

# Bar Menu Wednesday - Sunday

## From 11am

<b>House made flat bread</b>   Roasted garlic, caponata or charcoal butter	11
<b>Olives</b>   Marinated olives with crostini (v)	9.5
<b>Calamari fritti</b>   Crispy fried baby squid, parsley, chilli & caponata mayo (gf)(df)	16
<b>Funghi fritti</b>   Crumbed portobello mushroom, thyme, olives (v)	15
<b>Polenta chips</b>   House made polenta fritters, rosemary, parmesan (v)	15
<b>Burrata di bufala</b>   Endive, heirloom cherry tomato, vincotto, basil (v)	20
<b>Chips</b>   Truffle oil, parmesan, aioli (v)	11.5
<b>Panzanella</b>   Heirloom cherry tomatoes, basil, croutons, parmesan foam, balsamic (v)	17

## Pizza from 11.30am

<b>Margherita</b>   Heritage tomato, mozzarella basil gelee, charred onion, salted ricotta (v)	20
<b>Funghi</b>   Wild mushrooms, taleggio, cepe puree, gremolata (v)	25
<b>Formaggio</b>   Parmesan, taleggio, pecorino, ricotta, gorgonzola (v)	25
<b>Agnello</b>   Slow cooked lamb shoulder, grilled zucchini, pesto, buffalo ricotta, pecorino	26
<b>Diavola</b>   Spicy salami, tomato, parmesan	26

## From 12pm

<b>Charcuterie board</b>   Selection of cured meats, pickled vegetables, olives (df)	25
<b>Steak &amp; frites</b>   250 gram Black Angus eye fillet, gremolata (gf)	32
<b>Cheese selection</b>   Truffle honey, fruit breads, saffron pears (v)	25

