

TAKEAWAY MENU

TAKEAWAY STARTS

Garlic Bread | \$7

Roast garlic, parsley, parmesan on Deli
sourdough (v)

Gluten Free Garlic Bread | \$8 (v & gf)

Marinated Olives | \$6

(v & gf)

TAKEAWAY TAPAS

Truffle & manchego arancini | \$13.5

French onion dip, rocket, radish (v)

Salt & pepper squid | \$13.5

GF salt & pepper flour, lime aioli, chilli jam, coriander
(gf)

Dukkah crusted halumi | \$11.7

Frisee, pomegranate, mint, quinoa, lemon yoghurt
(v & gf)

Chorizo cheese bites | \$14.4

Apple cider reduction, frisee
- 4 per serve, add extra for \$3.8

Roasted lamb ribs | \$16

House BBQ sauce, fennel, lemon oil (gf)

TAKEAWAY SALADS

Rocket, Parmesan & Pear | \$13.5

Pine nuts, aged balsamic glaze (v & gf)

Roasted beetroot | \$13.5

Citrus, shaved fennel, walnuts, lemon vinaigrette
(v&gf)

Dukkah pumpkin | \$13.5

Spinach, mint, pomegranate, feta, tzatziki, harissa
dressing (v & gf)

-add chicken for \$6

TAKEAWAY PASTA

Pork shoulder pappardelle | \$25.2

Roasted pulled pork shoulder, Italian sausage ragu,
fresh pappardelle, tomato, parmesan, herbs

Gnocchi pesto | \$23.4

House made gnocchi, pesto cream, spinach, fried
basil
add marinated chicken \$6

Prawn fettuccine | \$27

Pancetta, prawns, chilli, garlic, tomato,
white wine, basil

BAMBINOS

Cheese Pizza | \$10

Kids sized cheese classic

Chunky Ham & pineapple | \$10

Cheese and pineapple pizza

Fettucine Bolognese | \$10

Fresh fettucine and chefs Bolognese sauce

Salt & pepper squid with Chips | \$10

TAKEAWAY MENU

TAKEAWAY PIZZA

Margherita | \$18

Classic, cherry tomato, cheese & basil (v)

Chunky Ham & Pineapple | \$21.6

With smoked ham and fresh pineapple

Spicy Sausage | \$24.3

Chorizo, pepperoni & mozzarella

Mango Chicken | \$26.1

Marinated chicken breast, mango slices with coconut yoghurt, mint & cashews

Prawn & Chorizo | \$26.1

Chorizo, prawns, glazed with pineapple & habanero jam

Pulled pork | \$26.1

Charred pineapple caramelised onion, chipotle sauce, coriander

Greek adonis | \$26.1

Tzatziki base, chicken breast, feta, olives, Spanish onion, mint

Out for a Duck | \$32.5

Succulent duck confit, shallots, cucumber, coriander & Hoi Sin

Smoked Salmon | \$26.1

Smoked salmon lox, white sauce, capers, dill, Spanish onion

Trio of Truffle | \$28.8

Truffle salami, mushroom, truffle pecorino & truffle oil

Lamb Shoulder with Thyme | \$26.1

Slow cooked lamb marinated in red wine with thyme, rocket & aioli

Vegetarian | \$23.4

Thin sliced sweet potato, kalamata olives, goats cheese, basil, pomegranate molasses (v)
Vegan cheese option \$2.5

Gluten free base available for \$2.5 each

Dairy free vegan Cheese \$2.5 each

Add to any pizza - Anchovies, chili, mushroom, olives, pepperoni for \$2.5 each