

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

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PIZZA ADD ONS

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

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