

CICHETTI

Warm marinated and smoked olives	7
Pickles	5
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
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
Spaghetti w prawns tomato chilli cream	28

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

DOLC

Limoncello mousse w raspberry and crushed amaretti biscuit	13
Hazelnut chocolate torta w jersey cream	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.