



SMALL PLATES

OUR SOURDOUGH BREAD (vg) 6.0
baked in-house

+ CULTURED ROSEMARY BUTTER 3.0

MT ZERO OLIVES (gf, vg) 12.0
chilli, garlic

CALABRIAN LAMB SKEWERS (2PC) (gf) 16.0
cucumber yoghurt, preserved lemon, chilli
+ EXTRA SKEWER 7.0

SWEET POTATO HUMMUS (vg, n) 16.0
sourdough, hazelnut dukkah, garlic oil

CROQUETTES (3PC) (v) 16.0
smoked cheddar, corn, cauliflower, chipotle mayo

BEEF TARTARE 23.0
black garlic, caper, cured egg yolk

BRUSCHETTA (3PC) (v) 18.0
roasted tomato, goat's curd, basil

TUNA CARPACCIO (gf) 20.0
lemon mayo, sumac, garlic oil

STRACCIATELLA (v) 18.0
fennel, aged white balsamic

SALUMI PLATE 24.0
chef's selection, house pickles, grissini

PIZZA

*Our pizza bases are made from naturally leavened sourdough,
using local Australian flour, cold fermented 72hrs*

CACIO E PEPE (v) 14.0
garlic butter, fior di latte, pepper

MARGHERITA (v) 22.0
tomato, basil, mozzarella

FUNGHI (v) 27.0
king oyster mushrooms, baby spinach, provolone dolce

DIAVOLA 28.0
salami, 'nduja, pepperoncini, hot honey

GAMBERO 29.0
prawn, zucchini, confit cherry tomato, pesto, chilli

SALSICCIA 28.0
pork sausage, smoked mozzarella, chilli,
confit cherry tomato, crispy kale

CAPRICCIOSA 28.0
free range ham, olives, king brown mushrooms

EXTRAS

+ GLUTEN FRIENDLY BASE 4.0

+ VEGAN CHEESE 3.0

olives, anchovies, chilli peppers, king brown mushrooms 2.5 each
prawns, salami, 'nduja, prosciutto, stracciatella 6.0 each

MAINS

GNOCCHI 32.0
wagyu bolognese, pangrattato, basil

TIGER PRAWN SPAGHETTI 39.0
fennel, chilli, sauce américaine
+ GFO 2.0

RISOTTO (v, gf) 30.0
spring vegetables, lemon, truffle pecorino
+ CHICKEN 6.0

CHICKEN BREAST (gf) 36.0
onion cream, smoked leek, pickled shallots, silverbeet

BABY BARRAMUNDI (gf) 38.0
potato hash, beurre blanc, mustard greens

250g PORTERHOUSE 46.0
Wanderer beef, free range, barley fed
mash, salsa verde, black mustard
+ RED WINE JUS 3.5

300g SCOTCH FILLET 53.0
Wanderer beef, free range, barley fed
mash, salsa verde, black mustard
+ RED WINE JUS 3.5

SALADS & SIDES

CHICKEN CAESAR SALAD 26.0
baby gem, guanciale, crouton

GRAIN SALAD (v) 21.0
ricotta, ancient grains, green goddess dressing
+ CHICKEN 6.0

CHIPS (v) 12.0
with mustard mayo

CARROTS (v, gf) 13.0
honey, dill crème fraiche, warrigal greens

HOUSE SALAD (vg, gf) 11.0
pickled shallot, cucumber, verjuice

BROCCOLINI (v, gf, n) 16.0
lemon, smoked almonds

DESSERT

WILD BERRY TART (gf, n) 15.0
berry custard, crushed hazelnuts

TIRAMISU (gf) 16.0
caramel, mascarpone, chocolate

LIMONCELLO CHEESECAKE 17.0
native lime, candied blood orange, ganache

AFFOGATO 15.0
espresso, ice cream, choice of
Baileys, Cointreau, Frangelico or Kahlua

OUR CHEESE SELECTION

accompaniments, rye crackers

1 CHEESE 15.0 | 2 CHEESES 22.0 | 3 CHEESES 29.0

(v) vegetarian | (gf) gluten friendly | (vg) vegan | (n) contains nuts

Please note: a 7.5% Sunday surcharge and a 15% public holiday surcharge applies

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.