



STARTERS

Sourdough Pizzetta:
 + mount zero olive oil, flake salt (v).....6
 + garlic butter, pecorino, cracked pepper (v).....14

Today's Arancini (4pc) see specials board.....16

Hummus poached figs, orange, dukkah (vg).....17

Chicken Liver Parfait prunes, cornichons, brioche toast.....17

Buttermilk Fried Chicken our bloody hot sauce.....18

Wagyu Bresaola sauce Cipriani, rocket, Lilliput capers (gf).....18

Buffalo Burrata Caprese Salad heirloom tomato, basil, toasted seeds (v, gf).....24

STEAKS

served with scallopini potato, watercress salad

250g Porterhouse Wanderer beef, free range, barley fed (gf)....40

300g Scotch Fillet Wanderer beef, free range, barley fed (gf)....50
*your choice of red wine jus, pepper sauce, mushroom sauce or café de Paris butter
 + extra sauce 3.5 each*

Surf & Turf Upgrade tiger prawns with garlic butter.....+12.5

MAINS

Angus Cheeseburger bacon, pickles, mustard, caramelised onion, chips.....26

Buffalo Ricotta & Spinach Gnocchi caramelised pumpkin, sage & walnut butter (v, gf).....29

Tiger Prawn Spaghetti fennel, fermented chilli.....36

Pork Sausage Ragù pomodoro, mezze maniche pasta.....29

Fish & Chips battered hake, chips, herb salad, tartare.....30

Chicken Parmigiana confit tomato, smoked ham, mozzarella, chips.....33

Baby Barramundi Sicilian eggplant, pine nut gremolata (gf).....35

PIZZA

Our pizza bases are Neo-Classica style, 100% sourdough, cold fermented 72 hours

Margherita (v) 20
tomato, basil, mozzarella

Funghi (v) 24
mushrooms, beer onions, taleggio, baby spinach

Capricciosa 25
grandmother ham, kalamata olives, mushrooms, artichoke

Diavola 26
Calabrese salami, 'Nduja, chilli, hot honey

Salsiccia 27
pork sausage, smoked mozzarella, chilli, confit cherry tomato

Gambero 28
prawn, zucchini, confit cherry tomato, pesto, fermented chilli



EXTRAS

+ Gluten friendly base 4.0 + Vegan cheese 3.5

*olives, anchovies, mushrooms, hot honey, beer onions 2.5 each
 prawns, salami, 'Nduja, prosciutto, grandmother ham, pork sausage 6.0 each
 burrata, wagyu bresaola 8.0 each*

SIDES

Chips homemade ketchup (vg).....12

Somerset Farm Salad green goddess dressing, pecorino (v, gf)13

Grilled Zucchini pickled raisins, pomegranate, labneh (v, gf).....14

DESSERTS

Panna Cotta buttermilk, vincotto, strawberries (gf).....14

Campari Sorbet orange jam, toasted macadamia (gf, vg).....14

Chocolate Bombe cherries, torched meringue.....17

Artisan Cheese accompaniments, rye crackers
 1 cheese...12.0 | 2 cheeses...23.0 | 3 cheeses...35.0

DAILY SPECIALS

MONDAY - FRIDAY

\$28 Lunch Steak
12pm - 3pm

250g Porterhouse, chips, salad, choice of sauce

TUESDAY

\$20 Fish & Chips
From 4pm

Battered hake, chips, tartare, lemon

WEDNESDAY

\$25 Steak Night
From 4pm

250g Porterhouse, chips, salad, choice of sauce

THURSDAY

\$20 Pizza Night
From 4pm

All pizzas \$20

HAPPY HOUR MON - FRI 4PM TIL 6PM

\$5 Carlton Draught pots, \$10 Carlton Draught pints, \$8 house wine & sparkling, \$10 Aperol spritz

Please note: 1% Credit Card, 7.5% Sunday and 15% Public Holiday surcharges apply

(v) vegetarian | (gf) gluten friendly | (vg) vegan | (n) contains nuts

Our menu and kitchen contain allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.