

Food

ORDER AND PAY AT THE BAR
PLEASE QUOTE YOUR TABLE # WHEN ORDERING

Pizza

MARGHERITA (v) 20
Tomato, fior de latte and basil

CAPRICCIOSA 27
Ham, olives, artichoke, anchovies, mushrooms and fior de latte

HAM AND PINEAPPLE 23
With mozzarella

CHILLI CHICKEN 25
Chilli chicken, mushrooms, red onion, mozzarella and smoked yogurt

PUMPKIN (v) 23
Pumpkin, capers, pistachios, feta, mozzarella and sage on a pumpkin purée base

EGGPLANT (v) 23
Eggplant, olives, cherry tomatoes, mozzarella, feta and rocket

PROSCIUTTO 24
Prosciutto, walnuts, parmesan, rocket, mozzarella and fig jam

FLAMMKUCHEN (GERMAN PIZZA) 24
Crispy bacon, sautéed onion, mozzarella and parsley on a crème fraîche base

SEAFOOD 28
Calamari, prawns, barramundi, zucchini, lemon, mozzarella and chilli flakes on bianco base

CHORIZO 25
Spanish chorizo, sautéed onion, mozzarella and feta

PEPPERONI 21
Mild salami and mozzarella

EXTRA PIZZA TOPPINGS 3
VEGAN CHEESE 3
GLUTEN-FREE BASE 4.5

Dessert

STICKY DATE PUDDING 15
With vanilla ice-cream

BEER-INFUSED GELATO 4
1 x scoop

SORBET 4
1 x scoop

PLEASE ASK OUR STAFF FOR AVAILABLE
FLAVOURS OF SORBET AND GELATO

Snacks

ARANCINI (v) 12
Zucchini and gorgonzola arancini, with aioli

GARLIC PIZZA (v) 15
Sharing size with garlic and oil base, topped with mozzarella

HOT CHICKEN WINGS 15
Marinated in spices and Frank's Hot Sauce and served with a side of blue cheese sauce

FRIED CHICKEN (gf) 15
Southern spiced with aioli

CRUMBED CAULIFLOWER (v, gf) 15
Served with chipotle aioli

FRIES (v, vg, gf) 12
Served with chipotle aioli

ONION RINGS (v) 14
Served with chutney

CALAMARI 15
House-crumbed and pineapple cut calamari with rocket, chilli and garlic oil served with herb aioli and lemon

GREEN SALAD (v, vg, gf) 15
Salad mix with cherry tomatoes, cucumber, carrot and balsamic dressing

MAKE IT A MEAL:

ADD CHICKEN 8

ADD CALAMARI 8

ADD STEAK 13

ADD FETA 2

ADD OLIVES 2

Burgers

ANGUS BURGER 26
Angus beef patty with lettuce, tomato, red onion, pickles, cheese, seeded mustard aioli and BBQ sauce, on a potato flour bun. Served with fries. ADD BACON 3

BARRAMUNDI BURGER 27
Market-sourced, grilled barramundi with lettuce, tomato, red onion, herb aioli and mango chutney, on a potato flour bun. Served with fries.

MUSHROOM BURGER (v) 24
Confit portobello mushroom with garlic and thyme, capsicum and peanut pesto, beetroot hommus and rocket, on a potato flour bun. Served with fries. ADD CHEESE 1.5

Mains

CHICKEN PARMIGIANA 26
Panko and herb-crumbed chicken breast, napoli, leg ham and mozzarella, served with salad and fries.

GNOCCHI 28
Hand-rolled and pan-fried with pea puree, truffle oil, feta and chorizo. Vegetarian option available (substitute chorizo for cherry tomatoes).

EGGPLANT PARMAGIANO (v, gf) 27
Grilled eggplant layered and baked with napoli, basil and cheese. Served with salad. ADD FRIES 3

PUMPKIN CURRY (v, vg, gf) 26
Roasted and spiced Japanese pumpkin in coconut curry sauce, with chickpeas, jasmine rice and a pappadam.

PORTERHOUSE STEAK (gf) 40
300gm grass-fed porterhouse, fries, green beans and gravy.

SLOW-BRAISED BEEF RAGÙ 28
House-made ragu with white wine, thyme, and tomato. Served with linguine.

MUSHROOM RISOTTO (v, gf) 27
Arborio rice with mixed mushrooms, wild rice, butter, parmesan, rocket and truffle oil. ADD CHICKEN 3

GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN
PLEASE NOTE OUR KITCHEN IS NOT A GLUTEN OR ALLERGEN-FREE ENVIRONMENT.

CHECK OUT OUR SPECIALS BOARD!