

LUNCH & DINNER MENU

ANTIPASTI BOARDS

Crudités board with hommus, pickled vegetables, olives and woodfired flatbread <small>v GFO</small>	22
Charcuterie board with artisan cured meats, olives, crackers and woodfired flatbread <small>GFO</small>	28
Cheese board with local and imported cheeses, fresh grapes dried fruits, crackers and woodfired flatbread <small>v GFO</small>	28

WOODFIRED PIZZAS

Estate: pesto base, fior di latte, zucchini, yellow cherry tomatoes, provolone and fresh mint <small>v GFO</small>	22
Manza: pesto base, mushrooms, wagyu beef bresaola, fior di latte, parmesan and fresh rocket <small>GFO</small>	24
Funghi: garlic base, fior di latte, mushrooms, black truffle, rosemary and parmesan <small>v GFO</small>	22
Fromaggio: garlic base, fior di latte, taleggio, gorgonzola, parmesan and rosemary <small>v GFO</small>	24
Inferno: garlic base, fior di latte, 'nduja, salami, smoked mozzarella and chilli flakes <small>GFO</small>	24
Patate: garlic base, fior di latte, Italian sausage, roast potato, rosemary and smoked mozzarella <small>GFO</small>	22
Gamberi: garlic base, fior di latte, saffron prawns, chilli, zucchini, parmesan and fresh rocket <small>GFO</small>	24
Margherita: tomato base, fior di latte and basil <small>v GFO</small>	20
Primavera: tomato base, basil, tomato, fior di latte, prosciutto and fresh rocket <small>GFO</small>	22
Diavola: tomato base, fior di latte, salami, chilli, oregano and olives <small>GFO</small>	22
Mediterranea: tomato base, fior di latte, mushrooms, zucchini, roast potato, olives and parmesan <small>v GFO</small>	24
Carnivora: tomato base, fior di latte, salami, leg ham, pancetta and Italian sausage <small>GFO</small>	26
Gluten free base <i>(Please be aware our gluten free pizzas are prepared in a kitchen which contains gluten)</i>	+3

SALADS

Gem lettuce, citrus, soft herbs, radish and ricotta salata <small>v GF</small>	20
Tuscan kale, broccoli, pomegranate, peas, avocado, hommus and pistachios <small>v GF</small>	22
Cauliflower, soft herbs, paprika mayo, purple carrot and chickpeas <small>v GF</small>	22
Add chicken / smoked salmon	+5

SHARE & BITES

Woodfired garlic flatbread <small>v</small> Add cheese	10 +2
Half dozen freshly shucked Tasmanian pacific oysters with finger lime and mignonette dressing <small>GF</small>	22.5
Cured ocean trout 'pastrami' with crispy capers, dill, horseradish and pickled onion on chargrilled sourdough <small>GFO</small>	20
Smoked beef marrow bones with thyme and caramelised onion on chargrilled sourdough <small>GFO</small>	20
Pistachio burrata with heirloom tomatoes, basil, watercress, blood orange and olive oil <small>v GF</small>	22
Three cheese and potato croquettes with parmesan crisps and truffle mayo <small>v GF</small>	18
Crispy fried chicken wings with rosemary buffalo sauce and gorgonzola mayo <small>GF</small>	18
Salt & pepper calamari with lemon, aioli and watercress <small>GF</small>	18

MAINS

Battered reef fish and chips with chunky tartare and lemon <small>GF DF</small>	28
Wild mushroom gnocchi with peas, black truffle cream and shaved parmesan <small>v</small>	28
Chargrilled split local prawns with salsa verde, nori butter and lemon <small>GF</small>	34
Pan-fried Tasmanian salmon fillet with fregola salad, roast fennel and lemon <small>GFO</small>	34
Chargrilled half chicken with sweet corn, potato salad and herbed yoghurt dressing <small>GF</small>	30
250g striploin with jacket potato, baby broccoli and red wine jus <small>GF</small>	34
400g OP rib on the bone with roast garlic, horseradish, mustard and red wine jus <small>GF</small>	44

SIDES

Chips and aioli <small>v GF</small>	10
Steamed greens with sea salt, olive oil and lemon <small>v GF</small>	12
Kipfler potatoes with garlic, rosemary and smoked sour cream <small>v GF</small>	12
Rocket and parmesan with olive oil and lemon <small>v GF</small>	12
Caprese with fior di latte, truss tomatoes, olive oil and basil <small>v GF</small>	14

BURGERS

<i>All burgers served with chips and aioli</i>	
Angus beef burger, beetroot relish, truffle mayo, Dijon, pickles, cheddar, lettuce and tomato <small>GFO</small> <i>(Served medium, please specify if you prefer well done)</i>	24
Fried chicken burger, pickled pineapple, spicy peri peri, mayo, tomato and lettuce <small>GFO</small>	24
Miso eggplant burger, chilli jam, hommus, pickled jalapeños, tomato and lettuce <small>v GFO</small>	22
Battered reef fish burger, lettuce, tomato, pickles and Bloody Mary mayo <small>GFO</small>	24
Add gluten free bun	+3
Add bacon	+5

KIDS

Battered fish and chips <small>GF DF</small>	14
Ham pizza: tomato base, sliced ham and cheese <small>GFO</small>	14
Margherita pizza: tomato base with cheese <small>GFO</small>	14
Cheeseburger with ketchup, pickles and chips <small>GFO</small>	14
Nuggets and chips <small>GF</small>	14
Gluten free pizza base / burger bun	+3

SWEETS

Bombolini doughnuts with limoncello custard filling and pistachio sugar <small>v</small>	16
Orange and chocolate cannoli with ricotta cream filling and dark chocolate flakes <small>v</small>	16
Nutella calzone with roast hazelnuts, fresh strawberries and vanilla ice cream <small>v</small>	17

