



STARTERS

HOUSE-MADE SOURDOUGH FOCACCIA

+ roast butternut pumpkin tahini, macadamia dukkah, espelette (vg, gfo) 18.0

+ stracciatella, pickled green tomato, guindilla peppers (v, gfo) 19.0

KUTJERA TOMATO ARANCINI (3PCS) (v) 19.0

taleggio, saltbush

CHIPOTLE FRIED CHICKEN (gf) 22.0

adobo lime hot sauce, pickles

SCALLOP CRUDO (gf) 24.0

baby cucumber, native lime

SALMON TARTARE (gf) 26.0

horseradish cream, pickled shallots, Avruga caviar

LAMB SKEWER 'SCOTTADITO' (2PCS) (gf) 18.0

calabrian chilli, yoghurt

PIZZA

Our pizza bases are made from naturally leavened sourdough, using local Australian flour, cold fermented 72hrs

CACIO E PEPE (v) 21.0

garlic butter, fior di latte, pepper, pecorino

MARGHERITA (v) 23.0

basil, mozzarella, tomato base

FUNGHI (v) 29.5

seasonal mushrooms, taleggio, thyme

SALSICCIA 28.5

pork sausage, friarielli, chilli, confit cherry tomato

DIAVOLA 29.5

salami, 'Nduja, pepperoncini, taleggio, hot honey

GAMBERO 31.0

prawn, zucchini, confit cherry tomato, pesto, fermented chilli

EXTRAS

+ GLUTEN FRIENDLY BASE 3.5

+ VEGAN CHEESE 2.5

2.5 each

olives, anchovies, chilli peppers, hot honey

6.0 each

prawns, salami, 'Nduja, prosciutto, seasonal mushrooms

MAINS

MUSHROOM RISOTTO (v, gf) 30.0

black garlic, crispy sage

+ CONFIT DUCK 6.5

GNOCCHI SORRENTINA (v) 33.0

salsa rossa, stracciatella

FISH & CHIPS 34.0

beer battered hake, hand cut chips, lemon, tartare

+ GRILLED FISH

TIGER PRAWN TAGLIERINI (gfo + 2.0) 40.0

fennel, pepperoncini

PAN-SEARED BARRAMUNDI 41.0

olive fregola, pipis, salmoriglio

PORTERHOUSE 'AU POIVRE' (250G) (gf) 47.0

pepper sauce, scallopini potato, watercress

SALADS & VEGETABLES

FRIES (v, gf) 13.5

aioli, tomato sauce

CABBAGE SALAD (v, gf) 14.5

mint, currants, pecorino

CHARGRILLED ROMANA BEANS (gf, vg) 16.0

tomatillo salsa, pistachio

SOMERSET FARM LEAF SALAD (v) 14.5

salted cucumber, radish

CHICKEN CAESAR SALAD (gfo) 27.0

egg, parmesan, pancetta, croutons

DESSERTS

NATIVE DAVIDSON PLUM SORBET (vg, gf) 10.5

STICKY TOFFEE PUDDING (v) 16.0

malt custard ice cream, salted caramel sauce

GLAZED CHOCOLATE MOUSSE (gf) 17.0

yoghurt sorbet

MANGO TART (v) 17.0

passionfruit curd, finger lime

LOCAL ARTISAN CHEESES

accompaniments, rye crackers

soft | semi-hard | blue

1 CHEESE 13.5 | 2 CHEESES 22.0 | 3 CHEESES 29.0

(v) vegetarian | (gf) gluten friendly | (gfo) gluten friendly option | (vg) vegan | (n) contains nuts

Please note: 1% Credit Card, 10% Saturday, 10% Sunday and 15% public holiday surcharges apply

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