



STARTERS

Olives	\$11.50
Chefs selection of marinated Australian olives. GF, DF	
Anchovy Toast	\$16.50
Malted rye, white anchovy, whipped ricotta, preserved lemon, pickled eschallot.	
Burrata	\$24.00
Byron bay burrata, local tomato, basil and mint syrup, blueberry balsamic. GF	
Chicken Wings	\$16.50
Kimchi dressing, sriracha aioli, sesame, pickles. GF, DF	
Zucchini Chips	\$12.50
Tempura fried zucchini, pecorino, aioli.	

PIZZA

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

Garlic	\$13.5
Fior di latte, garlic, rosemary.	
Margherita	\$23.5
Rich napoli, fior di latte, basil and buffalo mozzarella, garlic.	
Mushroom	\$24.5
Fior di latte, napoli, porcini, oyster mushroom, swiss brown, button, fennel seed, garlic, rosemary, garlic and goats chevré.	
Prawn and Nduja	\$29.5
Fior di latte, napoli, eastern king prawns, spiced nduja, buffalo mozzarella, basil, garlic and lemon.	
Roast Veggie	\$25.5
Fior di latte, napoli, roast veg, gorgonzola, garlic, rosemary, thyme, oregano.	
White Anchovy	\$26.5
White anchovy, napoli, fior di latte, buffalo mozzarella, olives, capers, basil, cherry tomato, chilli, garlic.	
Meateater	\$28.5
Fior di latte, napoli, salami, double smoked bacon, nduja, mushroom, garlic, basil, oregano, rocket.	

A 15% surcharge applies on public holidays.

Credit card surcharges apply.

Please let waitstaff know of any allergies.

FOR THE TABLE

Atlantic Salmon	\$38
Roasted fennel and shallots, white bean puree. GF	
Mussels - (1 Doz)	\$34.5
Kinkawooka black mussels, white wine napoli, chilli, garlic, capers. GF	
Antipasto	\$35
A selection of charcuterie, cheese, olives, flatbread, pickles and lavosh.	
Scallops (4)	\$22
Tasmanian half shell scallops, compound butter, salsa verde, lemon. GF	
Lamb Shoulder	\$39
Braised lamb shoulder, parsnip puree, rosemary roasted potato, salsa verdé and pan juices. GF	

PASTA

Amatriciana	\$31.5
Spaghetti, pancetta lardons, chilli napoli, fried capers, lemon and grana.	
Duck Tagliatelle	\$33.5
Duck ragu, lemon, pecorino, black pepper.	
Seafood Spaghetti	\$36
Prawns, clams, mussels, olives, chilli, rosé sauce, grana, olive oil.	
Mixed Mushroom Tagliatelle	\$31.5
Braised leeks, lemon and olive pangritata. Vegan	

SIDES

Pear walnut salad	\$12.5
Pear, walnut, rocket, grana, olive oil.	
Roast pumpkin	\$14.5
Pinenut, pecorino and cherry tomato salad.	
Hand cut Fries	\$6.5/\$11.5
Aioli. DF	
House Focaccia	\$10.5
Olive oil, nigella seeds, confit garlic. DF	
Steamed Broccolini	\$16.5
Buttered, toasted almonds.	