

SNACKS	Warm Olives (GF/DF) <i>Black kalamata olives, gusto green olives, rosemary, orange peel</i>	10
	Oyster (GF/DF) <i>Red wine mignonette, shallot, black pepper</i> 6 for 30 / 12 for 57	5.5
	Daily Arancini (1) (VO) <i>Black garlic aioli, pecorino</i>	5
	Polenta Chip (1) (GF/V) <i>Salsa verde, pecorino</i>	5
	Bruschetta (1) (V/GFO/DFO/VGO) <i>Tomato, whipped ricotta, garlic</i>	10
	Half Shell Scallop (1) (GF/DFO) <i>Garlic herb butter</i>	7.5
SMALLER	Charcuterie Plate (DF, GFO) <i>Selection of cured meat, croutons, pickles</i>	28
	Cheese Plate (V/GFO) <i>Selection of three cheeses, quince, walnut, bark</i>	26
	Burrata (GFO) <i>Grilled peach, prosciutto, basil, hazelnut, grissini</i>	26
	Garlic Flatbread (V/VO) <i>Confit garlic, fior di latte, parsely</i>	20
	Polpette (3) <i>Pork and veal meatballs, tomato sugo, parmesan, sourdough</i>	24
PASTA	Gnocchi alla Ragu <i>Pancetta, beef, tomato, parmesan, salsa verde</i>	38
	Spaghetti alla Puttanesca <i>Prawn, capers, tomato, olives, basil</i>	38
	Ravioli di Zucca (V) <i>Spinach &amp; ricotta ravioli, pumpkin, burnt butter, sage, hazelnut</i>	38
MAINS	Poached Salmon (GF) <i>Spinach, zucchini, white wine, shallot, cream, pea</i>	41
	Roasted Chicken Breast (GF) <i>Fennel peperonata, fried polenta, almond</i>	39
	Flat Iron Steak (GF/DFO) <i>Rocket &amp; parmesan salad - choice of cafe de paris butter, or gremolata</i>	46
SIDES	Shoestrings (V/GF) <i>Housemade aioli</i>	12
	Mixed Leaf Salad (V/GF) <i>Honey herb vinaigrette</i>	12
	Charred Broccolini (V/GF) <i>Slivered almonds, whipped ricotta</i>	12