

Bar Menu

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

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

Antipasto Small Plates (GFO + \$3)

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

Cultured butter, caramelised onion salt (V)
EV00, aged balsamic (VG)

Olives- Choice of (GF, VG)

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

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

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**

Antipasto Misto (GFO + \$3)

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

All Day Kids Menu

Mac n Cheese **\$12.00**

Chicken Nuggets **\$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

More menu items next page

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.

Medium Plates (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
Braised red cabbage, raisins, toasted almonds, buckwheat, tahini dressing (VG)	\$15.00
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

Open-8:30pm

Braised lamb shank ragu, pappardelle, caramelised carrot, chevre (GFO)	\$28.00
Spaghetti puttanesca, anchovies, fried caper, grana padano(GFO, VGO)	\$25.00
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**

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Cheese Selection

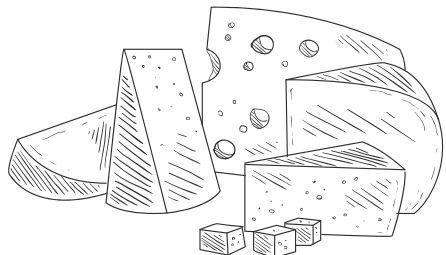
- 1 Cheese \$15
- 2 Cheese \$28
- 3 Cheese \$39
- 4 Cheese \$48

Red Leicester cheddar,
Marffra Cheese Co, Vic

White cows brie,
Nimbin Valley Dairy, Tintenbar NSW

Stilton blue,
Long Clawson Dairy, UK

Nusha washed rind,
Nimbin Valley Dairy, Tintenbar NSW



Late Night

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

House soy crisp and nut mix	\$6.00
Olives- Choice of (GF, V)	
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)	
EV00, aged balsamic (VG)	
Antipasto	
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

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