



## Breads

Garlic cheese bread (v)	12
Potato, rosemary & sea salt bread (vg)	16
Herb, garlic or chilli flat bread (vg)	11
Multigrain sourdough with extra virgin olive oil & balsamic reduction (vg)	6

## Entrees

<i>Please ask your wait person for daily &amp; weekly entree specials</i>	
Freshly shucked Sydney rock oysters natural with seasonal dressings (gf)	4.5ea
Homemade chicken liver parfait, cornichon & Turkish bread	14
Mezza Plate Duo of dips, marinated mixed olives & Turkish bread (v)	17
Beef carpaccio, fried capers, parmesan shavings, extra virgin olive oil (gf)	21
Chargrilled King Prawns with garlic butter & Turkish bread (gf)	24
Poached Atlantic Salmon Layered with mango, crème fraîche, topped with prawns and picco de gallo (gfo)	24
Salt & pepper squid with salad & chilli aioli (gf)	18





## Mains

*Please ask your wait person for daily & weekly main specials*

<b>Chargrilled Lamb Rump</b> with olive and feta crust, fondant potato, confit butternut pumpkin & rosemary jus	35
<b>Chargrilled Spatchcock</b> with sweet potato gratin & seasonal vegetables (gfo)	31
<b>250g Wagyu Eye of Rump Steak</b> with sweet potato puree, onion rings, kale & jus (gfo)	37
<b>400g Rib Eye Steak</b> Café de Paris, hand cut duck fat chips, broccolini & rosemary jus	45
<b>Zuppa di Pesce</b> (Sicilian seafood hot pot) King prawns, barramundi, calamari, octopus, vongole, mussels, tomato, chilli & garlic sourdough crostone (gfo)	39
<b>Lobster Florentine</b> , duck fries & charred baby cos	42
<b>Fish of the Day</b> (gfo)	MP
<b>Roasted Mussels</b> with white wine, San Marzano tomato, chilli & garlic crostini (gfo)	27
<b>Mixed bean, chickpea tomato cassoulet</b> with crunchy nut topping & steamed brown rice (vg, gfo)	30

## Sides

Hand cut duck fries with aioli (gf)	12
Seasonal mixed salad with lemon dressing (v, gf)	11
Rocket & parmesan salad with balsamic vinegar dressing (vo, gf)	11
Steamed broccolini with butter & almonds (vo, gf)	11





<b>Pasta</b>	Fresh basil, pine nut pesto gnocchi topped with shaved grana padano (v, vgo)	27
	Spaghetti con pesce with Australian Barramundi, prawns, cherry tomatoes, chilli & rocket	34
	Seafood paella Classic Spanish rice dish packed with local sustainable seafood, mild chorizo & saffron (gf)	34
<b>Salads</b>	Butternut pumpkin & beetroot salad with rocket, feta, pepitas & fig vino-cotto dressing (v, gf, vgo)	23
	Fattoush salad with falafel, lentils, chickpeas, on mixed lettuce, cherry tomato, Spanish onion, cucumber, mint, parsley & flat bread, dressed with lemon dressing & sumac (v, gfo)	25
	Charred octopus salad with cherry tomatoes, cucumbers, red onions & oregano (gf)	25
<b>Pizza</b>	<b>Stone baked artisan pizza with Fior di Latte cheese &amp; San Marzano tomatoes</b>	
	<b>Margherita</b> with basil & buffalo mozzarella (v)	19
	<b>Napoli</b> with olives, anchovies & buffalo mozzarella	21
	<b>di Mare</b> Salmon, calamari, prawn & octopus topped with rocket & chilli oil	27
	<b>Pollo</b> chicken, grilled zucchini, avocado & feta	26
	<b>Hot Salami</b> (very hot) with olives & roasted capsicum	26
	<b>Montagna</b> double smoked ham & mushroom topped with rocket, prosciutto & parmesan, drizzled with extra virgin olive oil	27
	<b>Garlic Prawn</b> with cherry tomatoes, chilli, coriander & rocket	28
	<b>Pulled Lamb</b> with rosemary potato, caramelised onion & drizzled with minted yoghurt	27
	<b>Verdure</b> with charcoal roasted Mediterranean vegetables (v)	25
<b>Carnivore</b> chorizo sausages, pepperoni & double smoked ham	27	





## Dessert

Vanilla crème brûlée with fresh fruit & whipped cream	15
Apple crumb with fresh custard	14
Chocolate & walnuts brownies	14
Blueberry cheese cake with berry coulis	15
Smashed Pavlova with summer fruits	15

## Kids

Fish & chips	12
Bolognese	12
Chicken nuggets & chips	12
Kids Cheese Pizza (v)	12

