

# MONDAY & TUESDAY LUNCH & DINNER MENU

## SHARE & BITES

Fries with aioli <small>v GF</small>	10
Woodfired garlic flatbread <small>v</small> Add cheese	10 +2
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 & BURGERS

*All burgers served with chips and aioli*

Battered reef fish and chips with chunky tartare and lemon <small>GF DF</small>	28
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

## SIDES & SALADS

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
Cauliflower, soft herbs, paprika mayo, purple carrot and chickpeas <small>v GF</small>	22

## 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, zucchini, parmesan and fresh rocket <small>GFO</small>	24
Mediterranea: 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
Mediterranean: 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

## 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

