

Bar Menu - Wednesday, Thursday

From 11am

House made flat bread Roasted garlic, caponata, charcoal butter (v)	12
Candied walnuts	7.5
Olives Marinated olives, crostini (v)	11
Calamari fritti Crispy fried baby squid, parsley, chilli, caponata mayo, lemon wedge (gf)(df)	19
Funghi fritti Crumbed portobello mushroom, thyme (v)	17
Crispy chicharrons Crispy pork crackling, onion powder (gf)	15
Four cheese "chip & dip" served with crispy garlic focaccia	19
Chips Truffle oil, parmesan, aioli (v)	11.5

Pizza from 11.30am

Margherita Heritage tomato, mozzarella, basil (v)	22
Diavola Salami cotto, mozzarella, roast capsicum, chilli, olives, tomato, fresh herbs	28
Patata Rosemary potato, pancetta, mozzarella, taleggio, onion, garlic	28
Funghi Wild mushrooms, taleggio, cepe puree, garlic, gremolata (v)	26

From 12pm

Charcuterie board Selection of cured saison meats, pickled vegetables, olives (df)	29
Steak & frites 250 gram Black Angus eye fillet, gremolata and truffle honey butter (gf)	39
Croissant bread & butter pudding warm bread and butter pudding served with oat crumble & vanilla ice cream	12

