



## 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)** 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.*