

STARTERS

Soup of the day, toasted sourdough	19
Four cheese arancini: crisp golden arancini, basil pesto, walnut crumble, parmesan	23
Creamy caprese salad: heirloom tomatoes, burrata, basil, pistachio & aged balsamic	24
Battered zucchini flowers: lemon ricotta & herb filling, Romanesco & lemon	28
Pan seared local prawns: chilli garlic butter, smoked cauliflower puree, parsley & lemon	28
Fritto Misto: lightly fried mixed market fish, South Australian calamari, school prawns, whitebait, carrot, zucchini, lemon & aioli	29
Slow cooked pork belly: celeriac & apple slaw, finished with cider sauce	25
Cheese board for two: selection of artisan cheeses, quince paste, dried fruit, marinated olives & crisp flatbread	30
Salumi board for two: Italian cured meats, house pickles, marinated olives, hummus & crisp flatbread	28

MAINS

Eggplant parmigiana: baked eggplant, rich tomato sauce, basil, smoked cheese, grilled sourdough	28
Pan-fried gnocchi: tomato sugo, stracciatella, pistachio	33
Golden battered fish & chips, salad, tartare	35
Spaghetti marinara al nero: squid-ink spaghetti with local seafood, cherry tomatoes, garlic & chilli oil	38
Pan roasted barramundi fillet: kipfler potatoes, Tuscan cabbage, gremolata	39
Mediterranean chicken: pan roasted chicken breast stuffed with sundried tomato & capers, served with caponata vegetables, roasted potato & olives, lemon yoghurt	38
Wagyu beef burger: milk bun, American cheese, pickles, lettuce, onion ring, house made burger sauce, chips (<i>vegetarian option on request</i>)	30
Char grilled lamb rump: mash potato, baby carrots, whipped feta, gremolata	44
Char grilled grass fed scotch fillet: crushed roast potatoes, green beans, mushroom jus	56



SIDES

Warm garlic bread, parsley butter	12
Mixed marinated olives, citrus & herbs, grilled sourdough	10
Bowl of chips, herb salt, garlic mayo	10
Crispy truffle parmesan potatoes	13
Fresh garden salad, house dressing	12
Sauteed greens, garlic oil, crumbled feta	12
Roasted baby carrots, whipped ricotta, hot honey glaze, toasted pistachio	16

CHILDREN

Crispy chicken tender salad, chips, sauce	16
Battered fish & chips, salad, mayo	16
Ham & cheese toasted sandwich, chips, salad	14
Pasta Napoli or Bolognese, parmesan	16
Mini steak, salad, roast potato, sauce	16
6 inch margherita pizza	13
Chocolate mud cake, vanilla ice cream	8
Vanilla ice cream (2 scoops), chocolate or strawberry topping, sprinkles, wafer	7

DESSERTS

Affogato: espresso, vanilla ice cream, chocolate biscotti	15
Churros: warm churros, caramel sauce, vanilla ice cream	18
Cheesecake pillow: soft lemon cheesecake, mascarpone, fresh berries	18
Sticky monkey puff: warm puff pastry, banana, peanut butter, coconut caramel, vanilla ice cream	15

NOTES

Please note

15% surcharge applies on public holidays

Our menu and kitchen contain allergens and foods which may cause an intolerance. Our team will make all efforts to accommodate dietary requirements, however due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens. Please inform our team if you have a food allergy or specific dietary requirement



RESTAURANT & BAR