



Share PLATES

FRIES	\$9.5
Served with aioli	
ARANCINI (5)	\$18.0
Four cheese arancini, truffle oil and parmesan	
MARINATED OLIVES (GFA)	\$10.0
Chilli and thyme marinated olives with toasted sourdough	
TRIO OF DIPS (GFA)	\$16.5
Trio of dips with toasted sourdough, dukkah, nuts with olive oil	
SALT & PEPPER SQUID (GFA)	\$18.0
Salt and pepper baby squid with chipotle aioli and salad	
GARLIC PRAWNS (GF)	\$22.0
Garlic prawns, cream with white wine and rice	
POPCORN CHICKEN BITES	\$18.0
Popcorn chicken bites with taragon aioli	
BRUSCHETTA (GFA)	\$18.0
Tomato bruschetta on toasted sourdough with basil oil, mozzarella and pine nuts	
With basic signification and pino note	
FLATHEAD TACOS	\$22.0
Crumbed flathead tacos with salsa, slaw and chipotle aioli	
CHARCUTERIE BOARD (GFA)	\$35.0
Proscuitto, salami, selection of cheeses with crackers and sourdough with fruits.	

• DF: DAIRY FREE • GF: GLUTEN FREE GFA: GLUTEN FREE AVAILABLE • V: VEGETARIAN VG: VEGAN PLEASE ADVISE STAFF WHEN ORDERING



CURRY OF THE DAY (GFA)

Served with basmati rice, roti and poppadoms



SOUTHERN FRIED CHICKEN BURGER

With lettuce, tomato, avocado, cheddar cheese, pickles and aioli



SMOKED CHICKEN & HALOUMI SALAD (GF)

With fennel, apple, avocado, lettuce, candied pecan



SPICED CAULIFLOWER & BEETROOT SALAD (GF)

With roasted seeds, beetroot, hummus on rocket



VEGAN BURGER (V, VG, DF)

With avocado, lettuce, tomato, vegan aioli and vegan cheese



SIRLOIN STEAK (GFA)

200gm sirloin steak with frittes, cafe di paris butter and chimichurri



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KIDS MAC AND CHEESE



KIDS FISH AND CHIPS



KIDS NUGGETS AND CHIPS



Stone Baked PIZZA

OUR 12" TRADITIONAL ITALIAN STYLE PIZZA BASE WITH RICH NAPOLI TOMATO SAUCE & THE FINEST MOZZARELLA CHEESE

GLUTEN FREE BASES AVAILABLE VEGAN FRIEDNLY BASES & CHEESE AVAILABLE





MARGHERITA

Fresh stretched mozzarella pieces on a rich tomato base with a splash of extra virgin olive oil and basil leaves.

PEPPERONI

Slices of spicy traditional pepperoni with plenty of mozzarella and garnished with fresh rocket leaves.

MEATBALL

Rich tomator Napoli and mozzarella topped with flame grilled meatballs and caramelised onions with swirls of BBQ sauce



ROAST VEGETABLE (V)

Combination of roasted butternut pumpkin, fire roasted capsicum strips, Spanish onions, broccolini, feta cheese

PROSCIUTTO & ROCKET

Fresh stretched mozzarella on our Napoli style sauce with the finest prosciutto and fresh rocket leaves with a drizzle of black truffle oil.

GREEK PIZZA

Sliced pepperoni on baby spinach leaves topped with cherry tomatoes. Kalamata olives, red onion, feta cheese.



Please inform our wait staff of any dietary requirements. Whilst our Chefs will make every effort to identify ingredients that may cause allergic reactions in some guests, we cannot guarantee all ingredients provided by our suppliers.