

### **SNACKS**

Charcoal Infused oil olives (V & GF)

Red pepper stuffed with cream cheese (GF)

Bocconcini skewers with sun-dried tomato, chilli & onion pickles, olives & pesto (GF)

Garlic, rosemary & parsley focaccia with burrata  
(V & GF Avail)

### **PIZZA**

Smoked mozzarella, San Marzano tomato,  
fior di latte & basil (V & GF Avail)

Truffle cream, roasted potato, charred onions, fontina, sage & shaved truffles (GF Avail)

Roasted broccolini, San Marzano tomato, fior di latte, confit garlic, ricotta salata & fermented chilli  
(V & GF Avail)

Brussels sprouts, leek, garlic puree, asiago cheese, honey mustard dressing & parsley (V & GF Avail)

Blue cheese cream, fontina, taleggio, pecorino romano, walnuts & thyme (GF Avail)

Beetroot puree, king brown mushrooms, taleggio & fried baby kale (V & GF Avail)

Charred cauliflower, San Marzano tomato, fior di latte, confit garlic, capers & spring onion salsa (V & GF Avail)

### **SALAD**

Woodfired pumpkin, hummus, buffalo feta, pepitas, sage oil, macadamia & fennel crumble (V Avail & GF)

Eggplant caponata, celery, onion, capers, olives, tomato, basil, pine nuts & burrata served with focaccia  
(V & GF Avail)

### **DESSERT**

Pistachio tiramisu

Burned Basque cheesecake & berries sauce (GF)

Vegan Ricotta Cannoli w/choc chips & pistachio crumbs (V)  
*by Miss.Sina*

**THANK YOU FOR YOUR SUPPORT!**

