

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

FETTUCINE	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 & vincotto 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

SICILIAN PISTACHIO CAKE	14.5
salted pistachio gelato & dark chocolate sauce	
BLUEBERRY & ALMOND TART	14.5
short crust tart baked with almond frangipane, fresh blueberries, la crema & coconut gelato	
LEMON MERINGUE PANNA COTTA	14.5
limoncello curd, crushed macadamia biscotti & torched meringue	
CHOCOLATE SEMI FREDDO	14.5
chocolate & olive oil crumb, cherry jam & marscarpone	
CHEESE PLATE	24.5
burrata, manchego, truffled pecorino cheese & woodfired bread, crackers, fruit paste & candied walnuts GFO	
AFFOGATO	14.5
frangelico liqueur, espresso & ice cream	

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	

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
Batlow Cloudy Apple Cider	9.0

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

SPARKLING

Angove Studio Series Chardonnay Pinot Noir, Regional, SA	9.0	38.0
Dunes & Greene Split Pink Moscato, Angaston, SA	9.0	38.0
Pizzini Prosecco, King Valley, VIC	10.0	45.0
Veuve D'Argent Blanc de Blanc Brut, Bourgogne, France	10.0	45.0
Syn Brut Rosé, Coonawarra, SA	10.0	45.0
Martini Prosecco, DOC, Italy		45.0
Chandon Brut NV, Yarra Valley, VIC		60.0
Chandon Brut Rosé NV, Yarra Valley, VIC		60.0
Ghost Rock Zoe Brut Rosé, TAS		65.0
G.H. Mumm Brut NV, Reims, Champagne, France		100.0
Pol Roger NV, Champagne, France		130.0
Bollinger Special Cuvée NV, Champagne, France		170.0

WHITE WINE

Andrew Thomas Semillon, Hunter Valley	10.0	45.0
Brokenwood Semillon, Hunter Valley	11.0	50.0
The Pass Sauvignon Blanc, Marlborough, NZ	9.0	38.0
Shaw & Smith Sauvignon Blanc, Adelaide Hills SA	14.0	68.0
Jim Barry Riesling, Clare Valley, SA	10.0	45.0
Grant Burge 'Thorn' Riesling, Clare Valley, SA	11.0	50.0
Weave Pinot Grigio, Regional, SA	9.0	38.0
David Hook Pinot Grigio, Hunter Valley, NSW	10.0	45.0
Mt Difficulty Pinot Gris, Central Otago, NZ	11.0	50.0
Tulloch Verdelho, Hunter Valley, NSW	9.0	38.0
Marty's Block Chardonnay, Regional, SA	9.0	38.0
Thompson Estate Chardonnay, Margaret River, WA	10.0	45.0
Scarborough Yellow Label Chardonnay, Hunter Valley, NSW	12.0	55.0

ROSÉ

Radio Boka Rosé, Valencia Spain	9.0	38.0
Keith Tulloch Rosé, Hunter Valley, NSW	10.0	45.0
The Palm Rosé, Provenance, France	12.0	55.0

RED WINE

Coppabella Pinot Noir, Tumbarumba, NSW	11.0	50.0
Giant Steps Pinot Noir, Yarra Valley, VIC	14.0	65.0
Radio Boka Tempranillo, Valencia, Spain	9.0	38.0
Fat Bastard Malbec, Mendoza, Argentina	10.0	45.0
Pizzini Sangiovese, King Valley, VIC	11.0	50.0
Smith & Hooper Merlot, Wrattenbully, SA	10.0	45.0
Marty's Block Cabernet Shiraz, Great Southern, WA	9.0	38.0
Yarran Cabernet Sauvignon, Hilltops, NSW	9.0	38.0
Vasse Felix 'Filius' Cabernet Sauvignon, Margaret River, WA	12.0	55.0
Grant Burge Shiraz, Barossa, SA	9.0	38.0
David Hook Shiraz, Hunter Valley, NSW	11.0	50.0
Mollydooker 'The Boxer' Shiraz, McLaren Vale, SA	14.0	65.0