#### STARTERS

### **ANCHOVY TOAST**

\$18.50

House Foccacia, Yurrita anchovies, whipped ricotta, preserved lemon, pickled eschallot.

### BURRATA- GF

\$24.00

Vanella Buratta, marinated zucchini, mint leaves, Spanish onion, pistachio, lemon and pomegranate molases

### CHICKEN WINGS

\$16.50

Kimchi dressing, sriracha aioli, sesame, pickles.

#### CRUDO

\$MP

Local market fish with daily sides.

# SWEET POTATO CRISPS

\$11.50

Pecorino, paprika salt and chipotle crema.

# ANTIPASTI

\$16.5

# VINE RIPENED TOMATO PICKLE PLATE- GF, DF

**ֆ10.**5

Tomato, guindilla chilli, olives, cornichons, pickled Spanish onion, extra virgin olive oil and bloody mary dressing.

### **OLIVES**

\$11.50

Chefs selection of marinated Australian olives. GF, DF

## CHARCUTERIE (3)

**\$**19.5

Served with flatbread and house pickles.

### **SEACUTERIE (2)**

\$15

Served with flatbread and house pickles.

### **ANTIPASTO**

\$45

A mix of all of the above.

### **CHEESE**

\$19.50

Served with flatbread and house pickles.

CHARCUTERIE, SEACUTERIE AND CHEESE ARE SUBJECT TO CHANGE. PLEASE ASK OUR WAITSTAFF WHAT CUTS WE ARE CURRENTLY SERVING!

### **PLATES**



## MARKET FISH

\$MP

Beet puree, pistachio, charred asparagus, house pickle, goats cheese, herb oil.

### MUSSELS- (1 DOZ) GF

\$34.5

Kinkawooka black mussels, white wine napoli, chilli, garlic, capers. GF

### LAMB SHOULDER- GF

\$41.50

Braised Lamb Shoulder, Sweet potato mash, green beans, salsa verde and pan juices.

### SIDES

**FRIES** 

# PEAR WALNUT SALAD- GF \$12.5

Pear, walnut, rocket, grana, olive oil.

### MIXED LEAF- GF

\$19

with fresh herbs, cherry tomatoes, pickled cucumber, tuscan croutons, greek yoghurt, sumac dressing.

# Aioli.

\$7.5/\$14

HOUSE FOCACCIA

\$10.5

Balsamic, olive oil, nigella seeds. DF

### STEAMED BROCCOLINI- DF \$16.5

Salsa verde and Monica atturrata.

GF base \$	\$5 - Ved	ian Cheese	\$4 - H	Half/half \$4
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G A	ARLIC	\$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, gorganzola, garlic, rosemary, thyme, oregano.

# WHITE ANCHOVY \$26.5

White anchovy, napoli, fior di latte, buffalo mozzarella, olives, capers, cherry tomato, wilted greens, chilli, garlic.

# MEATEATER \$28.5

Fior di latte, napoli, salami, double smoked bacon, spicy nduja, mushroom, garlic, basil, oregano, rocket.

### BRAISED LAMB \$28.5

Cherry tomato, roasted pumpkin, rosemary and ricotta.

### SUMMER GARDEN PASTA Spaghettini warmed and tossed

\$31.5

Spaghettini warmed and tossed through confit zucchini, peas, chèvre, capers, butter, finished with herb oil, basil, cracked pink pepper and grana padano

### CAMPANELLE

\$33.5

Brisket ragu, campanelle, whipped ricotta, salsa verde.

### **SEAFOOD LINGUINE**

**\$**38

Saffron linguine, king prawns, kinkawooka black mussels, clams with garlic, chilli, olives, pinot gris, lemon, butter, parsley.

### **VEGAN CAMPANELLE**

\$33.5

Cashew cream with roast pumpkin, cherry tomatoes, wilted greens, mixed olives finished with herbs lemon and mollica atturatta.

10% SUNDAY SURCHARGE.
A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.
CREDIT CARD SURCHARGES APPLY. NO SPLIT BILLS.
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** 

BROWN BUTTER, PISTACHIO AND CITRUS SEMIFREDDO,

\$17.5

thyme and vanilla baked peaches, honeycomb.

THE "KRACKEN" TIRAMISU

\$18

Spiced rum and espresso soaked savoiardi biscuits, mascarpone cream, chocolate crunch.

MOUSSE

\$17.5

Dark chocolate mousse, caramel cream, pretzel and pecan praline.

**BRULEE BANANA** 

\$18

caramelised banana, cocoa nibs, blueberry and lemon compote, coconut chantilly cream. Vegan

SCARBOROUGH WINE CO. LATE HARVEST SEMILLON

\$9/52

Candied citrus, marmalade, honey. Hunter Valley, NSW.

BARBEITO MADEIRA D.O.P SERCIAL OLD RESERVE 10 YEAR OLD. (75ML)

**\$25.5** 

Aged in French oak for 10-15 years. Dried fruits, pine, woody, resin and orange leaf. Mineral, salty and heady acidity.

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