



## SMALL/TO SHARE

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

**HUMMUS DIP** (vg) 12.0  
flatbread, qukes, radish

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

**POLENTA FRIES** (v) 14.0  
Grana Padano, 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, goat's 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 (40G)**  
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 Padano

**PRAWN AND CLAM LINGUINI** 33.0  
cherry tomatoes, pine nuts, chilli, garlic

**RISOTTO** (gf, v) 28.0  
mushroom, mascarpone, thyme, Grana Padano  
+ 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, smoked 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

**FUNGI** (v) 22.0  
mozzarella, truffle, Grana Padano, rocket

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

**SALSICCIA** 23.0  
mozzarella, pork sausage, Italian broccoli, Grana Padano

**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 Padano, 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 Padano, shallot dressing

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

(v) vegetarian | (gf) gluten friendly | (vg) vegan | Please note, 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  
Lana, Prosecco, *King Valley, VIC* 10.0, 50.0  
Petit Cordon by Maison Mumm, Brut, *Marlborough, NZ* 13.0, 65.0  
Acquesi, Moscato, *Piedmonte, IT* 10.0, 49.0  
Ad Hoc 'The Riddler', Sparkling Rosé, *Pemberton, WA* 11.5, 50.0

### ROSÉ

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

### WHITE

- The Pass by Vavasour, Pinot Gris, *Marlborough, NZ* 10.0, 49.0  
Artigiano Venetie 2019, Pinot Grigio, *Veneto, IT* 10.5, 50.0  
Maude, Pinot Gris, *Central Otago, 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  
Chianti 'Il Palazzo', Sangiovese Cabernet, *Toscana, IT* 11.0, 54.0  
Arlewood Villaggio, Cabernet, *Margaret River, WA* 12.5, 62.0  
Aramis, Cabernet Sauvignon, *McLaren Vale, SA* 12.5, 54.0

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, cream

**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  
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