

PIZZA

GF Base \$4 - Half & Half \$3 - Vegan Cheese \$3.

GARLIC — \$13.00

Fior di latte, garlic and rosemary

MUSHROOM — \$23.50

Porcini, swiss browns, button, and oyster mushrooms with fennel seeds, conit garlic, rosemary and goats chevré.

ROAST VEG + GORGONZOLA — \$24.50

Fior Di latte, gorgonzola, roast veg, garlic, oregano, thyme and rosemary.

THE MEATEATER — \$26.00

Salami, double smoked bacon, prosciutto, mushrooms, Spanish onion, and fresh rocket.

WHITE ANCHOVY — \$26.00

Buffalo mozzarella, olives, capers, basil, cherry tomato, chilli.

SQUID — \$27.00

Squid marinated in fermented chilli, garden veg, preserved lemon, thyme and rocket.

PANCETTA AND STRACCIATELLA — \$27.00

Pancetta, stracciatella, cherry tomatoes, capers, wilted rocket, chilli.

After a classic? We are happy to make it. Just ask your server!

PASTA

BASIL SPAGHETTI — \$32.50

Chorizo, smoked goats chevré, capers, cherry tomato and olives, chilli.

GNOCCHI — \$32.50

Slow braised pork shoulder ragu, truffled pecorino and cilantro jalapeño verdé.

SEAFOOD LINGUINE — \$34.50

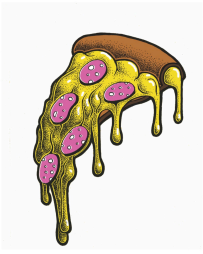
Squid ink linguine, prawns, baby octopus, black mussels, olives, chilli oil and grana.

BLACK MUSSEL SPAGHETTI — \$32.50

basil spaghetti, white wine Napoli, chilli, garlic, olives, basil, capers.

-- Please let your server know of any dietary requirements --

15% Surcharge on Public Holidays.



FOR THE TABLE

OLIVES — \$10.50
Marinated Sicilian.

MIXED HERB FLATBREAD — \$12.50
Mixed herbs, olive oil, balsamic, sea salt, nigella, grana.
~ Vegan optional

HAND CUT FRIES — \$6.00/\$11.00
w house aioli
~ GF

FRIED CHICKEN WINGS — \$16.00
- Kimchi dressing, sriracha mayo, cucumber pickle.

KINKAWOOKA BLACK MUSSELS — HALF DOZEN \$19
White wine napoli sauce, chilli, garlic, olives, basil, capers, flatbread.

ANTIPASTO — \$35.00
A selection of charcuterie, cheeses, marinated olives, flatbread, pickles and crisps.

SALADS

PEAR AND WALNUT SIDE SALAD — \$9.50
Rocket, pear, walnut, grana padano, lemon vinaigrette.
~ GF

MIXED GRAIN SALAD — \$25.00
Roast Pumpkin, Beetroot, Greens, Smoked Goats Chèvre, Paprika Fried Chickpeas, Toasted Pine nuts, Garden Herbs, Preserved Lemon vinaigrette, chimichurri.
~ GF

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