

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

(all small plates are GF. For GFO please ask staff GF Bread +\$3)

Smiths Chips 170g **\$8.00**

(all small plates are GF. For GFO please ask staff GF Bread +\$3)

Bread with choice of

Cultured butter, caramelised onion salt (V) **\$9.00**

EV00, 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) \$10.50

Prosciutto, pickled eschallot \$15.00

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

Boquerones - Cantabrian white anchovy, dill, preserved lemon, fresh lemon \$16.00

Spicy free range pork and beef meatballs \$22.00

With sourdough

Soup - Pasta e fagioli - Hearty borlotti bean soup, \$14.50
pasta, tomatoes, fresh herb, olive oil (VG, GF not available)

Antipasto Misto (GFO + \$3)

Mixed Antipasto- Olives, cured meats,
house grilled vegetables, pickles, sourdough **\$39.00**

Kids Mac and Cheese \$12.00

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

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.

Cheese Selection

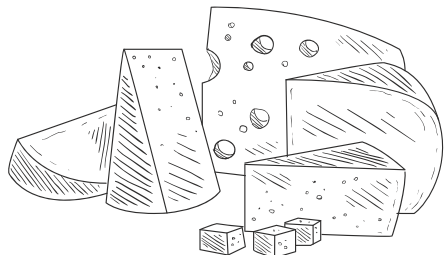
1	Cheese	\$16
2	Cheese	\$30
3	Cheese	\$39
4	Cheese	\$48

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) EV00, aged balsamic (VG)	\$9.00
Antipasto Tuscan white bean smash, fig walnut gremolata (VG, GFO +\$3)	\$10.50
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)	\$22.00

GF Gluten Free **GFO** GF option **VG** Vegan **VG0** Vegan Option **V** Vegetarian

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