
PIZZA

GF BASE \$4/ HALF & HALF \$3 / VEGAN CHEESE \$3

GARLIC — \$12.50

fior di latte, confit garlic and rosemary

HAWAIIAN — \$19.00

Double smoked ham, Pineapple, Napoli and fior di latte.

MUSHROOM — \$23.00

Porcini, swiss browns, button, and enoki mushrooms with fennel seeds, confit garlic and goats chevré.

THE MEATEATER — \$25.50

salami, double smoked bacon, prosciutto, mushrooms, Spanish onion, and fresh rucola.

SEAFOOD — \$26.50

Confit garlic, fermented chilli, cherry tomato, rocket and preserved lemon dressing.

MARGHERITA — \$19.00

buffalo mozzarella, cherry tomatoes, oregano and basil

QUATTRO FORMAGGI —

\$22.00

Fior di latte, buffalo mozzarella, goats chevré, grana padano, balsamic reduction.

POTATO GORGONZOLA —

\$24.00

Fior Di latte, gorgonzola, sliced potato, confit garlic, oregano, thyme and rosemary.

PANCETTA AND

STRACCIATELLA — \$26.50

Pancetta, stracciatella, cherry tomatoes, capers, wilted rucola, chilli

WHITE ANCHOVY — \$25.00

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

PASTA

SEAFOOD LINGUINE — \$34.00

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

PAPPARDELLE — \$32.00

Slow braised pork shoulder, truffled pecorino and zoug.

BASIL SPAGHETTI — \$32.00

Chorizo, smoked goats chevré, capers cherry tomatoes and olives.

PLEASE LET YOUR SERVER KNOW OF ANY DIETARY REQUIREMENTS.

15% Surcharge on public holidays

SNACKS

OLIVES — \$9.00
Marinated misto.

FRIED CHICKEN WINGS —
\$15.50
*Kimchi dressing, sriracha mayo,
cucumber pickle, sesame.*
~ GF ~

MIXED HERB FLATBREAD
— \$12.00
*Mixed herbs, olive oil, balsamic, sea salt,
Nigella.*

ANTIPASTO — \$30.00
*Cured meats, cheeses, olives, flatbread,
pickle, crisps.*

HAND CUT FRIES — SML
\$5.50 LRG \$9.50
w garlic and rosemary aioli.

**KINKAWOOKA BLACK
MUSSELS — HALF D \$15.5/
FULL D \$25**
*White wine napoli sauce, chilli, garlic,
olives, basil, pickled onion.*

SALADS

PEAR AND WALNUT SIDE SALAD — \$9.00
Rocket, pear, walnut, grana padano, lemon vinaigrette.

MIXED GRAIN SALAD — \$24.50
*Roast Pumpkin, Beetroot, Greens, Smoked Goats Chèvre, Paprika Fried Chickpeas, Toasted
Pine nuts, Garden Herbs, Preserved Lemon vinaigrette, Zhug.*

DESSERT

WARM CHOCY BROWNIE
— \$14.50
*strawberry coulis, chocolate ganache,
cocoa nibs, vanilla ice cream.*

PANNACOTTA — \$14.00
*Chocolate, rose, candied hazelnut and
strawberries.*

**CHAI SPICED POACHED
PEAR — \$14.00**
*Brown sugar and macadamia
crumble, Coconut yoghurt, Chai syrup.*

**RHUBARB UPSIDE-DOWN
CAKE — \$14.5**
*Crème anglaise, vanilla ice cream,
rhubarb syrup and brown sugar crumb.*

AFFOGATO — \$14.00
Espresso, vanilla ice cream, Kahlua

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