

STARTERS

Warm garlic bread, parsley butter	12
Mixed marinated olives, citrus & herbs, grilled sourdough	10
Bowl of chips, herb salt, garlic mayo	10
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

CHILDREN

Crispy chicken tender salad, chips, sauce	16
Pasta Napoli or Bolognese, parmesan	16
Mini steak, salad, roast potato, sauce	16
6 inch margherita pizza	13
Vanilla ice cream (2 scoops), chocolate or strawberry topping, sprinkles, wafer	7

MAINS

Eggplant parmigiana; baked eggplant, rich tomato sauce, basil, smoked cheese, grilled sourdough	28
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

SWEETS

Affogato; espresso, vanilla ice cream, chocolate biscotti	15
Churros; warm churros, caramel sauce, vanilla ice cream	18

NOTES

\$8 tray charge per order

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