

STARTER

WOODFIRED BREAD	8.0
with parmesan, olive oil, rosemary & sea salt V	
ARANCINI	16.0
crumbed carnaroli risotto balls of sweet corn, pecorino, oregano & black garlic aioli V	
AVOCADO & CRAB 'CANNELLONI'	25.0
thinly sliced avocado rolled and filled with spanner crab, salmon pearls GF	
KINGFISH CRUDO	22.0
lightly verjus cured kingfish with toasted pumpkin seeds, chilli threads & grape dressing GF	
MEATBALLS	22.0
woodfired pork, veal & pine nut meatballs, tomato sugo, parmesan & pizza bread	
PORK BELLY & SCALLOPS	26.0
sweetcorn & macadamia nut puree & apple balsamic GF	
FRESH BURRATA CHEESE	19.0
eggplant relish, heirloom tomato, capsicum puree, zucchini ribbons, basil & lemon oil GF V	
FRITTO MISTO	24.0
fried mixed seafood, Calabrian chilli aioli & lemon	
SARDINES	22.0
char-grilled whole sardines, shaved fennel, orange & green olive GF	

PASTA

FETTUCCINE	26.0
saffron scented pasta, pan fried zucchini flowers, goat's curd, fresh heirloom tomato, basil & lemon oil V	
PAPPARDELLE	28.0
slow cooked lamb ragu, fresh mint gremolata & parmesan	
RIGATONI	29.0
fresh pan fried shellfish, garlic, chilli, white wine, San Marzano tomato sauce & parmesan	
VEGAN GNOCCHI	26.0
wood-fired portobello & porcini mushroom ragu & macadamia parmesan GF Vg	

|GF Gluten Free |GFO Gluten Free Option
|Vgo Vegan Option |V Vegetarian |Vg Vegan

NOTE: this kitchen contains allergens including nuts, gluten, eggs & dairy. While reasonable effort is taken to accommodate dietary requests, we cannot guarantee that our food will be allergen free.

MAIN

CHAR-GRILLED SWORDFISH	34.0
swordfish, fennel puree, potato, capsicum, tomato, caper, olive & gremolata GF	
DUCK	36.0
slow cooked duck maryland, dried fruit fregola, cavolo nero, duck & orange sauce	
BEEF SIRLOIN (300g)	38.0
char-grilled sirloin. roast potato with lemon & oregano, rocket & fennel salad, caramalised balsamic onion, red wine & garlic butter	
CHAR-GRILLED CHICKEN	34.0
marinated half chicken, risoni & apricot salad, garlic yoghurt	
PORK COTOLETTA (300g)	35.0
sourdough & parmesan crumbed pork cutlet, green apple raddichio & kohlrabi slaw with salsa verde	
SALMON	32.0
pan-fried crispy skin salmon, braised castelluccio lentils & root vegetables & vincotto sauce GF	

SALAD & SIDE

ROCKET & GREEN APPLE	10.0
shaved parmesan, sherry dressing V GF	
CHIPS	9.0
oregano, sea salt & aioli V	
SWEET POTATO CHIPS	10.0
truffle aioli & parmesan V	

DESSERT

CANNOLI	14.5
Sicilian style sweetened ricotta & chocolate filled cannoli shell & pistachio gelato	
CHOCOLATE & WALNUT CAKE	14.5
baked flourless dark chocolate & ground walnut cake, slow cooked valencia orange & marscapone GF	
GIANDUJA CALZONE (serves 2)	16.5
woodfired pizza dough filled with Italian chocolate spread & vanilla bean gelato	
LEMON MERINGUE PANNA COTTA	14.5
limoncello curd, crushed macadamia biscotti & torched meringue	
CHEESE PLATE	24.5
burrata, manchego, truffled pecorino cheese & woodfired bread, crackers, fruit paste & candied walnuts GFO	
AFFOGATO	14.5
frangelico liqueur, espresso & vanilla bean gelato	

KIDS

FOR THE UNDER 12'S

CHEESE BURGER & CHIPS	16.0
grilled beef pattie, cheese & tomato sauce	
PIZZA	14.0
tomato sugo, chicken & mozzarella	
FISH & CHIPS	16.0
with fresh lemon & tomato sauce	

COCKTAILS

SPRITZ	16.0
APEROL SPRITZ Prosecco, Aperol, soda, orange (As carafe 38.0)	
CALIPPO SPRITZ Limoncello, lemon, sugar, soda	
ELDERFLOWER SPRITZ Elderflower Liqueur, Peach Liqueur, lime, mint, soda	
WATERMELON SPRITZ Prosecco, Watermelon Liqueur, lime juice, soda (As carafe 38.0)	
PEACH & ROSEMARY SPRITZ Prosecco, Gin, peach syrup, lemon, rosemary, soda	
NATIVE SPRITZ Prosecco, Davidson Plum Slow Gin, pomegranate, lime, rosemary, soda	
BLUEBERRY SPRITZ Gin, blueberry syrup, mint, lime, soda	
PIMM'S SPRITZ Pimms, lemonade, ginger ale, fresh fruit (As carafe 38.0)	
SIGNATURE & CLASSIC	18.0
BOMBAY ROSE Gin, Peach Liqueur, lemon, rose petal syrup	
STRAWBERRY LONG ISLAND Vodka, Gin, White Rum, Tequila, Triple Sec, lemon, strawberry syrup	
SUMMERTIME CRUSH Pampelle Liqueur, Limoncello, ruby red grapefruit, lemon, sugar	
LYCHEE TWIST Lychee Liqueur, Vodka, Dry Vermouth, lime, mint	
MACADAMIA MAI TAI Macadamia Liqueur, pineapple juice, lime, agave, mint	
ESPRESSO MARTINI Vodka, Kahlua, sugar, coffee	
PASSIONFRUIT MARTINI Vodka, Elderflower Liqueur, ruby red grapefruit, vanilla, fresh passionfruit, whites	
MARGARITA Tequila, Triple Sec, lime juice, agave	
FRENCH MARTINI Vodka, Chambord, pineapple juice, vanilla	
AMARETTO SOUR Amaretto, lemon, sugar, bitters, whites	
NEGRONI Gin, Campari, Sweet Vermouth	

TAP BEER & CIDER

Birra Moretti	10.0
James Squire Ginger Beer	10.0
Cricketers Lager	8.0
Young Henry's Newtowner	9.0
One Fifty Lashes Pale Ale	9.0
Stone & Wood Pacific Ale	9.0
Hahn Super Dry	9.0
XXXX Gold (mid-strength)	8.0
Batlow Cloudy Apple Cider	9.0

BOTTLED BEER, CIDER & SELTZER

Asahi, Japan	9.0
Asahi Black, Japan	9.0
Corona, Mexico	9.0
Coopers Dark Ale, SA	9.0
Peroni Nastro Assuro, Italy	9.0
Stella Artois, Belgium	9.0
Coopers Pale Ale, SA	9.0
Corona (mid-strength), Mexico	7.0
Peroni (mid-strength), Italy	7.0
James Boags Premium Light, TAS	6.0
Somersby Apple Cider, Denmark	9.0
Somersby Pear Cider, Denmark	9.0
Sunly Ginger & Lemon Seltzer	10.0
Sunly Blood Orange & Grapefruit Seltzer	10.0
Sunly Davidson Plum & Berry Seltzer	10.0