



Weekly Specials

Tuesday – Wagyu Pie Night \$15 Wednesday – Parma Night \$15 Thursday – Steak Night \$15 Sunday – Roast \$15

Aperitivos

Beer nuts (v)	\$1
Panko crumbed green olives stuffed with chevre (v)	\$3
House made dips and crostini (v)	\$4
Market oysters (gf)	\$3
<i>Ask your waiter for todays oyster selection and garnish</i>	
Fried bocconcini, chilli salt (v)	\$1.5
Wild mushroom and gorgonzola arancini (v)	\$3
Chorizo and caramelized onion morsel (gf)	\$2
Blue swimmer crab croquettes	\$3.5
Beetroot and goats chevre morsel (v, gf)	\$2
Tomato, fior di latte, oregano pizzette (v)	\$5
Speck bacon, fior di latte, jalapeno pizzette	\$6

Small plates

Pork belly, apple cider jam, pickled radishes (gf)	\$15
Pan fried squid, jamon, chilli, spring onion	\$15
Cumin roast eggplant, pinenuts, sweet onion, labne, coriander	\$14
Prosciutto di Parma (50g/100g) <i>24month cured D.O.P ham</i>	\$15/25
Jamon Serrano (50g/100g) <i>18 month cured Spanish leg ham</i>	\$15/25

Large plates

Pumpkin gnocchi, swiss chard, zucchini, buffalo ricotta	\$16/25
Risotto (changes daily) (gf) <i>made with ferron "Vialone Nano" rice – 20mins wait</i>	\$16/25
Slow cooked lamb shoulder, smoked paprika, parmesan, polenta (gf)	\$23
Wagyu beef pie, creamy mash, mushy peas, jus	\$23
Free range chicken parma, fries, salad	\$23
Grass-fed scotch fillet (250g), pickled carrots, onion rings, jalapenos	\$28
Seasonal market fish, asparagus, tomato and leek relish, sweet potato crisps	\$mkt

Essentials

Crunchy chat potatoes, shaved fennel, dill, baby capers (v, gf)	\$8
Green beans, confit garlic, radishes (v, gf)	\$8
Rocket, radicchio, buffalo ricotta, champagne dressing (v)	\$7
Polenta chips, chilli jam (gf, v)	\$8

Woodfire Pizzas

Tomato, fior di latte, oregano (v)	\$15
Prosciutto, tomato, mozzarella, rocket	\$18
Field mushroom in sherry, taleggio, green olives (v)	\$17
Tiger prawn, capers, tomato	\$19
Zucchini, fior di latte, olives, chilli, mint (v)	\$17
Speck bacon, fior di latte, jalapenos	\$18
Honeyed sweet potato, goats chevre, rocket	\$17

After thoughts

Tiramisu	\$10
Coconut icecream, mango, biscuit crumbs, passionfruit sauce	\$8
Cheese – ask your waiter for today’s selection of cheeses, served with crostini, fruit, house chutneys	\$12
Platter (all three cheese)	\$27

Menu