

LUNCH & DINNER MENU

ANTIPASTI

- Crudités board** 24
With hummus, radish, carrot, pickled chilli, olives and woodfired flatbread v GFO
- Cheese board** 30
With local and imported cheeses, fresh and dried fruit, crackers and woodfired flatbread v GFO
- Charcuterie board** 32
With artisan cured meats, marinated olives, crackers and woodfired flatbread GFO

BITES

- Woodfired garlic flatbread** v 10
Add cheese +2
- Warm mixed olives with chargrilled sourdough** 12
- Freshly shucked half dozen pacific oysters** 22.5
With finger lime and mignonette dressing GF
- Italian beef meatballs** 22
With San Marzano tomato sauce, ricotta, salsa verde and chargrilled sourdough
- Three cheese and potato croquettes** 18
With parmesan crisps and truffle aioli v GF
- Crispy fried chicken wings** 18
With rosemary buffalo sauce and gorgonzola mayo GFO
- Salt and pepper calamari** 18
With lemon, aioli and fresh herbs GF

SALADS

- Citrus and gem lettuce** 22
Gem lettuce, orange, soft herbs, walnuts, green beans, kipfler potato, radish and ricotta salata v GF
- Kale and broccoli** 22
Tuscan kale, raw broccoli, pomegranate, peas, avocado, hummus and pistachios v GF
- Roast cauliflower** 22
Roast cauliflower, soft herbs, raisins, paprika tahini, carrot and sumac fried chickpeas v GF
- Fregola and pesto** 20
Fregola, green olives, basil pesto, dried tomato, soft herbs, shallots and pine nuts v

SALAD ADD ONS

Add grilled chicken / wood smoked salmon / falafel +5

KIDS

- Ham pizza** 14
Tomato base, sliced ham and cheese GFO
- Margherita pizza** 14
Tomato base with cheese GFO
- Nuggets and chips** GF 14
- Cheeseburger** 14
With ketchup, pickles and chips GFO
- Battered fish and chips** GF DF 14
- Kids vanilla ice cream tub** 3



PASTAS

- Mushroom gnocchi** 28
With peas, truffle cream sauce and shaved parmesan v GF
- Crab fettuccine** 32
With garlic, chilli, capers, cherry tomatoes and dill GFO
- Carbonara fettuccine** 28
Classic style with guanciale, parmesan and egg yolk GFO
- Pork and fennel rigatoni** 30
With San Marzano tomato sauce, shaved parmesan and basil GFO

MAINS

- Ora king salmon fillet** 34
With fregola salad, roast fennel and lemon GFO
- Battered gold band snapper** 28
With chips, chunky tartare and lemon GF
- Grilled local split prawns** 34
With salsa verde, rocket salad and lemon GF
- Chargrilled lamb skewer** 34
With woodfired flatbread, beetroot hummus, yoghurt dressing, smoked fetta salad and lemon
- Chargrilled half chicken** 30
With sweet corn, potato salad and herbed yoghurt dressing GF
- 250g beef striploin** 34
With jacket potato, rocket salad and red wine jus GF
- 400g OP rib on the bone** 44
With roast garlic, horseradish, mustard and red wine jus

BURGERS

- Bistro burger** 24
Angus beef, truffle mayo, Dijon, pickles, cheddar, tomato and lettuce with chips and aioli GFO
- Range burger** 24
Free range fried chicken, pickled pineapple, peri peri, mayo, tomato and lettuce with chips and aioli GFO
- Green burger** 23
Falafel patty, paprika tahini, hummus, confit shallots, pickled jalapeños, tomato and lettuce with chips and aioli v GFO

BURGER ADD ONS

Add bacon +5 / make it a double +5 / swap to gf bun +3
Our beef burgers are all cooked medium, please specify if you would like it well done

SIDES

- Chips with aioli** v GF 10
- Steamed greens** 12
With sea salt, olive oil and lemon v GF
- Kipfler potatoes** 12
With garlic, wild rosemary and smoked sour cream v GF
- Rocket and parmesan** 12
With olive oil and lemon v GF
- Caprese** 14
With fior di latte, truss tomato, olive oil and basil v GF
- Chargrilled corn on the cob** 12
With paprika mayo and shaved parmesan v GF

WOODFIRED PIZZAS

BIANCHE: WHITE BASE

- Manza** 24
Fior di latte, figs and gorgonzola topped with wagyu beef bresaola and fresh rocket GFO
- Funghi** 24
Garlic, fior di latte, mushrooms, truffle, rosemary, taleggio and parmesan v GFO
- Formaggio** 24
Garlic, fior di latte, smoked mozzarella, taleggio, gorgonzola, parmesan and rosemary v GFO
- Patate** 24
Garlic, fior di latte, Italian sausage, pancetta, roast potato, rosemary and smoked mozzarella GFO
- Gamberi** 24
Garlic, fior di latte, prawns, roast peppers, chillies and zucchini topped with fresh rocket GFO
- Salvati** 22
Garlic, basil pesto, olives and pistachio topped with fresh mortadella, torn buffalo mozzarella and basil GFO

ROSSO: RED BASE

- Margherita** 20
San Marzano tomato, fior di latte and basil v GFO
Add buffalo mozzarella +4
- Primavera** 24
San Marzano tomato and fior di latte topped with fresh prosciutto, parmesan and rocket GFO
- Diavola** 22
San Marzano tomato, fior di latte, salami, chilli, oregano and olives GFO
- Inferno** 24
San Marzano tomato, hot cacciatore, 'nduja, salami, smoked mozzarella and chilli GFO
- Zucca** 24
San Marzano tomato, roast pumpkin, mushrooms, fior di latte, pancetta, basil pesto and pine nuts GFO
- Napolitana** 22
San Marzano tomato, smoked mozzarella, white anchovies, roast peppers, capers, oregano and olives GFO

PIZZA ADD ONS

<i>Olives</i>	<i>White anchovy</i>	<i>Fresh prosciutto</i>	<i>Swap to gluten friendly base*</i>
<i>Parmesan</i>	<i>Mushroom</i>	<i>Fresh bresaola</i>	
<i>Capers</i>	<i>Smoked mozzarella</i>	<i>Buffalo mozzarella</i>	
<i>Roast pepper</i>	<i>Gorgonzola</i>	<i>Sausage</i>	+3
<i>Pesto</i>	<i>Taleggio</i>	<i>Pancetta</i>	
<i>Garlic</i>	<i>Fior di latte</i>	<i>Ham</i>	* Our gluten free pizza bases are hand stretched and cooked on the same surface that we prepare gluten
<i>Truffle</i>	<i>Pumpkin</i>	<i>Salami</i>	
<i>+2</i>	<i>Fresh mortadella</i>	<i>Cacciatore</i>	
	<i>+3</i>	<i>'Nduja</i>	
		<i>Prawn</i>	
		<i>+4</i>	

SOMETHING SWEET

- Bombolini doughnuts** 16
With limoncello custard filling and pistachio sugar v
- Orange and chocolate cannoli (2)** 16
With ricotta cream filling and dark chocolate flakes v
- Nutella calzone** 17
With roasted hazelnuts, fresh strawberries and vanilla ice cream v