



SMALL / TO SHARE

MT ZERO OLIVES (gf, vg) 9.0
chilli, garlic

HUMMUS DIP (vg) 11.0
flatbread, qukes, radish

CROQUETTES (v) 13.0
smoked cheddar, corn, cauliflower, chipotle mayo

POLENTA FRIES (v) 14.0
grana, chive, truffle mayo

BEEF TARTARE (gf) 16.0
beef, cassava, shallots

PROSCIUTTO DI PARMA (40G) 15.0
(16 mth) pickles, dijon, fennel grissini

SALMON CEVICHE (gf) 20.0
crackers, fermented chilli, sake

BRUSCHETTA (v) 16.0
sourdough, goats curd, tomato, basil

CONFIT DUCK AND ORANGE TERRINE 16.0
sourdough, quince, guindillas

LONZA (40G) 15.0
sourdough, mushroom, mustard

BURRATA (v) 21.0
smoked Chimichurri, sourdough

FROMAGE

TODAY'S BEST CHEESE
served with lavosh, baguette
1 cheese 15.0
2 cheeses 22.0
3 cheeses 29.0

PASTA & RISOTTO

GNOCCHI 28.0
wagyu bolognese, pangrattato, grana

PRAWN & CLAM LINGUINI 33.0
cherry tomatoes, pine nuts, chilli, garlic

RISOTTO (gf, v) 28.0
mushroom, mascarpone, thyme, grana
+ chicken 5.0

MAINS

300G MBS 3+ JACK'S CREEK FLANK (gf) 38.0
potato, watercress, Café de Paris butter
**served medium rare*

PORK LOIN (gf) 34.0
plum, peach, sweet potato

PAN ROASTED CHICKEN BREAST (gf) 32.0
peas, beans, Chimichurri

HUMPTY DOO BARRAMUNDI 31.0
romesco, grains, broccolini

PIZZA

GARLIC BREAD (v) 10.0
+ **CHEESE** 2.0

MARGHERITA (v) 20.0
tomato base, mozzarella, basil

CAPRICCIOSA 23.0
tomato base, mozzarella, ham, olives, mushrooms

FUNGHI (v) 22.0
mozzarella, truffle, grana, rocket

DIAVOLA 24.0
tomato base, mozzarella, spicy salami, 'Nduja, olives, chilli

SALSICCIA 23.0
mozzarella, pork sausage, Italian broccoli, grana

GAMBERETTO 24.0
prawns, salsa rosa, tomato, rocket

EXTRAS

+ **GLUTEN FRIENDLY BASE** 3.5
+ **VEGAN CHEESE** 2.5

2.0 each
**onion, basil, olives,
rocket, pineapple, anchovies**

3.0 each
**cherry tomatoes, mushrooms,
Italian broccoli**

5.0 each
**prosciutto, free range ham,
salami, pork sausage, 'Nduja**

SALADS & SIDES

CHICKEN CAESAR SALAD 23.0
baby gem, grana, crouton, bacon

GREEN SALAD (v) 21.0
goat's cheese, grains, toasted seeds, roasted broccolini
+ chicken 5.0

CHIPS (v) 9.0
with mustard mayo

POTATOES (vg) 11.0
rosemary, sea salt

MASH (v, gf) 9.0
chive, parsley

CABBAGE SLAW (v, gf) 11.0
kale, grana, shallot dressing

BROCCOLINI (v, gf) 13.0
brown butter, wattleseed, sesame

(v) vegetarian | (gf) gluten friendly | (vg) vegan | Unfortunately we cannot split bills

Our menu and kitchen contain allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.



WINES BY THE GLASS

SPARKLING

Mr McCracken's Muse, Brut Cuvée, *Multi Regional, SA* 9.0, 43.0
Acquesi, Moscato, *Piedmonte, IT* 10.0, 49.0

ROSÉ

Pierre de Prunet, *Languedoc, FRA* 11.0, 55.0

WHITE

The Pass by Vavasour, Pinot Gris, *Marlborough, NZ* 10.0, 49.0
Russian Jack, Sauvignon Blanc, *Marlborough, NZ* 10.0, 49.0
Alkoomi 'Black Label', Chardonnay, *Frankland River, WA* 13.0, 64.0

RED

Buller Wines 'The Nook', Shiraz, *Rutherglen, VIC* 10.0, 49.0
First Creek Botanica, Pinot Noir, *Hunter Valley, NSW* 11.0, 52.0
San Pietro, Pinot Noir, *Mornington Peninsula, VIC* 13.0, 62.0

ASK OUR STAFF FOR **WINES BY THE BOTTLE**

COCKTAILS 20.0

BLUE HAWAIIAN

Malibu, blue Curaçao, pineapple juice, lime

SUMMER BLUSH

Beefeater Pink gin, St Germain, lime juice,
egg whites, raspberry syrup

GIN & ELDERFLOWER COLLINS

Hendrick's gin, St Germain, soda, lemon juice, white sugar

WHITE CHOCOLATE & PASSIONFRUIT MARTINI

Vanilla vodka, Wild Passion Alizé, white chocolate monin,
passionfruit purée, ruby red grapefruit, egg white

POMEGRANATE CRUSH

Beefeater Dry Gin, lime, white sugar, pomegranate, strawberry
liqueur

PINEAPPLE EXPRESS

Plantation Rum, Amaro, Cynar, lime, pineapple juice, agave

FRUIT AND NUT

Chambord, Frangelico, Disaronno Amaretto

CLASSIC COCKTAILS AVAILABLE 18.0

BEER & CIDER

ON TAP

Great Northern Pot 5.5 Pint 10.5
Carlton Draught Pot 5.8 Pint 11.6
Stone & Wood - Pacific Ale Pot 6.0 Pint 12.0
Fat Yak - Pale Ale Pot 6.0 Pint 12.0
Moondog - Pale Ale Pot 6.0 Pint 12.0
Moondog - Tropical Lager Pot 6.0 Pint 12.0
Pirate Life IPA Pot 6.0 Pint 12.0
Little Green - Apple Cider Pot 6.0 Pint 12.0
Four Pines - Indian Summer Ale 7.0 Pint 14.0

BOTTLE

Victoria Bitter 8.0
Corona 10.0
Peroni 10.0
Asahi 10.0
Pure Blonde 10.0
Cascade Light 7.0
Four Pines Stout 11.0
Colonial Sour 12.5
Stella 330ml 8.5 500ml 14.5

CIDER

Rekorderlig Strawberry & Lime 12.0
Monteith's Apple 10.0
Monteith's Pear 10.0

DRINKS

Coffee by Griffiths Bros 4.0

Hot chocolate 4.5

Chai 4.5

Iced latte 5.0

ADD Honey 0.3

ADD Soy 0.5

ADD Almond 0.5

ADD Vanilla, hazelnut, caramel 0.5

TEA by Tea Drop 4.5

Green, earl grey, peppermint, chamomile,
english breakfast, lemongrass ginger

JUICE 4.0

Orange, pineapple, red grapefruit,
cloudy apple, tomato, cranberry

Cascade Ginger Beer 5.0

Split Rock Sparkling 750ml 8.0

Red Bull 6.0

VIEW OUR BLACKBOARDS FOR DAILY **BEVERAGE SPECIALS**