

APPETISERS

OYSTERS (6)

Tabasco and lemon (gf) **25.0**
 Kilpatrick (gf) **30.0**

FRIED CHICKEN

Fried chicken,
 harissa, lemon aioli **18.0**

BRUSCHETTA

See daily specials board **16.0**

COLD PRAWN PLATE

Whole prawns, lemon,
 Marie Rose sauce **35.0**

FEED ME

Selection of dishes
 from the menu **48.0**

**min 4 people*

HOUSE BREAD

Organic sourdough,
 cultured butter **8.0**

DIPS

Hummus **13.0**
 Taramasalata and caviar **16.0**
**Gluten free bread extra \$3*

BURRATA

Mount zero olives,
 marinated vegetables **16.0**

CURED MEAT

Salami plate (80g) **14.0**
 Capocollo (60g) **12.0**

CHEF'S SELECTION

Cured meat, burrata, dips
 organic sourdough **16.0**

Kids Menu available
 (under 12 years only)

Dietary Requirements

(v) vegetarian
 (gf) gluten friendly
 (vg) vegan

Our menu and kitchen contains allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.

PIZZA

Margherita - basil, mozzarella, tomato base **20.0**

Funghi - mushroom, chard, burrata **22.0**

Carne - smoked BBQ short rib, sausage, pepperoni **24.5**

Figura - fig, radicho, salami, ricotta **23.5**

Gambero - tiger prawn, fermented chilli, red onion, rocket **24.5**

EXTRAS

+ Gluten friendly base **3.0** + Vegan cheese **2.5**

2.0 each

Olives

Red onion

Rocket

Mushrooms

Anchovies

Fermented chilli

5.0 each

Prawns

Salami

Sausage

Pepperoni

MAINS

Chicken caesar, bacon, croutons, baby gem, poached egg **22.0**

Lamb burger, beetroot, pepper berry relish, salt and vinegar onion rings **24.0**

Beer battered Dory, chips, lemon, tartare sauce **29.5**

Pan fried potato and ricotta gnocchi, saltbush, mushrooms (v) **28.0**

Pork schnitzel, watercress, fennel, French bean salad **29.0**

Spaghetti, prawns, mussels, clams, chilli, garlic **35.0**

Chargrilled rump cap, potato galette, pepper sauce (gf) **39.0**

Ocean trout, smoked mussels, seasonal garnish **37.0**

SIDES

Shaved zucchini, parmesan, rocket (v) **11.0**

Somerset Farm mixed leaf salad, mustard vinaigrette (v, gf) **10.0**

Chips with aioli and tomato sauce (v) **10.5**

Steamed greens, salsa verde (v, gf) **14.0**

DESSERT

Chocolate mousse, hazelnut, chocolate mint sorbet **15.5**

Salted caramel parfait, peanut sauce, buttered popcorn ice cream (gf) **14.5**

Vanilla pannacotta, strawberry, chocolate and meringue crumb (gf) **14.5**

CHEESE

Neil's Yard Dairy cheese selection, accompaniments, rye crackers

Colston Stilton - blue, England

Montgomery's Cheddar - hard, England

Durrus washed rind - soft, Ireland

1 cheese **13.0**

2 cheese **21.0**

3 cheese **28.0**