



START/sides

OLIVES & GRISSINI 6 + PROSCIUTTO 10
FRIES WITH TRUFFLE SALT YOGHURT AIOLI PICKLED ONIONS 10
SALT AND VINEGAR FRIES WITH YOGHURT AIOLI PICKLED ONIONS 10
FRIED ZUCCHINI WITH CHILLI & MINT 10
SPG: BEETROOT SPINACH WALNUTS COS RADDICCHIO GOATS CHEESE OR VEGAN GOATS CHEESE 12
DAVES GRAINY NUTTY SALAD W/ FREEKEH PUMPKIN HERBS AND ALMONDS 13
MIXED GREEN LEAVES CROUTONS OLIVE OIL BALSAMIC PARMESAN 10
PANZANELLA: TOMATO CUCUMBER CELERY MINT RED ONION CROUTONS ALMOND DRESSING 13 WITH ANCHOVIES 15

PIZZA

10 INCH/13 INCH

VEGAN CHEESES AVAILABLE: *cashew/coconut oil-based Persian feta, goats' cheese, or soy/coconut-based mozzarella/fior di latte*

MARGARITA: WITH FIOR DI LATTE & BASIL 13/18 **V**

MUSHROOM: TOMATO STRACCHINO MUSHROOMS GARLIC PARSLEY 15/22 **V**

NEW ROMANTIC: TOMATO FIOR DI LATTE ANCHOVIES ROCKET TRUFFLE OIL 14.5/21

RING OF FIRE: TOMATO BUFFALO MOZZARELLA CHILLI OIL OREGANO RED PEPPERS GREEN CHILLIES CHILLI SALT 15/24 **V**

STREISAND: TARTUFATA MOZZARELLA ASPARAGUS potato TRUFFLE OIL 15/24 **V**

ZAP: TOMATO STRACCHINO ZUCCHINI PUMPKIN CHILLI 15/23 **V**

BLACK ROCK: TOMATO MASCARPONE RED ONION CHILLI CHIVES SMOKED SALMON 19/28 WITH ROE 4/5 – SORRY, SALMON HAS HAD A 50% INCREASE

NUMI: MOZZARELLA TALLEGIO POTATO RED ONION ROSEMARY ANCHOVIES 15/23

GREENPEACE: MOZZARELLA TALLEGIO SILVERBEET BROCCOLI LEMON 15/23

PIP AND PANCHI: MOZZARELLA PUMPKIN PORCINI PINENUTS PANCETTA ROCKET FETA 15/23

CHONG: TOMATO JALAPENO JACK CHEESE HOT SOPPRESSA JALAPENOS 15/24

SASSIE: TOMATO FIOR DI LATTE ANCHOVIES CHILLI OLIVES CAPERS OREGANO 14/21

SUPERHOT: TOMATO PROVOLONE HOT SOPPRESSA PRAWNS CHILLI GARLIC 15/24

TESSA: TOMATO BUFFALO MOZZARELLA BASIL SOPPRESSA 15/24

QLDer: TOMATO MOZZARELLA SPECK PINEAPPLE 16/24

SLOPPY JOE: TOMATO BRAISED MEATBALLS CHEESE SAUCE 15/24 (CANNOT BE MADE GF)

No.23: TOMATO FIOR DI LATTE OREGANO ARTICHOKE HAM 15/22

OZZY: TOMATO PROVOLONE PANCETTA EGG CHILLI PEAS 16/24

FONDUE: GRUYERE CARAMELIZED ONIONS CHESTNUTS ANCHOVIES 16/24

V - Vegetarian

GLUTEN FREE BASES 2/3.5 EXTRA

DESSERT

CHEESECAKE WITH RHUBARB & RASPBERRY or FRESH BLUEBERRIES w/ OATCAKE CRUMBS 12

BANANA SPLIT (WITH OUR PASSIONFRUIT SEMIFREDDO) BELGIAN CHOCOLATE SAUCE, ALMONDS & WHIPPED CREAM 12

OUR TIRAMISU 13

ICECREAM SCOOP CHOC, VANILLA, STRAWBERRY, BANANA, VEGAN COCONUT, VEGAN RASPBERRY SORBET OR VEGAN BANANA 4

* WE STILL DO FAN FAVOURITES ACCORDING TO SEASON

* WE DON'T DO HALF & HALF BUT WE CAN ADD OR SUBTRACT INGREDIENT

WINE

HALF LITRE CARAFE: CASA BIANCO/CASA ROSSO 18

SPARKLING

N.V. GEPPETO BRUT, CRITENDEN ESTATE (DROMANA) VICTORIA 30
N.V. PROSECCO RIVIANI (ITALY) 9.5/40

WHITES

2016 CHARDONNAY/ RIESLING - CASA BIANCO (KING VALLEY, VIC) 7/28
2017 SAUVIGNON BLANC - SEVITA (NEW ZEALAND) 7.5/32
2017 SAUVIGNON BLANC - HICKINBOTHAM (DROMANA,VIC) 40
2016 CHARDONNAY- ST. IGNATIUS 'CONTEMPLATION' (AVOCA,VIC) 8/38
2017 CHARDONNAY MERMERUS (BELLARINE PENINSULA,VIC) 55
2017 PINOT GRIGIO-CRITENDEN ESTATE (DROMANA,VIC) 10/40
2018 RIESLING - MR. HYDE (CLARE VALLEY, SA) 13/60 (VEGAN/ORGANIC)
2018 RIESLING - TIM MCNEIL (CLARE VALLEY, SA) 48

ROSE

2016 PINOT NOIR ROSE -MIKE PRESS (ADELAIDE HILLS,SA) 7/30
2018 NOVELLO ROSE - CHAIN OF PONDS (ADELAIDE,SA) 35 (VEGAN)

REDS

2016 SHIRAZ - ONE MORE RED (RUTHERGLAN,VIC) 7/28
2014 SHIRAZ - BRICK KILN (MC CLARENVALE,SA) 12/48
2015 CABERNET SAUVIGNON - ONE MORE RED (RUTHERGLEN,VIC) 7/28
2015 CABERNET SAUVIGNON - ARTISTE (EDEN VALLEY,SA) 48
2015 SANGIOVESE - STONEBRIDGE (SA) 8/38
2016 SANGIOVESE -CRITENDEN ESTATE (DROMANA,VIC) 48
2015 PINOT NOIR - ARTISTE (EDEN VALLEY,SA) 48
2017 PINOT NOIR - CRITENDEN ESTATE (DROMANA,VIC) 12/45
2015 TEMPRANILLO LA SOLISTA (KING VALLEY) 10/40

BEERS/CIDER

BRUNSWICK BITTER TINNIE 7	TWO BIRDS PALE ALE 8.5
HOP CULTURE SESSION IPA 12	HAWKERS PILSNER 7
BODRIGGY HIGHBINDER PALE ALE 9	HAWKERS XPA 7
HAWKERS LAGER TINNIE 8	COLDSTREAM PEAR CIDER 8
SUMMER ALE TINNIE 7	MONTEITHS APPLE CIDER 8.5
ROVER HENTY ST ALE TINNIE 8.5	BONE HEAD SWEET PEA MDL 9.5
MOUNTAIN GOAT STEAM ALE 9	COLONIAL SOUTHWEST SOUR 10
LA SIRENE CITRAY SOUR 10.	PERONI RED TINNIE 5 OR BUCKET OF SIX 28
MOON DOG LAGER 7	STONE & WOOD PACIFIC ALE 9

COCKTAILS

BELLINI PROSECCO WITH YOUR CHOICE OF PML FIZZ 10

MARTINI: ESPRESSO, TIRAMISU, SALTED CARAMEL, DIRTY, FRENCH & CLASSIC (GIN) 18

NEGRONI: GIN, CAMPARI, ROSSO & ORANGE PEEL 18

DARK & STORMY: SAILOR JERRY SPICED RUM, GINGER FIZZ, FRESH LIME & MINT 18

MARGARITA 18 / CARAFE 36

WHISKY SOUR: GLENLIVET OR MAKERS MARK 18

PEAR CIDER MULE: ABSOLUT VODKA, GINGER FIZZ, MINT, LIME & SODA 10

APEROL SPRITZ 12

PML APEROL SPRITZ WITH GINGER FIZZ & FRESH MINT 13

CAMPARI SODA

NON BOOZY

PML FIZZ: RASPBERRY, GINGER, VANILLA, PINEAPPLE OR LEMON WITH SODA & MINT 5
ADD SPIRIT 12

COLA: COKE CAN, KARMA COLA, LOS BROS FERMENTED COLA, PEAR & LIME ORGANIC
COLA 5

SANPELL: CHINOTTO, LIMONATA, ARANCIATA ROSSO 5

JUICE: APPLE OR ORANGE 3.5