

LUNCH & DINNER

SHARED

WOODFIRED GARLIC FLATBREAD V GFO <i>Add cheese +2.5</i>	14
CHARCUTERIE BOARD Artisan cured meats, pickled guindilla chilli, cornichons, grissini, chargrilled bread GFO	38
CHEESE BOARD Local Woombye cheeses, pickled figs, dried fruits, pear, strawberry, honey, lavosh V GFO	36
MARINATED OLIVES Rosemary, citrus V GFO	10
ARTICHOKE DIP Chargrilled bread V GFO	14
BURRATA Casa Motta burrata, basil, aged balsamic, green oil, tomato, pistachio pesto, chargrilled bread V GFO	26
BEEF CARPACCIO Rare Black Angus beef fillet, baby capers, pecorino, rocket, mustard aioli, toasted pinenuts, lemon GF	28
CAJUN SPICED SQUID Remoulade, soft herbs, lemon GF DF	22
CHARGRILLED KING PRAWNS Fermented chilli butter, chargrilled lime, chives GF	28
FRIED CHICKEN Smoked chilli tomato sauce, ranch dressing, fried shallots	24
ARANCINI Truffle mushroom, tomato sugo, truffle mayo, pecorino, soft herbs, green oil V	18

SALADS

THAI CHICKEN SALAD Chicken, cucumber, cabbage, coriander, mint, bean sprouts, chilli, fried shallots, naan jim dressing, roasted peanuts GF DF	27
QUINOA AND ROASTED CORN SALAD Quinoa, roasted corn, cherry tomato, lettuce, avocado, smoked fetta, lime, spiced buttermilk dressing, pickled onion VG GFO	23
SALAD ADD-ONS <i>Add chicken +5 / smoked salmon +7 / haloumi +5</i>	

FOR THE LITTLE ONES

CHEESEBURGER Beef patty, cheese, tomato sauce, chips, tomato sauce GFO	15
KIDS FISH AND CHIPS Fish, lemon, chips, tomato sauce GFO	15
KIDS NUGGETS Nuggets, chips, tomato sauce GF	15
GNOCCHI Tomato, cream, parmesan V GF	15
HAM PIZZA Ham, tomato, cheese GFO	15
MARGHERITA Tomato, cheese V GFO	15

+ 5 swap to gluten friendly base*

BURGERS

– All served on potato buns with chips and tomato sauce	
BISTRO BURGER Beef patty, burger cheese, American mustard, ketchup, lettuce, tomato, onion, pickles GFO	28
FRIED CHICKEN BURGER Fried chicken, burger cheese, smoked sour cream, slaw, cholula hot sauce GFO – GRILLED CHICKEN	27
HALOUMI BURGER Grilled haloumi, chilli jam, aioli, tomato, lettuce V GFO	27
BURGER ADD-ONS <i>Add bacon +3 / fried egg +3 / Swap to gluten free bun +3</i>	

PASTAS

GNOCCHI slow cooked beef brisket, napoli, cream, pecorino, sage pangrattato GF	29
PRAWN LINGUINE Prawn, 'nduja, chilli, napoli sauce, cherry tomato, soft herbs, lemon GFO – GNOCCHI	32
MEZZI Speck, truffle cream, wild mushroom, toasted pinenuts, pecorino, cress GFO – GNOCCHI	29
RAVIOLI Ricotta, spinach, leek, rose sauce, pecorino, green oil, cress V	29

MAINS

200GM LAMB BACKSTRAP Braised lentils, jus, smoked sour cream, fried kale, beetroot GF	36
BEER BATTERED FISH AND CHIPS Beer battered barramundi, chips, remoulade, house salad, lemon GFO – GRILLED FISH	30
200GM GRAIN FED BLACK ANGUS BEEF FILLET Red wine jus, duck fat kipfler potatoes, porcini butter, fried enoki GF	42
BONE IN PORK CUTLET Kimchi slaw, fried potato, tamarind BBQ sauce, shallots GF	34
ORA KING SALMON Potato hash, piccata sauce, capers, green oil, blistered cherry tomato GF	32

SIDES

ROCKET SALAD Pear, parmesan, rocket, balsamic, sea salt V GF	12
BROCCOLLINI Fried garlic, Lemon vinaigrette, black sesame GF VG	14.5
CHIPS Garlic aioli V GF DF	12
PORCINI & PECORINO CHIPS Porcini salt, pecorino, truffle aioli V GF	14

WOODFIRED PIZZAS

WHITE BASE BIANCHE

FUNGHI Casa Motta fior di latte, truffle mushrooms, rosemary, parmesan, garlic V GFO	29
PATATE Casa Motta fior di latte, confit garlic oil, Italian pork sausage, potato, pancetta, red onion GFO	29
BOSCAIOLA Casa Motta fior di latte, confit garlic oil, pancetta, truffle mushroom, rosemary GFO	29
CON ZUCCHINE Casa Motta fior di latte, confit garlic oil, zucchini, ricotta, rocket, honey V GFO	29

RED BASE ROSSO

MARGHERITA San Marzano tomato, Casa Motta fior di latte, fresh basil V GFO	26
HAWAIANA San Marzano tomato, Casa Motta fior di latte, pineapple, smoked ham GFO	28
GAMBERI San Marzano tomato, confit garlic oil, prawns, cherry tomatoes, soft herbs, rocket GFO	32
CAPRICCIOSA San Marzano tomato, Casa Motta fior di latte, smoked ham, mushroom, olives, artichoke GFO	29
TUTTA CARNE San Marzano tomato, Casa Motta fior di latte, soppressatta salami, pork sausage, ham GFO	30
INFERNO San Marzano tomato, Casa Motta fior di latte, 'nduja, soppressatta salami, chilli flakes GFO	29

PIZZA ADD-ONS

- +2 olives / parmesan / capers / roast pepper / garlic / rocket / mushroom / pineapple / chilli flakes
- +4 vegan cheese / sausage / pancetta / ham / salami / prawn
- +5 swap to gluten friendly base*
- +6 fresh prosciutto

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

DESSERT

CANNOLI Ricotta cream filling, passionfruit curd, dark chocolate rum sauce, pistachio gelato V	15
WHITE CHOCOLATE BLONDIE Espresso ice cream, dulce de leche, biscotti and almond crumb, blueberry compote V	15
SOFT SERVE Select one of the following flavours V	SML 5 / LGE 8
– Blueberry compote, pistachio crumble	
– Chunky chocolate brownie	
– Fresh strawberries, white chocolate	
– Rainbow sprinkles, chocolate flake	

V = VEGETARIAN GF = GLUTEN-FREE GFO = GLUTEN-FREE OPTION DF = DAIRY-FREE DFO = DAIRY-FREE OPTION VG = VEGAN

Please scan the QR code on your table to order via our app or order at the counter | 3% Amex surcharge. 10% Sunday surcharge. 15% public holiday surcharge. | No dish variations. Please note, due to the layout of our kitchens, dishes may be delivered at different times to each other ie., pizzas may be delivered separately to burgers.

Victoria Park

DRINKS

COFFEE

	SML	LGE
FLAT WHITE / CAPPUCCINO / LATTE / CHAI LATTE / MATCHA LATTE / HOT CHOCOLATE	5	6
LONG BLACK	5	6
ORIGIN TEA English breakfast / black chai / peppermint / lemongrass & ginger / green tea sencha / earl grey		5
SHORT BLACK / SHORT MACCHIATO / PICCOLO		5
LONG MACCHIATO		5.5
ICED LATTE / ICED LONG BLACK / MATCHA ICED LATTE / ICED CHOCOLATE		7
ICED COFFEE <i>Caramel / vanilla / hazelnut +1</i> <i>Lactose free milk / almond milk / soy milk / oat milk / coconut milk +1</i>		8

COLD DRINKS

FRAPPE Chocolate / mocha / coffee		8
MILKSHAKE Vanilla / strawberry / chocolate / caramel		7.5
JUICE Apple / orange / pineapple / cranberry		6
MOUNT FRANKLIN WATER 600ML		4
MOUNT FRANKLIN LIGHTLY SPARKLING WATER	330ML	750ML
	4.5	9
SOFT DRINKS Coke / coke no sugar / sprite / ginger ale / fanta / raspberry		4.5
CASCADE GINGER BEER 330ML BOTTLE		6
SODA WATER		4
LEMON LIME & BITTERS		5
REDBULL		6

HRVST ST JUICES

RUBY TUESDAY Watermelon, rhubarb, pink lady apple, pear, lime		8
LITTLE GREEN Kale, cucumber, spinach, celery, lemon, pear, ginger, spirulina		8
ORANGE SKY Orange, lemon, pineapple, turmeric		8
BEETROOT BOOSTER Beetroot, cucumber, crispy green apple, ginger		8

SMOOTHIES

– Choose from milk or apple juice		
TROPICAL PASSION Pineapple, mango, banana, passionfruit		8.5
GREEN MACHINE Banana, mango, spinach, lime juice		8.5
SUMMER SUNSET Strawberry, mango, raspberry, goji berries		8.5
AÇAI Açai, blueberry, banana, dates		8.5

SPRITZ

CHANDON GARDEN SPRITZ A refreshing blend of Chandon sparkling wine with zesty orange and rosemary	
GRAPEFRUIT SPRITZ Maify Rosa gin, grapefruit, lemon, prosecco	

SIGNATURE COCKTAILS

LYCHEE LADY Absolute vodka, lychee liqueur, pineapple, lime	
PEACHY PARADISE Absolute Vanilla vodka, peach schnapps, pineapple, lemon	
COCO CABANA Altos tequila, coconut liqueur, coconut milk, lime	
KRAKEN PUNCH Kraken rum, Aperol, pineapple, sugar, lime	

CLASSIC COCKTAILS

ESPRESSO MARTINI Absolute Vanilla vodka, Kahlua, Frangelico, espresso <i>Choose from original or salted caramel</i>	
MARGARITA Altos tequila, triple sec, lime, agave <i>Choose from original or spicy</i>	
COSMOPOLITAN Absolute Citron vodka, triple sec, cranberry, lime	
CRANBERRY WHISKY SOUR Monkey Shoulder whisky, lemon, cranberry, aquafaba	
FRENCH MARTINI Absolute vodka, Chambord, pineapple, lime	
AMARETTO SOUR Galliano Amaretto, lemon, aquafaba	

COCKTAIL JUGS

PIMMS Pimms, lemonade, ginger ale, orange, lemon, cucumber, mint	
WINTER SANGRIA Red wine, apricot brandy, triple sec, fresh fruit	

NON-ALCOHOLIC COCKTAILS

STRAWBERRY MINT REFRESHER Strawberry, mint, lime, agave, soda	13
LYRE'S AMARETTI SOUR Lyre's Amaretti, lemon, aquafaba, sugar	15
LYRE'S ITALIAN ORANGE Lyre's Italian Spritz, mango, passionfruit, soda	15

SPARKLING

FRANKIE SPARKLING BRUT NV SA
DAL ZOTTO PUCINO PROSECCO NV VIC
CHANDON BRUT NV VIC
MUMM GRAND CORDON FRANCE
VEUVE CLIQUOT YELLOW LABEL BRUT FRANCE

WHITE

WIRRA WIRRA ADELAIDE HILLS SAUVIGNON BLANC SA
OYSTER BAY SAUVIGNON BLANC NZ
SISTER'S RUN SUNDAY SLIPPER CHARDONNAY SA
HEGGIES CLOUDLINE CHARDONNAY SA
LEEWIN ESTATE "ART SERIES" RIESLING WA
OYSTER BAY PINOT GRIS NZ
CHRISTOBEL'S MOSCATO SA

ROSÉ

LA VIEILLE FERME COTES DU VENTOUX ROSÉ FRANCE
M DE MINUTY ROSÉ FRANCE

RED

– Our red wines are served between 16°-18°
SISTER'S RUN EPIPHANY SHIRAZ SA
BAROSSA VALLEY ESTATE SHIRAZ SA
OYSTER BAY PINOT NOIR NZ
HESKETH REGIONAL SELECTION CABERNET SAUVIGNON

TAPS

XXXX GOLD
BALTER XPA
STONE & WOOD PACIFIC ALE
VALLEY HOPS 21 PUBS PALE ALE
BYRON BAY LAGER
BURLEIGH BIGHEAD NO CARB LAGER
GAGE ROADS SINGLE FIN SUMMER ALE
MATSOS GINGER BEER

CANS & BOTTLES

HEAPS NORMAL HALF DAY PALE ALE 0%
PERONI NASTRO AZZURRO 0%
PERONI NASTRO AZZURRO
CORONA
HEADS OF NOOSA JAPANESE LAGER
JAMES SQUIRE ORCHARD CRUSH APPLE CIDER
CANADIAN CLUB & DRY