

Share PLATES

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

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

MAINS

CURRY OF THE DAY (GFA) Served with basmati rice, roti and poppadoms	\$26.0
SOUTHERN FRIED CHICKEN BURGER With lettuce, tomato, avocado, cheddar cheese, pickles and aioli	\$22.5
SMOKED CHICKEN & HALOUMI SALAD (GF) With fennel, apple, avocado, lettuce, candied pecan	\$22.0
SPICED CAULIFLOWER & BEETROOT SALAD (GF) With roasted seeds, beetroot, hummus on rocket	\$20.0
VEGAN BURGER (V, VG, DF) With avocado, lettuce, tomato, vegan aioli and vegan cheese	\$20.0
SIRLOIN STEAK (GFA) 200gm sirloin steak with frites, cafe di paris butter and chimichurri	\$30.0

KIDS

KIDS MEALS <ul style="list-style-type: none"> Mac and cheese Fish and chips Nuggets and chips 	\$13.0
KIDS PIZZAS <ul style="list-style-type: none"> Hawaiian Ham and cheese on crème fraiche base Cheesy Pizza Mozzarella cheese on a tomato base 	\$15.0

Stone Baked PIZZA

OUR 12" TRADITIONAL ITALIAN STYLE PIZZA BASE

GLUTEN FREE BASES AVAILABLE
VEGAN FRIENDLY BASES & VEGAN CHEESE AVAILABLE

CLASSIC

\$20.0

MARGHERITA

Authentic tomato sugo, fior di latte, basil with olive oil

QUATRO FORMAGGI

Four delicious cheeses with rosemary and garlic

PESTO AND ROAST VEGETABLE

Mixture of roasted vegetables, basil pesto with goats cheese and pecorino cheese

GOURMET

\$24.5

MUSHROOM AND TRUFFLE

Sautéed wild mushroom, confit garlic, thyme, truffle pecorino cheese and truffle oil

BACON AND CHICKEN RANCH

Crème fraiche base with bacon, chicken, ranch, Parmesan cheese with chilli oil

PRAWN

Garlic and chilli prawn with tomatoes and rocket

MEAT LOVERS

Salami, pepperoni, chicken, bacon with tomato sugo

