

Dinner

Starters

Cuca Anchovies

spanish anchovies from the tin *(gf)* 5

Local Wymah Organic Olives

house marinated *(gf/vegan)* 7.5

Polenta Chips

tarragon aioli *(gf)* 9.5

Dips Plate

housemade dips & herb bread 14

Prosciutto & Roasted Fig

san danielle prosciutto, roasted fig & bread sticks *(gfo)* 16.5

Kingfish Ceviche

kingfish crudo, coconut & lime *(gf)* 17.5

Chargrilled Calamari

romesco, garden greens & corn salsa *(gfo)* 18.5

Mains

Casarecce Lamb Ragout

casarecce pasta, lamb ragout, peas, fresh mint & parmesan 23.5

Cauliflower Steak

chargrilled cauliflower, red pepper sauce, rocket walnut pistou & caponata *(gf/vegan)* 23

Confit Duck

toulouse style white bean, pork & tomato braise *(gf)* 34

Steak Okonomiyaki

chargrilled porterhouse steak, bbq sauce, aioli, crispy eggplant chips & buttered cabbage *(gf)* 35

Mulloway Fillet

Pan roasted mulloway, caramelized cauliflower puree, herb pangrattato & green beans 33.5

Pizza

(hand formed traditional Napoli style)

Margherita

san marzano tomato, buffalo mozzarella, basil & olive oil 19

Badabing

san marzano tomato, provolone, pork sausage, oregano, chilli & basil 21

Gambero

prawns, zucchini, san marzano tomato, chilli & fior di latte 24

Fungi

mushrooms, thyme, taleggio, fior di latte & parsley 20

Sides

French Fries

aioli *(gf)* 8

Green Leaf Salad

house dressing *(gf)* 7