

SNACKS	Warm Olives (LG/DF) <i>Black kalamata olives, gusto green olives, rosemary, orange peel</i>	10
	Oyster (LG/DF) <i>Red wine mignonette, shallot, black pepper</i> 6 for 30 / 12 for 57	5.5
	Arancini (1) <i>Daily seasonal flavour</i>	5
	Polenta Chip (1) (LG/V) <i>Salsa verde, pecorino</i>	5
	Crostini (1) (LGO/VG/DF) <i>Eggplant & golden raisin caponata</i>	5
	Half Shell Scallop (1) (DFO/LGO) <i>Pea puree, crispy pancetta, burnt butter</i>	7.5
SMALLER	Charcuterie Plate (DF, LGO) <i>Selection of cured meat, croutons, pickles</i>	28
	Beef Tartare (DFO/LGO) <i>Eye fillet, parmesan custard, truffled pecorino, rocket, bark</i>	31
	Burrata (LGO, VO) <i>Salted grapes, prosciutto, basil, hazelnut, grissini</i>	26
	Cheesy Garlic Pull-Apart (V) <i>Mozzarella, garlic & herb butter</i>	21
	Polpette (3) <i>Pork and veal meatballs, tomato sugo, parmesan, sourdough</i>	24
	Gnocchi alla Ragu <i>Pancetta, beef, tomato, parmesan, salsa verde</i>	38
PASTA	Rigatoni alla Agnello <i>Braised lamb sugo, chili, olive, gremolata, parmesan</i>	38
	Baked Eggplant & Ricotta Sformata (V) <i>Risoni, roasted tomato sugo, spinach, pecorino</i>	38
	Barramundi Acqua Pazza (LG, DFO) <i>Poached barramundi, tomato, white wine, olive, navy beans, basil, cavolo nero</i>	42
MAINS	Roasted Chicken Breast (LG) <i>Fennel peperonata, fried polenta, almond</i>	39
	Osso Bucco (LG) <i>White wine braised veal, mashed potato, gremolata</i>	44
	Chargrilled Steak (LG/DFO) <i>Hand cut fries, salad & creamed mushroom jus</i>	MP
	Shoestrings (VG/LG/DF) <i>Aioli</i>	12
SIDES	Mixed Leaf Salad (V/LG) <i>Honey herb vinaigrette</i>	12
	Roasted Broccoli Salad (V/LG) <i>Buttermilk dressing, cranberries, almonds</i>	12

V - Vegetarian. VG - Vegan. DF - Dairy Free. LG - Low Gluten. These items are intentionally without gluten products, however they share an environment with gluten, and cannot be guaranteed to be free from cross contamination.

Please speak with our team regarding any dietary restrictions.