



SMALL PLATES

OUR SOURDOUGH BREAD (vg) 6.5
baked in-house

+ CULTURED ROSEMARY BUTTER 3.0

CALABRIAN LAMB SKEWERS (2PC) 19.0
labneh, burnt honey, friarielli

+ EXTRA SKEWER 7.5

HUMMUS (v) 17.0
smoked feta, soft herbs, paprika

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

OCTOPUS CARPACCIO (gf) 26.0
harissa, confit potato, fennel

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

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

STRACCIATELLA (gf) 24.0
peperonata, Ortiz anchovy

SALUMI PLATE 25.0
chef's selection, house pickles, sourdough

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

MUSHROOM RAGU (v) 30.0
pappardelle, sage, pecorino
+ CHICKEN 6.5

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

BARRAMUNDI (gf) 42.0
celeriace remoulade, beurre blanc

300g PORTERHOUSE 52.0
Omugi, barley fed, MB4
mash, salsa verde, black mustard
+ RED WINE JUS 3.5

300g SCOTCH FILLET 60.0
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

ROASTED BEETROOTS (v, gf, n) 22.0
macadamia, rhubarb, soft herbs

CHIPS (v) 12.5
with mustard mayo

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

MIXED LEAF SALAD (vg, gf) 13.5
pickled green tomato, caper vinaigrette

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

DESSERT

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

STICKY DATE PUDDING 17.0
butterscotch, lemon thyme ice cream

CHOCOLATE DELICE (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.