STARTERS

ANCHOVY TOAST

\$18.50

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

CHICKEN WINGS

\$16.50

Kimchi dressing, sriracha aioli, sesame, pickles.

BURRATA- GF

\$24.00

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

OLIVES

\$11.5

Chefs selection of marinated Australian olives. GF, DF

ANTIPASTI

VINE RIPENED TOMATO \$16.5 PICKLE PLATE- GFO, DF

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

CHARCUTERIE (3) \$19.5

Served house pickles.

ANTIPASTO \$45

A mix of all of the above.

CHEESE \$19.5

Served with flatbread, crackers and house pickles.

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

PEAR WALNUT SALAD- GF \$12.5

Pear, walnut, rocket, grana, olive oil.

PUMPKIN SALAD- GF \$19

With pine nuts pecorino, cherry tomato, Spanish onion, rocket and lemon vinaigrette.,

FRIES \$7.5/\$14

Aioli.

HOUSE FOCACCIA \$10.5

Balsamic, olive oil, nigella seeds. DF

STEAMED BROCCOLINI- DF \$16.5

Salsa verde and Monica atturrata.

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

GF base \$5 - 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.

PUMPKIN + GORGONZOLA \$26.5

Roast pumpkin, gorgonzola, rosemary, thyme and 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 through confit zucchini, peas, chèvre, capers, butter, finished with herb oil, basil, cracked pink pepper and grana

padano

CAMPANELLE \$34.5

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 \$36.5

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.
PLEASE LET WAITSTAFF KNOW OF ANY ALLERGIES.



\$32.5

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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