

CICHETTI

Warm marinated and smoked olives	7
Pickles	5
San Daniele prosciutto w parmesan custard pickled shiitake tomato and olive focaccia	24
Fried cauliflower w saffron aioli and fennel salt	12
Beetroot carpaccio w capers cornichon whipped horseradish goat curd	14
Salt cod fritters w celeriac remoulade	14
Pork and pistachio terrine w Venetian onions	14
Vongole w nduja miso garlic butter	16
Chickpea chips w smoked tomato mayonnaise	9
Green beans w salted ricotta pinenut gremolata	9
Iceberg w buttermilk dressing parmesan	8

PASTA and GRAINS

Cavatelli w mushroom macadamia cream macadamia and pepita crumb	26
Pappardelle w ragu bolognese	24
Cauliflower gnocchi w braised lamb shoulder fried brussel sprouts goat curd cream walnut	28
Linguine w prawns tomato chilli cream	28
Braised beef cheek w gorgozola polenta cavolo nero red onion jam tarragon mustard	32

PIZZA

Black garlic w buffalo mozzarella and parmesan	16
Margarita buffalo mozzarella basil	20
Prosciutto burrata truffle honey rocket	25
Spiced vegan meatball capsicum olive mushroom vegan cheese	24
Woodfired roasted chicken speck potato smoked scamorza rosemary	25
Ham pepperoni mushroom olives roasted onion fior di latte	25
Prawn sopressa artichoke roasted cherry tomato chilli fior di latte	26

DOLCI

Almond milk pannacotta w poached quince almond cocoa crumble	14
Limoncello mousse w raspberry and crushed amaretti biscuit	13
Espresso fondant w mascarpone icecream please allow 20 mins	14
Hazelnut chocolate torta w jersey cream	12
Affogato w vanilla icecream	12

Please speak to us about dietary requirements. We endeavour to accommodate our patrons, however we cannot guarantee that any products served are free of all allergens.