SMALL PLATES

Olives- GF, DF — $12
House marinated olives.

Charred Leeks- GF — $20
Smoked buttermilk, chive oil, toasted pistacchio, black lime powder.

Sweet + Spicy Chicken Wings — $22
Toasted sesame seeds, house pickles.

Beef Carpaccio- GF — $26
Mignonette, pickled shallots, cured egg yolk.

Sautéed Oyster Mushrooms — $22
Stracciatella, lemon honey, sourdough pangritata, crispy sage.

Charcoal Lamb Skewer- GF — $23
Pepper and coriander seed spice, paprika butter and pickled fennel.

PIZZA

GFBase $5//Vegan Cheese $5

Margherita — $26
Napoli, confit garlic, pizza cheese, basil, oregano, stracciatella.

Amatriciana — $29
Napoli, confit garlic, guanciale, grana, chilli.

Garlic Pizza — $20
Confit garlic, pizza cheese, rosemary, lemon honey.

Seafood Pizza — $33
Napoli, confit garlic, squid, anchovy, capers, red onion, parsley, lemon.

Mushroom — $30
Cream base, oyster mushroom, potato, gorgonzola, rosemary, oregano.

MAINS

Roasted Eggplant- GF — $32
Tomato caponata, smoked labneh, pickled parsley.

Charcoal Grilled Marketfish- GF — $42
Ask your server for daily market fish.

Piri Piri Half Chicken- GF — $46
White onion, woodfire spring onion, anchovy XO oil.

Duck Ragu Mafaldine — $38
Gremolata, grana padano.

Calamari Casarecca — $42
White wine, tomato, caper, anchovy butter, parsley.

SIDES

Witlof Leaf Salad — $16
Lemon vinaigrette, radish, toasted sesame breadcrumb.

Fries- GF, DF — $15
House seasoning, house aioli.

House Bread — $15
Confit garlic oil, Mediterranean spice, whipped brown butter.

10% Sunday Surcharge.
A 15% surcharge applies on public holidays.
Credit card surcharges apply.
Please let waitstaff know of any allergies.