

# lunch + dinner.

## BITES / SHARE

Woodfired garlic flatbread v (Add cheese \$2)	9
Antipasti board with dips, pickled veg, olives and woodfired flatbread v GFO	19
Charcuterie board with salami, pancetta, prosciutto, olives and woodfired flatbread GFO	24
Cheese board with dried fruit, gorgonzola, brie, cheddar and woodfired flatbread v GFO	24
Three cheese croquettes with parmesan crisps and truffle aioli v	16
Eggplant and zucchini parma with fior di latte, basil, tomato sugo and gremolata crumb v GFO	18
Crispy chicken wings with chilli glaze and spicy mayonnaise GF	16
Grilled lamb cutlets with chimichurri and grilled eggplant GF	21
Salt & pepper calamari with lemon, aioli and watercress GF	18

## SALAD BOWLS

Baby beetroot with wild grains, roast pumpkin, ricotta, pine nuts, basil and wine vinaigrette v GFO	20
Roast cauliflower with zucchini, parsley, romesco sauce, dukkah and lemon vinaigrette v GF	21
Grilled eggplant, broccoli, avocado, hummus, dried tomato, pistachio and lemon vinaigrette v GF	21
Add grilled chicken / wood smoked salmon	5

## BURGERS

*All burgers served with chips and aioli*

Angus beef patty with Dijon mustard, jack cheddar cheese, lettuce, tomato and truffle mayonnaise on milk bun	22
Fried chicken with peri peri, lettuce and mayonnaise on milk bun	21
Popcorn cauliflower with lettuce, onion, pickles and spicy mayonnaise on milk bun v	21
Rib fillet with rocket, grilled onion, beetroot relish, horseradish, provolone and mayonnaise on Turkish	22
Add bacon	5

## MAINS

Battered reef fish with chips, chunky tartare and lemon	26
Pappardelle with slow cooked lamb ragu, parsley and shaved pecorino	28
Porchetta with truffle mash potato, baby carrots, salsa verde and crackling GF	29
Pan fried cod fillet with leek purée, brown butter, green peas, wild grains and lemon GFO	31
250g striploin with king mushroom, potato fondant, sautéed Tuscan kale and peppercorn jus GF	32
400g OP rib fillet on the bone with horseradish cream, mustard crisp and red wine jus GF	42

## SIDES

Roast pumpkin wedge with maple labneh, pepitas and puffed quinoa v GF	12
Steamed broccolini with almonds, olive oil and lemon v GF	12
Rocket, parmesan, olive oil and lemon v GF	12
Heirloom tomatoes with fior di latte, basil, olive oil and aged balsamic v GF	10
Fries with aioli v GF	8

## KIDS

Battered fish and chips	12
Ham pizza - tomato base, sliced ham and cheese	12
Margherita pizza - tomato base with cheese v	12
Cheeseburger with ketchup, pickles and fries	12
Nuggets with fries GF	12

## WOODFIRED PIZZAS

*Gluten reduced base \$2*

Inferno: chilli base 'nduja, salami, smoked provolone, pork and fennel sausage, fior di latte and roast potato	23
Patate: garlic base, pork and fennel sausage, roast potato, rosemary, smoked provolone and fior di latte	22
Fungi: truffle pesto base, mushrooms, fior di latte, rosemary, parmesan v	22
Gamberi: garlic base, fior di latte, prawns, chilli, zucchini and fresh rocket	24
Margherita: tomato base, basil, fior di latte v	20
Primavera: tomato base, basil, fior di latte, prosciutto, fresh rocket	21
Diavola: tomato base, salami, olives, fior di latte and oregano	22
Carne: tomato base, fior di latte, salami, ham, pancetta and pork sausage	24
Capricoso: tomato base, fior di latte, smoked leg ham, artichoke, olives, mushrooms and parmesan	23

## DESSERTS

Nonna's apple tarte tatin with amaretto glaze and vanilla ice cream v	16
Bombolini doughnuts with crème patissiere and pistachio sugar v	16
Nutella calzone with fresh strawberries and vanilla ice cream v	15