



SMALL PLATES

OUR SOURDOUGH BREAD (vg) 6.5
baked in-house

+ CULTURED ROSEMARY BUTTER 3.0

PORK ARROSTICINI (2PC) (gf) 21.0
chimichurri, burnt apple

+ADD SKEWER 9.0

HUMMUS (v) 18.0
smoked feta, soft herbs, paprika, sourdough

CROQUETTES (3PC) (v) 19.0
smoked cheddar, corn, cauliflower, chipotle mayo

EGGPLANT PARMIGIANA (v) 23.0
provolone, spiced tomato confit, basil

TUNA TARTARE (gf) 25.0
anchovy, sherry, avocado cream, horseradish

BUFFALO MOZZARELLA (v) 25.0
pepperberry chilli crisp, tomato, basil, sourdough

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) 18.0
garlic butter, mozzarella, pepper

MARGHERITA (v) 24.0
tomato, basil, mozzarella

FUNGHI (v) 30.0
seasonal mushrooms, rocket, pecorino

DIAVOLA 31.0
salami, 'nduja, fermented chilli, hot honey

GAMBERO 32.0
prawn, zucchini, confit cherry tomato, pesto, chilli

SALSICCIA 31.0
pork sausage, smoked mozzarella, chilli, confit cherry tomato, friarielli

CAPRICCIOSA 31.0
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 BUCATINI 43.0
fennel, chilli, sauce américaine

MUSHROOM MAFALDINE (n, v) 32.0
pecorino, walnut, sage
+ADD CHICKEN 6.5

CHICKEN BREAST (gf) 36.5
broccoli leaf, fennel, red pepper, currants

BABY BARRAMUNDI 44.0
celeriac, fregola, cafe de Paris butter

300g PORTERHOUSE (gf) 52.0
Grain fed MB4

mash, salsa verde, black mustard
+ RED WINE JUS 3.5

300g SCOTCH FILLET (gf) 60.0
Grain fed, MB4

mash, salsa verde, black mustard
+ RED WINE JUS 3.5

SALADS & SIDES

CHICKEN CAESAR SALAD 28.0
baby gem, soft boiled egg, crouton

CHIPS (v) 13.0
with mustard mayo

ROAST PUMPKIN (v, gf) 18.0
tahini yoghurt, hot honey, currants, sage

MIXED LEAF SALAD (vg, gf) 14.0
pickled green tomato, caper vinaigrette

BITTER LEAF SALAD (v, gf) 16.0
radicchio, pear, pickled grape, parmesan, honey mustard

DESSERT

YUZU MERINGUE TART (n) 18.0
smoked almond, lemon, blueberry

STICKY DATE PUDDING 18.0
butterscotch, vanilla icecream

DARK CHOCOLATE MOUSSE (n, gf) 17.0
macadamia, cocoa, espresso

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.