

MONDAY & TUESDAY LUNCH

BITES AND TO SHARE

WOODFIRED GARLIC FLATBREAD V 10
Add cheese +2

CHILLI, FENNEL SALT & PEPPER CALAMARI 19
Fresh herbs, squid ink aioli, lemon GF DF

FRIED CHICKEN WINGS 19
Garlic spice rub, fried onions, accompanied with parmesan Alabama sauce GF

SALADS

CAULIFLOWER 23
Sumac roasted cauliflower, crispy chickpeas, herb yoghurt, quinoa, parsley, mint, onion, pomegranate, soused currants V GF

FALAFEL 23
House made falafel, Puy lentils, eggplant, capsicum, spanish onions, zucchini, tomato, watercress, sherry vinaigrette V GF DF

SALAD ADD-ONS

Add chicken +4 / haloumi +5 / smoked salmon +6 / prawns +9

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.

DESSERT

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

MAINS

PAN FRIED GNOCCHI 28
Pumpkin cream, sage, caramelised pumpkin, pecorino V GF

PRAWN LINGUINE 34
Tomato, garlic, chilli, prawn bisque, tomato, soft herbs, fried capers GFO DFO

BEER BATTERED GOLD BAND SNAPPER 28
House made wedges, tartare, oak lettuce, lemon DF GFO – GRILLED SNAPPER

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, lettuce, beetroot hummus, lemon mayo GFO

RANGE BURGER 24
Crispy fried chicken, slaw, bacon, lettuce, cheddar cheese, Cholula hot sauce, smoked sour cream GFO – GRILLED CHICKEN THIGH

GREEN BURGER 23
Chickpea falafel, harissa yoghurt, pickles, lettuce, onion, tomato chutney V

BLUE CHEESE 25
Angus beef patty, blue cheese mayonnaise, onion rings, sweet and spicy pickles, tomato, lettuce, red cheddar

BURGER ADD-ONS

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

SIDES

CHIPS WITH AIOLI V GF 10

CHIPS WITH TRUFFLE & PECORINO V GF 14

BRUSSELS 14
Butter, parmesan, garlic, balsamic vinegar, sea salt V GF

WOODFIRED PIZZAS

BIANCHE WHITE BASE

FUNGHI 24

Garlic, Casa Motta fior di latte, truffle mushrooms, rosemary, parmesan V GFO
Add pancetta +4 / ham +4

PATATE 24

Garlic, Casa Motta fior di latte, Italian sausage, pancetta, roast potato, rosemary GFO

ZUCCA 25

Garlic, Casa Motta fior di latte, pancetta, honey, pumpkin, sage, stracciatella, rocket GFO

GAMBERI 28

Garlic, Casa Motta fior di latte, prawns, red onion, marinated cherry tomatoes, capers, herbs, saffron cream GFO
Add chilli +2 / rocket +2

BRESAOLA 25

Garlic confit, Casa Motta fior di latte, fresh fig, bresaola, pistachio pesto V GFO

ROSSO RED BASE

MARGHERITA 23

San Marzano tomato, Casa Motta fior di latte, basil V GFO
Add buffalo mozzarella +4 / ham +4 / mushrooms +3

PRIMAVERA 27

San Marzano tomato, Casa Motta fior di latte, fresh prosciutto, parmesan, rocket, cherry tomato, stracciatella GFO

INFERNO 25

San Marzano tomato, Casa Motta fior di latte, nduja, salami, buffalo pearls, red onion, oregano, chilli GFO

CARNIVORA 26

San Marzano tomato, Casa Motta fior di latte, pancetta, sausage, ham, salami, red onion GFO

CAPRICCIOSA 24

San Marzano tomato, Casa Motta fior di latte, ham, artichoke, mushrooms, olives GFO
Add white anchovy +3 / parmesan +2

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

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