

LUNCH & DINNER

TO SHARE

WOODFIRED GARLIC FLATBREAD V <i>Add cheese +2</i>	10
BURRATA Fresh burrata, tomato, basil, balsamic, sea salt, pistachio pesto, garlic flatbread V GF	24
CHEESE BOARD Local & imported cheeses, pickled figs, dried fruit, lavosh V	34
CHARCUTERIE BOARD Artisan cured meats, guindilla peppers, crudités, grissini, balsamic onions, marinated olives, grilled sourdough	38
BRUSCHETTA	ONE/TWO SLICES
– Chargrilled sourdough, garlic, nduja, stracciatella, sea salt, basil oil	12 / 18
– Heirloom tomatoes, garlic, basil, olive oil, balsamic V DF	12 / 18

BITES

FRESHLY SHUCKED PACIFIC OYSTERS — HALF DOZEN	
– Mignonette dressing GF DF	27
– Bloody Mary GF DF	28
– Kilpatrick – bacon, smokey barbeque sauce, tabasco, Worcestershire GF DF	30
CHILLI, FENNEL SALT & PEPPER CALAMARI Fresh herbs, squid ink aioli, lemon GF DF	19
GRILLED HALOUMI Balsamic strawberries, pistachio seeds, pomegranate V GF	20
FRIED CHICKEN WINGS Garlic spice rub, fried onions, accompanied with parmesan Alabama sauce GF	19
CHILLED PRAWNS Spicy tomato mayonnaise, smashed avocado, cucumber, fennel, finger lime, sorrel GF DF	25

SALADS

CAULIFLOWER Sumac roasted cauliflower, crispy chickpeas, herb yoghurt, quinoa, parsley, mint, onion, pomegranate, soused currants V GF	23
FALAFEL House made falafel, Puy lentils, eggplant, capsicum, spanish onions, zucchini, tomato, watercress, sherry vinaigrette V GF DF	23
CONFIT DUCK Confit duck leg, endive, apple, celeriac remoulade, caramelised walnuts GF	26
SALAD ADD-ONS <i>Add chicken +4 / haloumi +5 / smoked salmon +6</i>	

FOR THE LITTLE ONES

CHEESE PIZZA V GFO	14
HAM PIZZA GFO	14
CHICKEN NUGGETS & CHIPS GF DF	14
CHEESEBURGER & CHIPS GFO	14
FISH & CHIPS	14
GNOCCHI, TOMATO, CREAM, PARMESAN GF V	14
KIDS VANILLA ICE CREAM V	5

+ 5 swap to gluten friendly base*

*Our gluten friendly pizza bases are hand stretched & cooked on the same surface that we prepare gluten. As such we do not guarantee against cross contamination with regular gluten-based flour.

PASTAS

PAN FRIED GNOCCHI Pumpkin cream, sage, caramelised pumpkin, pecorino V GF	28
PRAWN LINGUINE Tomato, garlic, chilli, prawn bisque, tomato, soft herbs, fried capers GFO DFO	34
BUFFALO RICOTTA RAVIOLI Spinach, pine nuts, lemon burnt butter, chives, pecorino V	28

MAINS

PORCHETTA Roasted pork belly, rosemary, garlic, apple slaw, kipfler potato, jus GF	36
GRILLED HALF CHICKEN Chilli, garlic, rosemary, lemon, charred carrots, romesco GF DF	33
BEER BATTERED GOLD BAND SNAPPER House made wedges, tartare, oak lettuce, lemon DF GFO – GRILLED SNAPPER	28
KING ORA SALMON FILLET Confit kipflers, herb & lemon beurre blanc, caperberries, watercress GF	36
250G SIRLOIN Porcini mushroom puree, onion pickle, kale crisps, baby carrot, onion dust, jus GF	38
SUMAC LAMB RUMP Puy lentils, baba ghanoush, vine tomato, mint salsa, jus GF DF	35
DUCK Confit duck leg, beetroot puree, house hash, endive, grilled fig, jus GF	34
SEARED TUNA Avocado, sweetcorn, shaved fennel, tomato, quindilla peppers GF DF	36

BURGERS

All served on potato buns with chips	
BISTRO BURGER Angus beef patty, sweet and spicy pickles, red cheddar, tomato, lettuce, truffle mayo, smokey barbeque sauce GFO	24
HALOUMI BURGER Grilled haloumi, tomato, lettuce, beetroot hummus, lemon mayo GFO	23
RANGE BURGER Crispy fried chicken, slaw, bacon, lettuce, cheddar cheese, Cholula hot sauce, smoked sour cream GFO – GRILLED CHICKEN THIGH	24
GREEN BURGER Chickpea falafel, harissa yoghurt, pickles, lettuce, onion, tomato chutney V	23
BLUE CHEESE Angus beef pattie, blue cheese mayonnaise, onion rings, sweet and spicy pickles, tomato, lettuce, red cheddar	25
BURGER ADD-ONS <i>Add aioli +2 / GF bun +3 / bacon +3 / fried egg +3</i>	

SIDES

CHIPS WITH AIOLI V GF	10
CHIPS WITH TRUFFLE & PECORINO V GF	14
BRUSSELS Butter, parmesan, garlic, balsamic vinegar, sea salt V GF	14
GRILLED CORN RIBS Chilli, lime, butter, pecorino V GF	12
ROCKET SALAD Pear, parmesan, balsamic glaze V GF	10

WOODFIRED PIZZAS

BIANCHE WHITE BASE	
FUNGHI Garlic, Casa Motta fior di latte, truffle mushrooms, rosemary, parmesan V GFO <i>Add pancetta +4 / ham +4</i>	24
PATATE Garlic, Casa Motta fior di latte, Italian sausage, pancetta, roast potato, rosemary GFO	24
ZUCCA Garlic, Casa Motta fior di latte, pancetta, honey, pumpkin, sage, stracciatella, rocket GFO	25
GAMBERI Garlic, Casa Motta fior di latte, prawns, red onion, marinated cherry tomatoes, capers, herbs, saffron cream GFO <i>Add chilli +2 / rocket +2</i>	28
BRESAOLA Garlic confit, Casa Motta fior di latte, fresh fig, bresaola, pistachio pesto V GFO	25
ROSSO RED BASE	
MARGHERITA San Marzano tomato, Casa Motta fior di latte, basil V GFO <i>Add buffalo mozzarella +4 / ham +4 / mushrooms +3</i>	23
PRIMAVERA San Marzano tomato, Casa Motta fior di latte, fresh prosciutto, parmesan, rocket, cherry tomato, stracciatella GFO	27
INFERNO San Marzano tomato, Casa Motta fior di latte, nduja, salami, buffalo pearls, red onion, oregano, chilli GFO	25
CARNIVORA San Marzano tomato, Casa Motta fior di latte, pancetta, sausage, ham, salami, red onion GFO	26
CAPRICCIOSA San Marzano tomato, Casa Motta fior di latte, ham, artichoke, mushrooms, olives GFO <i>Add white anchovy +3 / parmesan +2</i>	24

PIZZA ADD-ONS

+2 olives / parmesan / capers / roast pepper / garlic / truffle / rocket / mushroom
+4 vegan cheese / fresh prosciutto / buffalo mozzarella / sausage / pancetta / ham / salami / nduja / prawn / white anchovy
+ 5 swap to gluten friendly base*

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DESSERT

CRUMBLE Rhubarb, apple crumble tart, green apple sorbet V	15
SMORES WAFFLES Smoked chocolate ganache, peanut butter ice cream, dulce de leche, raspberry, chocolate crumbs, marshmallow V	15
LEMON MYRTLE CRÈME BRULÉE Persian fairy floss, biscotti V	15