

Antipasti

Homemade Focaccia, rosemary & olive oil VG, DF, GFO	13
Mixed house olives VG, GF	14
Truss tomato, balsamic & oregano VG, DF, GF	15
Mixed forest mushrooms V, VGO, GF	16
Piquillo peppers & chardonay vinegar GF, DF, VG	16
Spiced cauliflower, cheesy sauce, pimento V	16
Taleggio, fig, truffle honey & rosemary V, GF	15
Burrata & kalamata olive crumb V, GF	22
Mortadella	14
San Daniele Prosciutto	24
Chorizo, apple cider, aglio	18
Arancini - four cheese V	14
White Anchovies DF, GF	13
Octopus, sherry vinegar & kipfler potatoes DF, GF	18
Garlic prawns, herbs, chili & lemon DF, GF	21
Calamari fritti, citrus aioli, paprika salt DF, GF	23
Chips, lemon salt & truffle aioli V	15



V vegetarian · GF gluten-free · VG vegan · DF dairy free
1.8% surcharge including GST for all card types (EFTPOS, debit, and Amex). 8 or more people 10% gratuity, Sunday surcharge 10% and public holiday surcharge 15%.



Pizza

Gluten free pizza base available on request extra \$4

Rosso

MARGHERITA v 25

Fior di latte, basil

PROSCIUTTO & ROCKET 29

Prosciutto, mozzarella, rocket, Grana Padano

DIAVOLA 28

Pepperoni, mozzarella, Spanish onion, chilli oil

GAMBERI 32

Prawns, fior di latte, onion, chilli, garlic,
basil & cherry tomato

Bianca

FUNGHI v 28

Bechamel, mushroom, mozzarella, thyme,
Grana Padano & truffle

CAVOLFIORE v 27

Bechamel, spiced cauliflower, potato, caper,
balsamic, cheese sauce, crispy kale

SALSICCIA 29

Fennel sausage, mushroom, chilli,
hot honey & fresh basil

Dolce

Tiramisu, savoiardi, coffee, cocoa v 18

Panna cotta, pistachio, rhubarb, quince,
white chocolate bark and mint vG, GF, N 17

Biscoff crème cheese, honeycomb, tuille,
kalamata and vanilla ice cream v 18



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