

SHARE PLATES

HOUSE MADE FLAT BREAD	\$14
Roasted garlic, caponata or charcoal butter (v)	
OLIVES	\$12
Marinated olives, toasted focaccia (vegan)	
GIN CURED ORA KING SALMON	\$28
Creme fraiche, orange, sago cracker, radish (gf)	
CALAMARI FRITTI	\$21
Crumbed squid, parsley, chilli, caponata mayo, lemon wedge (df)	
CHIPS	\$11.5
Aioli (v) (df) (gfo)	
CRYSTAL BAY PRAWN SLIDER	\$18
Dill & wasabi mayo, yuzu sour cream, horseradish, brioche [2] [additional slider + \$7]	
DUCK RILLETTE	\$25
Confit duck, brioche, balsamic onions, orange marmalade	
CHARCUTERIE BOARD	\$29
Cured saison meats, pickled vegetables, caponata, garlic flat bread, bocconcini	
CHEESE SELECTION	\$25
Truffle honey, fruit breads, saffron pear (v)	
CRISPY CHICHARRONS	\$15
Crispy pork bites, green tomatillo relish (df) (gf)	
CONFIT DUCK PANCAKES	\$21
Carrot, cucumber, coriander, chilli, sweet soy mayo [3]	

PIZZA

DIAVOLA	\$26
Spicy salami, tomato, parmesan	
PRAWN & CHILLI	\$29
Prawn, tomato, mozzarella, chilli mayo, rocket	
PATATA	\$28
Rosemary potato, pancetta, mozzarella, taleggio, onion, garlic	
MARGHERITA	\$22
Heritage tomato, mozzarella, basil (v)	
FUNGHI	\$26
Wild mushrooms, taleggio, cepe puree, garlic (v)	

GLUTEN FREE BASES AVAILABLE UPON REQUEST + \$4

MAINS

STEAK & CHIPS	\$40
250g Black Angus eye fillet, chips, pepper sauce (GFO)	
FISH & CHIPS	\$29
Beer battered snapper, tartare sauce	
PUMPKIN SALAD	\$24
Honey roasted butternut pumpkin, charred capsicum, couscous, yoghurt dressing, toasted pepitas, rocket (gfo) (v)	
CHICKEN SALAD	\$26
Roast chicken, speck, baby cos lettuce, caesar dressing, aged parmesan	

DESSERTS

PISTACHIO CANNOLI	\$16
Pistachio cream [2]	
TIRAMISU	\$16
Chocolate bar, milk ice cream	

