

Bar Menu

Open - 10:00pm (Sun Open-8:30pm)

Smiths Chips 170g **\$8.00**

Antipasto Small Plates

(for GFO on small plates please ask staff GFO+\$3)

Bread with choice of **\$8.50**

Cultured butter, caramelised onion salt (V)
EVOO, aged balsamic (VG)

Olives- Choice of (GF, VG)

Warm Sicilian, fennel seed, cured fennel **\$10.00**
Kalamata, toasted rosemary, preserved lemon

Tuscan smashed white bean, walnut fig gremolata (VG) **\$10.00**

Prosciutto, pickled eschallot **\$15.00**

House prepared Giardiniera pickles, grana padano (V) **\$14.00**

Boquerones - Cantabrian white anchovy, dill, preserved lemon, fresh lemon **\$15.50**

Antipasto Misto (GFO + \$3)

Mixed Antipasto- Olives, cured meats,
house grilled vegetables, pickles, sourdough **\$38.00**

Extra Bread pp **\$4.00** Extra Bread GF pp. **\$5.50**

More menu items next page

GF Gluten Free **GFO** GF option **VG** Vegan **VGO** Vegan Option **V** Vegetarian

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. While we take caution to prevent cross-contamination, any dish or product may contain traces of allergens as all menu items are produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish.

Open - 10:00pm (Sun Open-8:30pm)

Medium Plates

(for GFO on medium plates please ask staff GFO+\$3)

Du Puy lentil, shallot dressing, chevre, cranberries, sunflower & pumpkin seed dukkah (GF, VGO)	\$21.00
Seared brussel sprouts, honey mustard dressing, smoked almonds (VGO)	\$15.00
Roasted mushrooms, garlic and herb butter (V)	\$16.00
Heirloom carrots, honey and butter glaze, toasted pearl barley (VGO)	\$18.00
Seared chorizo, red wine reduction, bay leaf	\$17.00
Charred octopus, samphire, burnt orange	\$21.00
Spicy free range pork and beef meatballs	\$20.00

Pasta

Served until 8:30pm

Braised lamb shank ragu, pappardelle, caramelised carrot, chevre (GFO)	\$28.00
Spaghetti puttanesca, anchovies, fried caper, grana padano (GFO, VGO)	\$25.00
Gnocchi Gorgonzola, touch of cream, walnut, grana padano (V, GF unavailable)	\$27.00
Slow braised mushroom ragu, pappardelle, porcini, seasonal mushroom, grana padano. (GFO, VGO with spaghetti)	\$26.00

with GF penne pasta (+\$3)

Extra Bread pp **\$4.00** Extra Bread GF pp. **\$5.00**

All Day Kids Menu

Mac n Cheese	\$12.00
Chicken Nuggets	\$12.00

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Cheese Selection

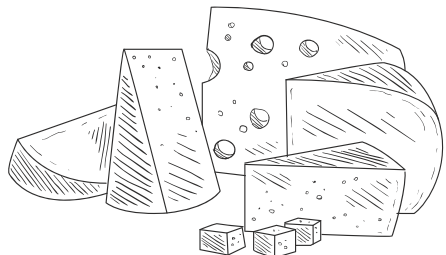
1 Cheese	\$15
2 Cheese	\$28
3 Cheese	\$39
4 Cheese	\$48

Red Leicester cheddar,
Marffra Cheese Co, Vic

White cows brie,
Nimbin Valley Dairy, Tintenbar NSW

Stilton blue,
Long Clawson Dairy, UK

Taleggio,
Igor Cheeses, Lombardy region, Italy



Late Night

10.00pm - Close (Sun 8:30pm-Close)

Smiths Chips 170g	\$8.00
Olives- Choice of (GF, V) Warm Sicilian, fennel seed, cured fennel Kalamata, toasted rosemary, preserved lemon	\$10.00
Bread with choice of (GFO + \$3) Cultured Butter, caramelised onion salt (V) EVOO, aged balsamic (VG)	\$8.50
Antipasto Tuscan white bean smash, fig walnut gremolata (VG, GFO +\$3)	\$10.00
House prepared Giardiniera pickles, Grana Padano (V, GFO +\$3)	\$14.00
Prosciutto, pickled eschallot (GFO =\$3)	\$15.00
Spicy free range pork and beef meatballs (GFO +\$3)	\$20.00

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