

## Bar Menu

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

House Soy crisp and nut mix **\$6.00**

### Olives- Choice of (GF, VG)

Warm Sicilian, fennel seed, cured fennel **\$10.00**

Kalamata, toasted rosemary, preserved lemon **\$9.00**

Bread with choice of (GFO + \$3) **\$8.00**

Cultured butter, caramelised onion salt (V)

EVOO, aged balsamic (VG)

### Antipasto (GFO + \$3)

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

Prosciutto, pickled eschallot **\$15.00**

House prepared Giardiniera pickles, grana padano (V) **\$13.50**

Boquerones - Cantabrian white anchovy, dill,  
preserved lemon, fresh lemon **\$15.00**

Caprese salad - Fresh tomatoes, fresh basil,  
buffalo mozzarella, basil salt, EVOO **\$20.00**

### Antipasto Misto (GFO + \$3)

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

### Hot small plates (GFO + \$3)

Seared chorizo, merlot reduction, bay leaf **\$17.00**

Charred octopus, samphire, burnt orange **\$19.00**

Seared brussel sprouts, honey mustard dressing,  
smoked almonds (VGO) **\$15.00**

Spicy free range pork and beef meatballs **\$20.00**

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.

## Dinner

6:00pm - 8:30pm

**Bread with choice of (GFO + \$3) \$8.00**

Cultured butter, caramelised onion salt (V)

EV00, aged balsamic (VG)

## Sides

Du Puy lentil, shallot dressing, chevre, cranberries,  
sunflower & pumpkin seed dukkah (GF, VGO) **\$21.00**

Wild rocket salad, pear, grano Padano (V, GF) **\$15.00**

## Pasta

Braised lamb shank ragu, pappardelle,  
caramelised carrot, chevre (GFO) **\$28.00**

Spaghetti puttanesca, anchovies, fried caper,  
grana padano(GFO, VGO) **\$24.00**

Potato gnocchi, beurre noisette, crispy kale  
(V, GF unavailable) **\$26.00**

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**

**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

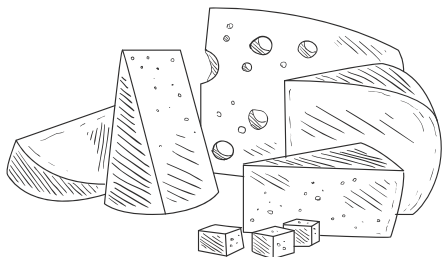
<b>1 Cheese</b>	<b>\$15</b>
<b>2 Cheese</b>	<b>\$28</b>
<b>3 Cheese</b>	<b>\$39</b>
<b>4 Cheese</b>	<b>\$48</b>

Red Leicester cheddar,  
Marffra Cheese Co, Vic

White cows brie,  
Nimbin Valley Dairy, Tintenbar NSW

Taleggio,  
Igor, Antica tradizione casa leonardi, Italy

Stilton blue,  
Long Clawson Dairy, UK



## Late Night

10.00pm - Close (Sun 9:00pm-Close)

House soy crisp and nut mix	\$6.00
<b>Olives- Choice of</b> (GF, V)	
Warm Sicilian, fennel seed, cured fennel	\$10.00
Kalamata, toasted rosemary, preserved lemon	\$9.00
<b>Bread with choice of</b> (GFO + \$3)	\$8.00
Cultured Butter, caramelised onion salt (V)	
EV00, aged balsamic (VG)	
<b>Antipasto</b>	
Tuscan white bean smash, fig walnut gremolata (VG, GFO +\$3)	\$10.00
House prepared Giardiniera pickles, Grano Padano (V, GFO +\$3)	\$13.50
Prosciutto, pickled eschallot (GFO =\$3)	\$15.00
Spicy free range pork and beef meatballs (GFO +\$3)	\$20.00

**GF** Gluten Free **GFO** GF option **VG** Vegan **VG0** 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.