



## SMALL PLATES

**OUR SOURDOUGH BREAD** (vg) 6.5  
baked in-house

+ CULTURED ROSEMARY BUTTER 3.0

**MT ZERO OLIVES** (gf, vg) 12.5  
chilli, garlic

**CALABRIAN LAMB SKEWERS (2PC)** (gf) 19.0  
cucumber yoghurt, preserved lemon, chilli  
+ EXTRA SKEWER 7.5

**HUMMUS** (v) 17.0  
fried chickpea, saltbush, brown butter

**CROQUETTES (3PC)** (v) 17.0  
smoked cheddar, corn, cauliflower, chipotle mayo

**OCTOPUS** (gf) 27.5  
'nduja, confit potato, gremolata, pickled celery

**BRUSCHETTA (3PC)** (v, n) 19.0  
butternut squash, hazelnut, hot honey, goat's curd  
+ PROSCIUTTO 6.0

**TUNA TARTARE** (gf) 24.0  
anchovy, sherry, avocado cream, horseradish

**BURRATA** (v, gf) 25.0  
caramelised onion, pickled golden raisin, aleppo pepper

**SALUMI PLATE** 25.0  
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) 17.0  
garlic butter, fior di latte, pepper

**MARGHERITA** (v) 23.0  
tomato, basil, mozzarella

**FUNGHI** (v) 28.5  
king oyster mushrooms, rocket, truffle pecorino

**DIAVOLA** 29.5  
salami, 'nduja, pepperoncini, hot honey

**GAMBERO** 30.5  
prawn, zucchini, confit cherry tomato, pesto, chilli

**SALSICCIA** 29.5  
pork sausage, smoked mozzarella, chilli,  
confit cherry tomato, friarielli

**CAPRICCIOSA** 29.5  
free range ham, olives, king oyster mushrooms

## EXTRAS

+ GLUTEN FRIENDLY BASE 4.0

+ VEGAN CHEESE 3.0

olives, anchovies, fermented chilli, king oyster mushrooms 2.5 each  
prawns, salami, 'nduja, prosciutto 6.0 each

## MAINS

**GNOCCHI** 33.5  
wagyu bolognese, pangrattato, basil

**TIGER PRAWN TAGLIATELLE** 41.0  
fennel, chilli, sauce américaine  
+ GFO 2.0

**RISOTTO** (v, gf) 31.5  
saffron, cavolo nero, whipped goats curd, pine nuts  
+ CHICKEN 6.5

**CHICKEN BREAST** (gf) 38.0  
garlic bread sauce, cipollini onions, rainbow chard

**BABY BARRAMUNDI** (gf) 40.0  
potato hash, beurre blanc, mustard greens

**250g PORTERHOUSE** 48.5  
*Omugi, barley fed, MB4*  
mash, salsa verde, black mustard  
+ RED WINE JUS 3.5

**300g SCOTCH FILLET** 58.0  
*Omugi, barley fed, MB2*  
mash, salsa verde, black mustard  
+ RED WINE JUS 3.5

## SALADS & SIDES

**CHICKEN CAESAR SALAD** 27.0  
baby gem, guanciale, crouton

**GRAIN SALAD** (v) 22.0  
ricotta, ancient grains, green goddess dressing  
+ CHICKEN 6.0

**CHIPS** (v) 12.5  
with mustard mayo

**ROAST CARROTS** (v, gf) 18.0  
harissa, tahini yoghurt, curry leaf

**HOUSE SALAD** (vg, gf) 13.5  
pickled shallot, cucumber, verjuice

**BROCCOLINI** (v, gf, n) 17.0  
lemon, smoked almonds

## DESSERT

**BLOOD ORANGE TART** (v, gf, n) 18.0  
macadamia, mango, white chocolate

**STICKY DATE PUDDING** (v) 17.0  
bay leaf ice cream

**DARK CHOCOLATE MOUSSE** (v, gf, n) 18.0  
hazelnut, cherry

**AFFOGATO** 16.0  
espresso, ice cream, choice of  
Baileys, Cointreau, Frangelico or Kahlua

## OUR CHEESE SELECTION

accompaniments, rye crackers

1 CHEESE 16.0 | 2 CHEESES 23.0 | 3 CHEESES 30.0

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

Please note: 1% Credit Card, 7.5% Sunday and 15% public holiday surcharges apply

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.