

SMALL PLATES

House Flatbread Roasted carrot dip, toasted spices.	\$21
Sriracha Honey Wings Fresh chives, toasted sesame.	\$23
Grilled Halloumi (GF) Chilli honey, toasted walnuts, fried sage.	\$22
Confit Baby Beetroot (GF) Smoked trout, dill sour cream, horseradish.	\$26

PIZZA

GF Base \$5//Vegan Cheese \$5

Margherita Napoli, confit garlic, pizza cheese, basil, oregano, stracciatella.	\$26.5
Zucchini Cream base, lemon, bocconcini, pine nuts, basil.	\$29
Garlic Pizza Confit garlic, pizza cheese, rosemary.	\$22.5
Prosciutto Pizza Anchovy, red onion, rocket.	\$34
Pork Sausage Nduja, red onion, chilli honey.	\$31.5

10% Sunday Surcharge.
A 15% surcharge applies on public holidays.

Please let waitstaff know of any allergies.



MAINS

12 Hour Lamb Shoulder (GF) Gremolata, roast tomato, white bean ragu.	\$42
Crumbed Chicken Cutlet Fennel goddess slaw, white wine caper dill beurre blanc.	\$39
Cauliflower Steak (GF) Cauliflower puree, dehydrated currants, toasted almonds, pickled cauliflower leaf.	\$36

SIDES

Oak Leaf Lettuce (GF) Radish, champagne cucumber vinaigrette, roasted grapes, toasted pine nuts.	\$19
Fries - DF House seasoning, house aioli.	\$16

DESSERT

Lemon Posset (GFO) Italian meringue, brown butter crumble.	\$24
Affogato Vanilla bean ice cream, espresso, coffee liqueur.	\$18

Scarborough Wine Co. Late Harvest Semillon Candied citrus, marmalade, honey.	\$11/\$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.	\$18