ANTIPASTI

\$18.50 **Anchovy Toast** Toasted focaccia, whipped ricotta, pickled onion, white anchovy. \$17.50 Chicken Wings- DF Kimchi dressing, sriracha aioli, sesame, pickles. Burrata- GF \$25.50 Byron bay Buratta, Persian fig and fennel chutney, extra virgin olive oil. Olives- GF, DF \$11.50 Chefs selection of marinated Australian olives.

Crispy Fried Cauliflower \$19.5
With labneh, zataar pomegranate molasses,
mint leaves, sumac and preserved lemon.

A selection of house pickles, salumi, cheese, olives, toasted focaccia and lavosh.

\$45

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Antipasto

MAINS

Market Fish Sides changing daily.	\$MP
Mussels (1 Doz)- GF Kinkawooka black mussels, white wine napoli, chilli, garlic, capers.	\$35
Wagyu Scotch Fillet 300gm MB3+ Fried potato pave', thyme and honey carrot puree, broccolini, cafe de Paris, tempranillo + pan juices.	\$54.50
Roast Half Chicken- DF With toum, nduja dressing, charred lime, beans and coriander.	\$46.50
SIDES	
Pear Walnut Salad- GF	\$12.5

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Pear, walnut, rocket, grana, lemon vinaigrette.

Roasted Pumpkin- GF
Candied pecan, mint, rocket, goats chèvre, pickled Spanish onion, pomegranate molasses, extra virgin olive oil.

House Focaccia \$10.5 Balsamic, olive oil, nigella seeds. DF

\$14

Fries- DF

Aioli.

PIZZA

GF base \$5 - Vegan Cheese \$4 - Half/half \$4

Garlic Fior di latte, garlic, rosemary.	\$13.5
Margherita Napoli, fior di latte, basil and buffalo mozzarella, garlic.	\$23.5
Mushroom Fior di latte, napoli, porcini, oyster mushroom, swiss brown, button, fennel seed, garlic, rosemary, garlic and goats chevré.	\$24.5
Prawn and Nduja Fior di latte, napoli, eastern king prawns, spiced nduja, buffalo mozzarella, basil, garlic and lemon.	\$29.5
Pumpkin + Gorgonzola Roast pumpkin, gorgonzola, rosemary, napoli, thyme and oregano.	\$26.5
White Anchovy White anchovy, napoli, fior di latte, buffalo mozzarella, olives, capers, cherry tomato, wilted greens, chilli, garlic.	\$26.5
Meateater Fior di latte, napoli, salami, double smoked bacon, spicy nduja, mushroom, garlic, basil, oregano, rocket.	\$28.5
Quattro Formaggi Buffalo mozzarella, fior di latte, pecorino, goats chevré, napoli, herbs.	\$23.5

DAG	ΥΤ Λ

Chorizo Spaghettini Cherry tomatoes, fresh herb, citrus and grana.	\$34.5
Ragu Campanelle Beef brisket and pork neck ragu, whipped ricotta, salsa verde.	\$36.5
Seafood Linguine Saffron linguine, king prawns, kinkawooka black mussels, clams with garlic, chilli, olives, pinot gris, lemon, butter, parsley.	\$38.50
Aglio Olio Spaghettini Garlic, chilli, parsley, cherry tomatoes, mollica atturrata.	\$30.5

10% Sunday Surcharge.A 15% surcharge applies on public holidays.Credit card surcharges apply.Please let waitstaff know of any allergies.



Looking for a night cap? Head on over to our sister bar 'The Athletic Club'. It's just accross the road and Open till late!

Dessert	
Chocolate, Fig and Hazelnut Semifreddo- GF With espresso and hazelnut glaze.	\$18
Vanilla Bean Pannacotta Seasonal fruits. Ask your server!	\$16.50
Flourless Torte- GF Ganache, dulce de leche, cacao nibs and vanilla bean ice cream.	\$17.50
Warm Apple, Rhubarb and Pecan Crumble Served with vanilla ice cream.	\$18
Affogato- GF Vanilla bean ice cream, espresso and kahlua.	\$18
Scarborough Wine Co. late harvest Semillon Candied citrus, marmalade, honey. Hunter Valley, NSW.	\$9/52
Barbeito Madeira D.O.P Sercial Old Reserve 10 Year Old. (75ml) Aged in French oak for 10-15 years. Dried fruits, pine, woody, resin and orange leaf. Mineral, salty and heady acidity.	\$25.5