

ENTREE

Prawn Toast **\$25.5**

Grilled king prawns on house made focaccia with seafood Napoli

Sweet and Spicy Chicken Wings- DF **\$19.5**

Fried chicken wings coated in sticky sweet and spicy sauce.

Burrata Caprese- GF **\$23.5**

Fresh tomatoes, Byron Bay burrata and olive oil.

Olives- GF, DF **\$11.5**

Green Sicillian olives with citrus oil. Served chilled.

Beef Tartare **\$19.9**

Wagyu steak tartare served on a potato crisp with salsa verde, and pickled cucumber. 5 per serve.

Focaccia **\$14.5**

House focaccia with honey whipped ricotta and mint oil.

MAINS

Market Fish **\$MP**

Local, seasonal market fish. Ask your server for tonight's option.

300gm MB3+ Wagyu Rib Eye- GF **\$53.5**

Served with charred baby carrots, braised eschalot, cafe di Paris, salsa verde.

Chicken- GF **\$40.5**

Roasted rosemary and thyme chicken with creamy potato mash, and chicken butter jus.

SIDES

Italian Slaw- GF **\$15.5**

Thinly shredded white cabbage with salt, pepper, mixed toasted nuts and lemon juice.

House pickles- GF, DF **\$13.5**

A plate of lightly pickled fruit and veg.

Fries- DF **\$14**

Served with aioli.

Charred Baby Carrots- GF **\$16.5**

Served with rocket pesto.

THE SPARE ROOM | VERY NICE | THE SPARE ROOM | VERY NICE | THE SPARE ROOM | VERY NICE | THE SPARE ROOM | VERY NICE |

PIZZA

GF base \$5 - Vegan Cheese \$4 - Half/half \$4

Garlic **\$15.5**

Mozzarella, rosemary, thyme, oregano and confit garlic.

Margherita **\$23.5**

Napoli, fior di latte, basil and buffalo mozzarella, garlic.

Mushroom + Gorgonzola **\$26.5**

Fior di latte, sliced button mushrooms, oyster mushrooms, gorgonzola, confit garlic on a white base.

Prawn and Nduja **\$29.5**

Fior di latte, napoli, mozzarella, king prawns, nduja, confit garlic, basil, rocket and lemon.

Meat Pizza **\$28.5**

Fior di latte, smoked chorizo, salami, nduja, salsa verde and rocket.

Burrata Pizza **\$30.5**

Napoli, cherry tomatoes, basil, burrata, oregano and olive oil.

PASTA

Prawn Pasta **\$38.5**

Locally made fusilli with zucchini, eastern king prawns and crustacean oil.

Ragu Tagliatelle **\$37.5**

Locally made tagliatelle with slowly braised beef and pork ragu, salsa verde and grana.

Gnocchi **\$38.5**

House made gnocchi with sautéed oyster mushroom, blistered cherry tomatoes, pangritata and burnt butter.

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



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

Burnt Basque Cheesecake **\$18.5**
With spiced currants, and whipped cream.

Tiramisu **\$16.5**
Classic Italian trifle.

Choc Pot- GF **\$14.5**
Smooth and creamy chocolate with Chantilly cream..

Dessert Pizza **\$15.5**
Sweet and citrusy lemon curd dessert pizza..

Affogato- GF **\$18**
Vanilla bean ice cream, espresso and kahlua.

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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