

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 24.0
pickled fennel, ruby grapefruit, fresh chilli threads
& citrus dressing | GF

MEATBALLS 22.0
woodfired pork, veal & pine nut meatballs, tomato
sugo, ricotta salata & 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 22.0
fried squid & prawns, Calabrian chilli aioli, lemon
& rocket

CURED KANGAROO CARPACCIO 24.0
textures of beetroot, horseradish & goats cheese
snow | 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,
fig & vincotto jus

BEEF SIRLOIN (300g) 38.0
char-grilled grass fed sirloin. braised cabbage & pancetta,
crushed potato & beef jus | GF

CHAR-GRILLED CHICKEN 34.0
marinated half chicken, risoni & apricot salad & garlic
dressing

PORK COTOLETTA (300g) 35.0
sourdough & parmesan crumbed pork cutlet, green apple
& kohlrabi slaw with salsa verde

SALMON 32.0
pan-fried crispy skin salmon, sauteed broad bean, pancetta,
lettuce & lemon emulsion | GF

SALAD & SIDE

ROCKET & PEAR 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

BUTTERMILK PANNA COTTA 14.5
limoncello curd & 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

SPAGHETTI 14.0
veal & pork mince bolognese | GFO

FISH & CHIPS 16.0
with fresh lemon

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, SA	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, SA	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