

Lunch & Dinner

SMALL PLATES

Beer Battered Fries w/ garlic aioli V	\$12
Baked Tomino Cheese , honey & orange sauce, macadamias & toasted sourdough V	\$18
Arancini - ask for today's flavour	\$18
House Baked Focaccia w/ your choice of either butter or tomato butter V	\$14
Marinated Olives w/ house bread V	\$12
Pork Meatballs , sugo, parmesan GF	\$19
Antipasti Plate , charcuterie, cheese, dips, bread & olives	\$38

MAINS

Marinated Lamb Skewer , cracked wheat salad, hummus, minted yoghurt	\$34
Pan Seared Salmon , crushed potatoes, broccolini, roasted red pepper sauce, puffed wild rice DF	\$42
Baked Barramundi , celeriac puree, steamed cavolo nero & crispy capers DF	\$38
Marinated Chicken Skewer , pearl couscous salad & tzatziki DF	\$34
Pork Chop , creamed corn, steamed greens, popcorn & red wine jus DF	\$38
Flank Steak 250gm, beer batter fries, Italian green salad & choice of sauce DF	\$32

**Best served medium, per chef's recommendation.*

Market Steak , roasted kipfler potatoes, charred broccolini, pickled red onion & red wine jus	\$MP
--	------

Your selection of sauce (complimentary)
whipped truffle butter, red wine jus, mustard, pepper
Additional sauces available for + \$2.5 each

SIDES TO SHARE

Steamed Seasonal Greens , pinenut cream GF/DF	\$14
Zucchini Alla Parmigiana GF/V	\$12
Italian Green Salad , radicchio, rocket, red onion, lemon & Dijon dressing GF/DF	\$14

SALADS

Kangaroo Salad , mixed leaves, quinoa, spiced pumpkin, macadamias & raspberry dressing GF/DF	\$24
Pearl Couscous , cucumber, radish, toasted hazelnuts & Dijon dressing DF/V	\$22
Artichoke Hearts , goat cheese, quinoa, baby beets & raspberry dressing GF/V	\$24
Bocconcini , confit tomato, crunchy prosciutto & pesto dressing GF	\$28

ADD halloumi \$11 | chicken \$11 | salmon \$15

PASTA

Lasagna Bolognese w / Italian salad	\$28
Gnocchi al Limone , balsamic & parmesan V	\$28
Spaghetti alla norma , grilled eggplant, spicy Napoli Sauce, basil & ricotta salata V	\$29
Pappardelle , Sicilian home-made pesto, fennel sausage	\$30
Risotto of the day - ask for today's flavour	\$28

HOUSE MADE PIZZA

Diavola , nduja, spicy salami & chilli oil	\$26
Margherita , cherry tomato & basil V	\$24
Funghi e tartufo , truffled mushroom & parmesan V	\$26
Prosciutto , prosciutto, rocket & shaved parmesan	\$26

Pizzas can be gluten-free (GF) upon request

Lunch 11:30am-2:30pm Mon-Fri
Dinner 4pm-Late Mon-Fri

V / VG / GF / DF options by request