



## STARTERS

- House-Made Sourdough** mount zero olive oil, flake salt (v).....6.5
- Garlic Pizzetta** garlic butter, pecorino, cracked pepper (v).....10
- Croquettes (3pc)** smoked cheddar, corn, cauliflower, chipotle mayo (v).....18
- Scallop Crudo** sunrise lime, baby cucumber (gf).....23
- Salt & Native Pepper Calamari** saltbush, confit garlic aioli.....23
- Wagyu Bresaola** sauce Cipriani, rocket, Lilliput capers (gf).....22
- Buffalo Burrata** zucchini, fermented peppers (v, gf).....26
- Calabrian Lamb Skewers (2pc)** labneh, burnt honey.....18  
+ EXTRA SKEWER 7.5

## MAINS

- Chicken Caesar Salad** cos wedge, pancetta, croutons, anchovy, poached egg.....26
- Angus Cheeseburger** bacon, pickles, mustard, caramelised onion, chips.....25
- Saffron Risotto** cavolo nero, goat's curd, pinenuts (v, gf).....28  
+ CHICKEN 6.5
- Tiger Prawn Linguini** fennel, chilli, sauce Américaine.....38
- Gnocchi** wagyu bolognese, pangrattato, Grana Padano.....31
- Chicken Breast** red pepper sauce, fregola, sweetcorn, tarragon...33
- Chicken Schnitzel** parmesan & herb crumb, potato mash, rocket salad.....29
- Fish & Chips** battered hake, chips, herb salad, tartare.....29
- Chicken Parmigiana** confit tomato, smoked ham, mozzarella, chips.....32
- Barramundi** crushed potatoes, asparagus, green olive, sauce gribiche.....42

## SIDES

- Chips** homemade ketchup (vg).....13
- Local Farm Salad** tomatoes, caper & shallot dressing (v, gf).....14

## PIZZA

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

### Margherita (v) 22

tomato, basil, mozzarella

### Funghi (v) 26

mushrooms, beer onions, taleggio, truffle pecorino

### Capricciosa 27

grandmother ham, kalamata olives, mushrooms, artichoke

### Diavola 28

Calabrese salami, 'Nduja, chilli, hot honey

### Salsiccia 29

pork sausage, smoked mozzarella, chilli, confit cherry tomato

### Gambero 30

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*

## STEAKS

**200g Eye Fillet** scallopini potato, watercress salad (gf).....48

**250g Porterhouse** scallopini potato, watercress salad (gf).....42

**300g Scotch Fillet** scallopini potato, watercress salad (gf).....56

*your choice of red wine jus, pepper sauce, mushroom sauce, gravy or café de Paris butter  
+ extra sauce 3.5 each*

**Surf & Turf Upgrade** tiger prawns with garlic butter.....+13

## DESSERTS

**Vanilla Panna Cotta** white chocolate pistachio, rhubarb (gf).....16

**Sticky Toffee Pudding** custard milk ice cream, wattleseed.....16

## DAILY SPECIALS

### MONDAY

**\$26 Chicken Parma**  
From 4pm

### TUESDAY

**\$21 Fish & Chips**  
From 4pm

### WEDNESDAY

**\$27 Steak Night**  
From 4pm

### THURSDAY

**\$21 Pizza Night**  
From 4pm

### SUNDAY

**\$30 Sunday Roast**  
12pm - 3pm  
& 5pm - 9pm

### MON - FRI 12PM TIL 3PM

*\$30 Lunch Steak | 250g Porterhouse, chips, salad, choice of sauce*

*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.*