

LUNCH & DINNER

TO SHARE

WOODFIRED GARLIC FLATBREAD V	10
<i>Add cheese +2</i>	
WARM MIXED OLIVES	12
Chargrilled sourdough V	
CHEESE BOARD	35
Local & imported cheeses, pickled figs, dried fruit, lavosh V	
CHARCUTERIE BOARD	38
Artisan cured meats, guindilla peppers, crudités, grissini, balsamic onions, marinated olives, grilled sourdough	
CAPRESE SALAD	19
Casa Motta fior di latte, heirloom tomatoes, basil, balsamic, sea salt, green oil V GF	

BITES

FRESHLY SHUCKED PACIFIC OYSTERS — HALF DOZEN	
– Mignonette dressing GF	27
– Yuzu & truffle dressing GF	27
– Kilpatrick – bacon, smokey barbeque sauce, tabasco, worcestershire GF	30
SZECHUAN SALT & PEPPER CALAMARI	19
Fresh herbs, aioli, lemon GF	
GRILLED HALOUMI	20
Pomegranate, pistachio seed crumb, lemon mayo V GF	
FRIED CHICKEN WINGS	19
Korean chilli sauce, fried onions, coriander	
CHILLED PRAWNS	25
Spicy tomato mayonaise, avocado, lemon, cos GF DF	

SALADS

WATERMELON FATTOUSH	22
Compressed watermelon, quinoa, pickled red onion, pomegranate, cucumber, sumac chickpeas, toasted seeds, cos, mint, radish, preserved lemon dressing V GF DF	
MANGO	23
Cucumber, crispy onions, avocado, rocket, watercress, mint, pickled ginger, Ponzu dressing, lime V GF DF	
<i>Add chilled prawns +9</i>	
SEARED TUNA NICOISE	26
Kipfler potatoes, olive tapenade, green beans, cherry tomatoes, golden shallot pickle, basil, radish, 63 degree egg GF DF	

SALAD ADD-ONS

Add chicken +4 / haloumi +5 / smoked salmon +6

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
<i>+ 5 swap to gluten friendly base*</i>	

*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	28
Confit tomatoes, asparagus, broadbeans, goats cheese, lemon thyme, parmesan V GF	
PRAWN LINGUINE	34
Tomato, garlic, chilli, olive oil, soft herbs, lemon, capers GFO DFO	
PUMPKIN AMARETTO AGNOLOTTI	28
Sage burnt butter, pine nuts, caramelized pumpkin, shaved pecorino V	

MAINS

PORK BELLY TOCINO	36
Roasted pork belly, tocino sauce, grilled peach, pickled cabbage, chicharróns GF	
GRILLED HALF CHICKEN	33
Chilli, garlic, rosemary, lemon, charred carrots, romesco GF	
BEER BATTERED GOLD BAND SNAPPER	28
Fat chips, tartare, baby gem wedge, lemon DF GFO – GRILLED SNAPPER	
KING ORA SALMON FILLET	36
Yoghurt, herbs, pomegranate, tomato, kipflers, quinoa, avocado, beetroot hommus, fried kale GF	
250G SIRLOIN	38
Broad leaf rocket, confit kipfler potato, burnt onion dust, porcini mayonnaise, jus GF DF	
LAMB RUMP	34
Sous vide zaatar spiced lamb rump, smokey eggplant, pomegranate, sumac yoghurt, vine tomato, jus GF	
TURKEY ROULADE	34
Pistachio, cranberry stuffed turkey breast, pumpkin puree, fried sage, pencil leek GF	
CHAR GRILLED FLANK STEAK	38
Chimmi churri, capsicum emulsion, onion pickle, carrots GF DF	

BURGERS

All served on potato buns with chips	
BISTRO BURGER	24
Angus beef patty, sweet and spicy pickles, red cheddar, tomato, lettuce, truffle mayo, smokey barbeque sauce GFO	
HALOUMI BURGER	23
Grilled haloumi, tomato, cos lettuce, beetroot hummus, lemon mayo GFO	
RANGE BURGER	24
Crispy fried chicken, slaw, bacon, cheddar cheese, sriracha mayo, smoked sour cream GFO – GRILLED CHICKEN THIGH	
GREEN BURGER	23
Chickpea falafel, pickles, lettuce, onion, tomato chutney, lemon mayo V	
CLASSIC CHEESE	21
Angus beef patty, yellow mustard, onions, sweet and spicy pickles, red cheddar, tomato sauce	

BURGER ADD-ONS

Add aioli +2 / gf bun +3 / bacon +3 / Add fried egg +3

SIDES

CHIPS WITH AIOLI V GF	10
CHIPS WITH TRUFFLE & PECORINO V GF	14
STEAMED BROCCOLINI & BEANS	14
Preserved lemon oil, toasted seeds, pistachio, sea salt GF DF	
KIPFLER POTATOES	14
Garlic, wild rosemary, smoked sour cream, crispy chilli oil V GF	
ROCKET SALAD	10
Pear, parmesan, olive oil, aged balsamic V GF	

WOODFIRED PIZZAS

BIANCHE WHITE BASE

FUNGHI	24
Garlic, Casa Motta fior di latte, mushrooms, truffle, rosemary, parmesan V GFO	
<i>Add pancetta +4 / ham +4 V GFO</i>	
PATATE	24
Garlic, Casa Motta fior di latte, Italian sausage, pancetta, roast potato, rosemary GFO	
INFERNO	25
Garlic, Casa Motta fior di latte, nduja, salami, red onion, buffalo mozzarella, chilli GFO	
GAMBERI	27
Garlic, Casa Motta fior di latte, prawns, red onion, marinated cherry tomatoes, capers, herbs GFO	
<i>Add chilli +2 / rocket +2</i>	

ROSSO RED BASE

MARGHERITA	22
San Marzano tomato, Casa Motta fior di latte, basil V GFO	
<i>Add buffalo mozzarella +4 / ham +4 / mushrooms +3</i>	
PRIMAVERA	25
San Marzano tomato & Casa Motta fior di latte, fresh prosciutto, parmesan, rocket GFO	
<i>Add buffalo mozzarella +4 / olives +2</i>	
DIAVOLA	24
San Marzano tomato, Casa Motta fior di latte, mild sopressa, roast capsicum, oregano, olives GFO	
<i>Add red onion +2</i>	
STRACCIATELLA	25
San Marzano tomato, Casa Motta fior di latte, rocket, stracciatella, cherry tomato, balsamic glaze GFO	
CAPRICCIOSA	24
San Marzano tomato, Casa Motta for di latte, ham, artichoke, mushrooms, olives GFO	
<i>Add white anchovy +3 / parmesan +2</i>	
ORTOLONE	24
San Marzano tomato, Casa Motta scarmozza, artichoke, olives, red onion, marinated cherry tomato V GFO	

MAKE IT A MEAT LOVERS
ADD HAM & SAUSAGE +6

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**

*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.

DESSERT

PASSIONFRUIT TART	15
Passionfruit curd, meringue, vanilla crème fraiche V	
CHOCOLATE BROWNIE	15
Peanut butter ice cream, dulce de leche, raspberry, chocolate flakes V	
LEMON MYRTLE CRÈME BRULEE	15
Persian fairy floss, biscotti V	