

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 22.0
lightly verjus cured kingfish with toasted pumpkin
seeds, chilli threads & grape dressing | GF

MEATBALLS 22.0
woodfired pork, veal & pine nut meatballs, tomato
sugo, parmesan & 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 24.0
fried mixed seafood, Calabrian chilli aioli & lemon

SARDINES 22.0
char-grilled whole sardines, shaved fennel, orange
& green olive | GF

PASTA

FETTUCCINE 29.0
saffron scented pasta, pan fried fish, squid, mussel,
scallop, chilli, tomato & basil sauce, parmesan

PAPPARDELLE 28.0
slow cooked lamb ragu, fresh mint gremolata &
parmesan

RIGATONI 26.0
pan fried Italian pork & fennel sausage, raddicchio,
pickled pear & ricotta salata

VEGAN GNOCCHI 26.0
pumpkin & cashew cream, spinach, caramelised
walnut & toasted pumpkin seed | 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

MARKET FISH 34.0
fennel puree, potato, capsicum, tomato, caper, olive &
gremolata | GF

DUCK 36.0
slow cooked duck maryland, dried fruit fregola, cavolo nero,
duck & orange sauce

BEEF SIRLOIN (300g) 38.0
char-grilled sirloin. polenta chips, grilled broccolini & green
peppercorn sauce

ROAST CHICKEN 34.0
marinated half chicken, marscapone creamed potato, cavolo
nero with roast garlic, caper & sage brown butter | GF

SALAD & SIDE

CAPRESE 14.0
heirloom cherry tomato, torn buffalo mozzarella, basil,
olive oil & sea salt

ROCKET & GREEN APPLE 10.0
shaved parmesan, sherry dressing | V GF

SWEET POTATO CHIPS 10.0
truffle aioli & parmesan | V

CHIPS 9.0
oregano, sea salt & aioli | V

DESSERT

CANNOLI 14.5
Sicilian style sweetened ricotta & chocolate filled cannoli
shell & pistachio gelato

CHOCOLATE & WALNUT CAKE 14.5
baked flourless dark chocolate & ground walnut cake, slow
cooked valencia orange & marscapone | GF

GIANDUJA CALZONE (serves 2) 16.5
woodfired pizza dough filled with Italian chocolate hazelnut
spread & vanilla bean gelato

LEMON MERINGUE PANNA COTTA 14.5
limoncello curd, crushed macadamia biscotti & torched
meringue

AFFOGATO 14.5
frangelico liqueur, espresso & vanilla bean gelato

CHEESE PLATTER (serves 2) 40.0
Truffled pecorino, triple cream brie, manchego, dolce
gorgonzola, buffalo mozzarella, woodfired & crisp bread,
quince paste, mixed dried fruit & nuts

KIDS

FOR THE UNDER 12'S

CHEESE BURGER & CHIPS 16.0
grilled beef pattie, cheese & tomato sauce

PIZZA 14.0
tomato sugo, chicken & mozzarella

FISH & CHIPS 16.0
with fresh lemon & tomato sauce

COCKTAILS

SPRITZ 16.0

APEROL SPRITZ

Prosecco, Aperol, soda, orange

PASSIONFRUIT SPRITZ

Prosecco, Passionfruit Liqueur, lime, vanilla, mint, soda

ELDERFLOWER SPRITZ

Elderflower Liqueur, Peach Liqueur, lime, mint, soda

WATERMELON SPRITZ

Prosecco, Watermelon Liqueur, lime juice, soda

ITALIAN SPRITZ

Prosecco, Aperol, limoncello, ruby red grapefruit soda

NATIVE SPRITZ

Prosecco, Davidson Plum Slow Gin, pomegranate, lime, rosemary, soda

BLUEBERRY SPRITZ

Gin, blueberry syrup, mint, lime, soda

SIGNATURE & CLASSIC 18.0

BOMBAY ROSE

Gin, peach, lemon, rose petal syrup

STRAWBERRY LONG ISLAND

Vodka, Gin, White Rum, Tequila, Triple Sec, lemon, strawberry syrup

LYCHEE TWIST

Lychee Liqueur, Vodka, Dry Vermouth, lime, mint

MACADAMIA MAI TAI

Macadamia Liqueur, pineapple juice, lime, agave, mint

PASSIONFRUIT MARTINI

Vodka, Elderflower Liqueur, ruby red grapefruit, vanilla, fresh passionfruit, whites

PEACH FIZZ

Vodka, peach, lemon, ruby red grapefruit, rosemary

COCONUT PUNCH

Coconut Rum, pineapple juice, lime, vanilla

HIBISCUS KISS

Gin, Elderflower Liqueur, lemon, raspberry, hibiscus, whites

SPICY WATERMELON MARGARITA

Chilli infused Tequila, fresh watermelon juice, lime, agave

NEGRONI

Four Pillars spiced Gin, Campari, Sweet Vermouth

ESPRESSO MARTINI

Vodka, Kahlua, sugar, coffee

MARGARITA

Tequila, Triple Sec, lime juice, agave

FRENCH MARTINI

Vodka, Blackberry Liqueur, pineapple juice, vanilla

AMARETTO SOUR

Amaretto, lemon, sugar, bitters, whites

MOCKTAILS 12.0

WATERMELON CRUSH

Fresh watermelon juice, lime, blueberry syrup, mint

GRAPEFRUIT FIZZ

Ruby red grapefruit juice, lemon, peach syrup

RASPBERRY FIZZ

Pineapple juice, raspberry syrup, lemon, hibiscus

ROSE PUNCH

Pineapple juice, lemon, sugar, rose syrup, whites

GINGER MOJITO

Fresh mint, lime, sugar, ginger ale

TAP BEER & CIDER

Birra Moretti	10.0
James Squire Ginger Beer	10.0
Young Henry's Natural Lager	9.0
Young Henry's Newtowner	9.0
One Fifty Lashes Pale Ale	9.0
Stone & Wood Pacific Ale	9.0
Hahn Super Dry	9.0
XXXX Gold (mid-strength)	8.0
Young Henry's Cloudy Apple Cider	9.0

BOTTLED BEER, CIDER & SELTZER

Asahi, Japan	9.0
Asahi Black, Japan	9.0
Corona, Mexico	9.0
Coopers Dark Ale, SA	9.0
Peroni Nastro Assuro, Italy	9.0
Stella Artois, Belgium	9.0
Coopers Pale Ale, SA	9.0
Corona (mid-strength), Mexico	7.0
Peroni (mid-strength), Italy	7.0
Coopers Premium Light, SA	6.0
Heineken Zero (alcohol free)	5.0
Somersby Apple Cider, Denmark	9.0
Somersby Pear Cider, Denmark	9.0
Sunly Ginger & Lemon Seltzer	10.0
Sunly Blood Orange & Grapefruit Seltzer	10.0
Sunly Davidson Plum & Berry Seltzer	10.0