNI

Shoestring fries, sea salt (gf/df/v)	10
Pear, walnut, parmesan & rocket salad (gf, vg, vo)	11
Duck fat roasted potatoes, rosemary salt (gf)	12
Roast butternut pumpkin with minted yoghurt, oregano & pepitas (vg/vo/gf/dfo)	13
Caramelized brussel sprouts, pancetta, chive sour cream (gf/dfo/vgo/vo)	13



scopa - [skopa] noun. A popular Italian card game meaning “to sweep”
all the cards from the table.

Sette bello, meaning “beautiful seven”, is the nickname given to the seven of coins
in the game of scopa. Whichever player holds this card at the end of the hand,
wins a point.