

lunch + dinner.

MAINS

Char-grilled 300G striploin, grilled asparagus, potato rosti, grilled baby leeks and confit garlic <small>GF</small>	34
Char-grilled bone-in pork chop, fermented sour plum puree, pistachio crumble, rocket and plum salad with pickled baby beets <small>GF DF</small>	32
Grilled Atlantic salmon with steamed greens, tomato and basil dressing <small>GF DF</small>	29
Beer battered fish of the day with side salad, fries, tartare sauce and lemon <small>DF</small>	27
12-hour braised BBQ pork baby back ribs, fennel and pear slaw and fries <small>GF</small>	31
Char-grilled lamb rump, smoky eggplant puree, pomegranate and parsnip crisps <small>GF</small>	29
Char-grilled tuna, spinach, black barley, green beans, cucumber, mint and fennel salsa verde <small>DF</small>	31

PASTA

Prawn and squid ink linguini, garlic, chilli, haloumi, cherry tomato and rocket	32
Hervey Bay spanner crab linguini, garlic, chilli, cherry tomatoes, shallots, lemon, mint and parsley butter	32
Pumpkin agnolotti, garlic, chilli, roast pumpkin, spinach, pepita crumble and ricotta <small>v</small>	29

SALAD

Char-grilled Caesar, char-grilled baby cos, bacon lardons, croutons, parmesan, boiled egg and Caesar dressing (Add grilled chicken \$5)	22
Roast beetroot salad, baby spinach, farro, avocado, orange, roasted hazelnuts and lemon dressing <small>v DF</small> (Add grilled chicken \$5)	22
Poached chicken salad, zucchini, fennel, Asian greens, coriander, mint, cucumber and nuoc cham dressing <small>DF GF</small>	25

SIDES

Honey roasted sweet potato, spring onion, parsley and yoghurt <small>v GF</small>	13
Sauteed green beans, preserved lemon butter and smoked almonds <small>v GF</small>	13
Spinach and feta salad, tomatoes, croutons and pine nuts <small>v</small>	14
Rocket and parmesan salad with apple balsamic and <small>EVOO v GF</small>	12

PIZZA

BIANCHE - gluten free base add \$2

Pitate and salsiccia: white base, fior di latte, pork and fennel sausage, roasted potato, provolone cheese and rosemary	24
Funghi: white base, fior di latte, mushrooms, black pepper, garlic oil and parmesan <small>v</small>	19
Pere gorgonzola: fior di latte, blue cheese, caramelised pears, parmesan, rocket and balsamic glaze <small>v</small>	25
Verde: green base, fior di latte, spinach, ham, sun-dried tomatoes, roasted pumpkin and feta cheese	24

ROSSO - gluten free base add \$2

Margherita: red base, fior di latte, parmesan, basil and <small>EVOO v</small>	21
Pancetta e zucca: red base, fior di latte, roasted pumpkin, pancetta, olives, sliced onions, feta and parmesan	25
Diavola: red base, basil, fior di latte, hot salami, roasted capsicums and olives	24
Gamberi: red base, fior di latte, parsley, chilli flakes, prawns, rocket and balsamic glaze	26
Ortolano: red base, fior di latte, roasted capsicum, eggplant, zucchini, potatoes, onion, parmesan and basil <small>v VEGAN OPTION</small>	24
Capricciosa: red base, fior di latte, basil, smoked leg ham, olives, artichokes, parmesan and mushrooms	24
Cotto e funghi: red base, fior di latte, basil, ham, mushrooms, parmesan and <small>EVOO</small>	23
Quattro carni: red base, basil, fior di latte, mild salami, ham, pancetta and pork sausage	26

KIDS

Mini cheeseburger with tomato relish, aioli and chips	14
Battered fish and chips with simple salad	14
Crumbed chicken tenders with simple salad, chips and sauce <small>GF</small>	14
Margherita pizza: tomato sauce, fior di latte and basil	13
Salami pizza: tomato sauce, fior di latte and mild salami	14
Ham pizza: tomato, fior di latte and sliced ham	14
Vanilla ice cream in a tub	3
<i>Gluten free kids pizza base add \$2</i>	

BURGERS / SANDWICHES

All burgers & sandwiches served with chips and aioli

Add bacon to your burger / sandwich	4
American cheeseburger, grass fed patty, tomato relish, sweet pickles and special burger sauce <small>GF OPTION</small>	24
Crispy chicken burger, gem lettuce, tomato, cheese and chipotle aioli	23
Lobster crostini, cuttlefish ink aioli, cherry tomatoes, watermelon radish and micro basil <small>DF</small>	26
Grilled open steak sandwich, aioli, tomato, boozy onions, rocket and horseradish ricotta	25
Vegan burger, oven roasted portobello mushrooms, beetroot hommus, rocket, cheese and aioli <small>VEGAN</small>	22

BITES / SHARE

Pumpkin and spinach arancini, beetroot aioli, parmesan, pumpkin oil and roasted pepitas <small>v GF</small>	22
Salt and Szechuan pepper dusted calamari with aioli and lemon <small>GF</small>	21
Buffalo chicken wings with blue cheese aioli <small>GF OPTION</small>	19
BBQ glazed chicken wings with dill pickles <small>GF OPTION</small>	19
House made wood fired garlic flatbread <small>VEGAN (add cheese \$2)</small>	9
Chips with aioli <small>v</small>	9
Sweet potato chips with beetroot aioli <small>v</small>	13
Charcuterie board, cured meats, marinated olives, dips and wood fired flat bread <small>DF</small>	25
Charcuterie and cheese board, cured meats, marinated olives, dips, two types of cheese, quince paste, wood fired flat bread, activated charcoal crisp bread, lavosh and fruits (serves 2-4)	46

DESSERTS

Sticky toffee pudding with butterscotch sauce and vanilla bean ice cream <small>v</small>	14						
Nutella pizza: strawberries with Nutella and vanilla bean ice cream <small>v</small>	14						
Spanish churros: crispy doughnuts lightly coated in cinnamon sugar with chocolate sauce and raspberry sorbet	13						
Cheese board, fresh fruits, quince paste with activated charcoal crisp bread and lavosh <small>v</small>	<table> <tr> <td>one cheese</td> <td>16</td> </tr> <tr> <td>two cheeses</td> <td>21</td> </tr> <tr> <td>three cheeses</td> <td>27</td> </tr> </table>	one cheese	16	two cheeses	21	three cheeses	27
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