

## 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	29.0
saffron scented pasta, pan fried fish, squid, mussel, scallop, chilli, tomato & basil sauce, parmesan	
PAPPARDELLE	28.0
slow cooked lamb ragu, fresh mint gremolata & parmesan	
RIGATONI	26.0
pan fried Italian pork & fennel sausage, raddicchio, pickled pear & ricotta salata	
VEGAN GNOCCHI	26.0
pumpkin & cashew cream, spinach, caramelised walnut & toasted pumpkin seed   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

MARKET FISH	34.0
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. polenta chips, grilled broccolini & green peppercorn sauce	
ROAST CHICKEN	34.0
marinated half chicken, marscapone creamed potato, cavolo nero with roast garlic, caper & sage brown butter   GF	

## SALAD &amp; SIDE

CAPRESE	14.0
heirloom cherry tomato, torn buffalo mozzarella, basil, olive oil & sea salt	
ROCKET & GREEN APPLE	10.0
shaved parmesan, sherry dressing   V GF	
SWEET POTATO CHIPS	10.0
truffle aioli & parmesan   V	
CHIPS	9.0
oregano, sea salt & aioli   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 hazelnut spread & vanilla bean gelato	
LEMON MERINGUE PANNA COTTA	14.5
limoncello curd, crushed macadamia biscotti & torched meringue	
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

### PASSIONFRUIT SPRITZ

Prosecco, Passionfruit Liqueur, lime, vanilla, mint, soda

### ELDERFLOWER SPRITZ

Elderflower Liqueur, Peach Liqueur, lime, mint, soda

### WATERMELON SPRITZ

Prosecco, Watermelon Liqueur, lime juice, soda

### ITALIAN SPRITZ

Prosecco, Aperol, limoncello, ruby red grapefruit soda

### NATIVE SPRITZ

Prosecco, Davidson Plum Slow Gin, pomegranate, lime, rosemary, soda

### BLUEBERRY SPRITZ

Gin, blueberry syrup, mint, lime, soda

## SIGNATURE & CLASSIC 18.0

### BOMBAY ROSE

Gin, peach, lemon, rose petal syrup

### STRAWBERRY LONG ISLAND

Vodka, Gin, White Rum, Tequila, Triple Sec, lemon, strawberry syrup

### LYCHEE TWIST

Lychee Liqueur, Vodka, Dry Vermouth, lime, mint

### MACADAMIA MAI TAI

Macadamia Liqueur, pineapple juice, lime, agave, mint

### PASSIONFRUIT MARTINI

Vodka, Elderflower Liqueur, ruby red grapefruit, vanilla, fresh passionfruit, whites

### PEACH FIZZ

Vodka, peach, lemon, ruby red grapefruit, rosemary

### COCONUT PUNCH

Coconut Rum, pineapple juice, lime, vanilla

### HIBISCUS KISS

Gin, Elderflower Liqueur, lemon, raspberry, hibiscus, whites

### SPICY WATERMELON MARGARITA

Chilli infused Tequila, fresh watermelon juice, lime, agave

### NEGRONI

Four Pillars spiced Gin, Campari, Sweet Vermouth

### ESPRESSO MARTINI

Vodka, Kahlua, sugar, coffee

### MARGARITA

Tequila, Triple Sec, lime juice, agave

### FRENCH MARTINI

Vodka, Blackberry Liqueur, pineapple juice, vanilla

### AMARETTO SOUR

Amaretto, lemon, sugar, bitters, whites

## MOCKTAILS 12.0

### WATERMELON CRUSH

Fresh watermelon juice, lime, blueberry syrup, mint

### GRAPEFRUIT FIZZ

Ruby red grapefruit juice, lemon, peach syrup

### RASPBERRY FIZZ

Pineapple juice, raspberry syrup, lemon, hibiscus

### ROSE PUNCH

Pineapple juice, lemon, sugar, rose syrup, whites

### GINGER MOJITO

Fresh mint, lime, sugar, ginger ale

## TAP BEER & CIDER

Birra Moretti	10.0
James Squire Ginger Beer	10.0
Young Henry's Natural Lager	9.0
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
Young Henry's 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
Coopers Premium Light, SA	6.0
Heineken Zero (alcohol free)	5.0
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