



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
labneh, burnt honey, friarielli
+ EXTRA SKEWER 7.5

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

CROQUETTES (3PC) (v) 18.0
smoked cheddar, corn, cauliflower, chipotle mayo

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

BRUSCHETTA (3PC) (v) 19.0
heirloom tomato, goats curd, balsamic
+ PROSCIUTTO 6.0

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

BURRATA (v, gf, n) 26.0
heirloom zucchini, pinenut, vincotto

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
seasonal 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, seasonal mushrooms

EXTRAS

+ GLUTEN FRIENDLY BASE 4.0

+ VEGAN CHEESE 3.0

olives, anchovies, fermented chilli, seasonal 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
nettle, pea, sugar snap, goats curd, basil
+ CHICKEN 6.5

CHICKEN BREAST 36.0
red pepper sauce, fregola, sweetcorn, tarragon

BARRAMUNDI (gf, n) 42.0
almond and roasted capsicum romesco, asparagus, potato hash

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

BEETROOT SALAD (v, gf, n) 22.0
heirloom beetroot, buffalo ricotta, pomegranate, hazelnut

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

PASSIONFRUIT TART (v, gfo) 17.0
passionfruit, mango, torched meringue

SEMIFREDDO (v, gf) 17.0
lemon myrtle, strawberry, vincotto

CHOCOLATE DELICE (v, gf) 18.0
dark chocolate, cherry, bay leaf ice cream

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.