

LUNCH & DINNER

TO SHARE

WOODFIRED GARLIC FLATBREAD V GFO <i>Add cheese +2</i>	12
BURRATA Fresh burrata, tomato, basil, balsamic, sea salt, pistachio pesto, garlic flatbread V GFO	24
CHEESE BOARD Local & imported cheeses, pickled figs, dried fruit, lavosh V GFO	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 GFO	12 / 18
– Heirloom tomatoes, garlic, basil, olive oil, balsamic V GFO DF	12 / 18

BITES

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
CLAM CHOWDER Sweetcorn, smoked clam chowder, kipfler potato, grilled sourdough GFO	18
SEARED SCALLOPS Cauliflower puree, smoked speck, shaved fennel, sumac sauce vierge GF	25
BRAISED BEEF RIB Chilli infused jus, mixed slaw, smoked sour cream	25

SALADS

CAULIFLOWER Sumac roasted cauliflower, crispy chickpeas, herb yoghurt, quinoa, parsley, mint, onion, pomegranate, soused currants V GF	23
CONFIT DUCK Confit duck leg, endive, apple, celeriac remoulade, caramelised walnuts GF	26
ROAST PUMPKIN Roasted pumpkin, braised puy lentils, pickled onions, beets, fried kale, tarragon, mint, roast garlic, sherry vinaigrette, goats cheese V GF	23

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

+ 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

TRUFFLE MUSHROOM GNOCCHI Potato gnocchi, mushroom ragu, truffle cream, green peas, pecorino V GF	28
PRAWN LINGUINE Tomato, garlic, chilli, prawn bisque, tomato, soft herbs, fried capers GFO – GNOCCHI 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
ORA KING 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
LAMB SHOULDER Slow cooked lamb shoulder, garlic, oregano, lemon, green herb yoghurt, skordalia, vine tomatoes GF	35
CONFIT DUCK LEG Beetroot puree, house hash, endive, grilled fig, jus GF	34

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	26
HALOUMI BURGER Grilled haloumi, tomato, lettuce, beetroot hummus, lemon mayo GFO	26
RANGE BURGER Crispy fried chicken, slaw, bacon, lettuce, cheddar cheese, Cholula hot sauce, smoked sour cream GFO – GRILLED CHICKEN THIGH	26
GREEN BURGER Chickpea falafel, harissa yoghurt, pickles, lettuce, onion, tomato chutney V	25
BLUE CHEESE Angus beef patty, blue cheese mayonnaise, onion rings, sweet and spicy pickles, tomato, lettuce, red cheddar	26

BURGER ADD-ONS

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

SIDES

CHIPS WITH AIOLI V GF	12
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>	26.5
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PATATE Garlic, Casa Motta fior di latte, Italian sausage, pancetta, roast potato, rosemary GFO	27
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ZUCCA Garlic, Casa Motta fior di latte, pancetta, honey, pumpkin, sage, stracciatella, rocket GFO	28
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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>	30
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BRESAOLA Garlic confit, Casa Motta fior di latte, fresh fig, bresaola, pistachio pesto GFO	27
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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>	25
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PRIMAVERA San Marzano tomato, Casa Motta fior di latte, fresh prosciutto, parmesan, rocket, cherry tomato, stracciatella GFO	29
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INFERNO San Marzano tomato, Casa Motta fior di latte, nduja, salami, buffalo pearls, red onion, oregano, chilli GFO	28
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CARNIVORA San Marzano tomato, Casa Motta fior di latte, pancetta, sausage, ham, salami, red onion GFO	28
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CAPRICCIOSA San Marzano tomato, Casa Motta fior di latte, ham, artichoke, mushrooms, olives GFO <i>Add white anchovy +3 / parmesan +2</i>	27
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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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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