

SMALL PLATES

Olives - GF, DF House marinated olives.	\$12
Daily Baked House Bread Whipped brown butter.	\$23
Sriracha Honey Wings Fresh chives.	\$22
Sugar Snap Peas - GF Zucchini, basil, tarragon, stracciatella, toasted hazelnut, green goddess dressing.	\$22
Toasted Fish Sandwich Chives, sesame seed, lemon cheek.	\$24
Beef Skewer - GF Honey dijon mustard, charred lemon.	\$14

PIZZA

GFBBase \$5//Vegan Cheese \$5

Margherita	\$26
Napoli, confit garlic, pizza cheese, basil, oregano, stracciatella.	
Amatriciana	\$29
Napoli, confit garlic, guanciale, grana padano, chilli.	
Garlic Pizza	\$22
Confit garlic, pizza cheese, rosemary.	
Seafood Pizza	\$33
Napoli, confit garlic, octopus, anchovy, red onion, parsley, lemon.	
Mushroom	\$30
Cream base, oyster mushroom, potato, rosemary, oregano.	

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

MAINS

Charcoal Pork Cutlet - GF	\$39
Coffee rub, dry aged pork, pickled radicchio, burnt apple purée, pork jus.	
Butternut Squash - GF, VGO	\$32
Macadamia purée, chilli maple XO, crispy sage, toasted macadamia nuts.	

PASTA

Baby Octopus Mafaldine **\$42**
Zucchini, lemon, basil, confit garlic, chilli,
pangrattato.

Oyster Mushroom Canestri - VGO **\$38**
Marscapone, fresh sage, smoked mushroom
powder, toasted hazelnuts.

SIDES

Charred Gem Lettuce Salad	\$16
Lemon vinaigrette, pickled onion, grated pecorino, pangrattato.	
Fries - DF	\$15
House seasoning, house aioli.	

