



SMALL PLATES

Australian Mixed Olives \$9

Flatbread, Olive Oil, Za'atar GFO · VN \$12

Potato Roasties, Rosemary, Salt, Aioli \$14

Seared Chorizo, Lemon, Grilled Sourdough GFO \$13

Zucchini Baba Ghanoush, Rose Harissa, Pomegranate, Flatbread GFO · VN \$16

Burrata, Grilled Nectarines, Black Honey, Herbs, Pumpkin Seeds GF \$26

Wagyu Skirt, Black Garlic BBQ Sauce, Pickled Onions GF \$28

Green Salad, Baby Gem, Kale, Rocket, Avocado, Green Goddess Dressing GFO · VN \$18

Fish Crudo, Brown Butter Mayo, Avocado, Black Lime Relish, Buckwheat GF \$26

LARGE PLATES

Caramelised Savoy Cabbage, Pomegranate Molasses, Whipped Tahini, Salsa Verde VN·GF \$26

Shark Bay Cuttlefish, Parma Ham XO, Almond Ajo Blanco, Salted Lemons, Asparagus *NUTS·GF \$27

Woodfired Chicken, Burnt Tomato Jam, Pickled Radish, Charred Lemon GF \$36

Free Range Pork Collar, Green Romesco, Heirloom Carrots, Fennel GF \$34

Market Fish, Mussel Escabeche, Chickpeas, Saffron Aioli GF \$37

KIDS UNDER 12 Y/O ONLY

Chicken Schnitzel, Roasties, Salad, Tomato Sauce \$14

Woodfired Pizza • Tomato Base and Mozzarella \$14

Vanilla Ice-cream • 2 Scoops \$6

GFO – Gluten free option available

GF -Gluten free

NUTS- Contains Nuts

VN - Veaan

KINDLY ADVISE US OF ANY ALLERGIES AND DIETARY REQUIREMENTS WHEN ORDERING WE ARE NOT A TOTALLY GLUTEN OR NUT FREE KITCHEN

2% MERCHANT FEE ON ALL ELECTRONIC TRANSACTIONS - 15% SURCHARGE ON PUBLIC -









PIZZAS

PIZZA MAY COME SEPARATELY

Margherita • Tomato Base, Mozzarella, Fior Di Latte, Basil, Parmesan, Extra Virgin Olive Oil \$24

Norcina • White Base, Homemade Pork & Fennel Sausage, Capsicum, Kale, Pecorino \$28

Parma • Tomato Base, Mozzarella, Prosciutto, Rocket, Parmesan \$29

Inferno • Tomato Base, Mozzarella, Nduja, Pickled Green Chillies, Confit Garlic, Stracciatella \$28

Boscaiola • White Base, Mushrooms, Scamorza, Porcini Mushrooms, Truffle Oil \$28

Primavera • Tomato Base, Mozzarella, Zucchini, Prawns, Garlic, Salted Lemons, Dill Sauce \$29

Bologna • 4 Cheeses, Mortadella, Pistachio, Stracciatella, Mint \$28

Brutta • Tomato Base, Mozzarella, Goat Cheese, Eggplant, Chilli Honey, Red Onion, Parmesan, Sesame \$28

Bufalina • Tomato Base, Mozzarella, Woodfired Tomatoes, Black Olives, Buffalo Mozzarella \$28

Vegan • Tomato Base, Baby Spinach, Porcini Mushrooms, Black Olives, Confit Garlic, Nuts & Seeds VN NUTS \$24

Gluten Free Base \$5

DESSERTS

Sweet Potato Pie, Dulce De Leche, Brown Butter Macadamia, Bourbon Cream GF. NUTS \$15

Rosemary Custard, Rhubarb Granita, Dry Meringue GF \$15

Affogato - Vanilla Ice-cream, Dulce De Leche, Coffee \$12 (Add Liqueurs +\$7)

Cane Cut (Dessert Wine) – Tea and Coffee Available at the bar

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