



LUNCH & DINNER

On Arrival

House baked focaccia, extra virgin olive oil, aged balsamic vinegar (DF/V/VG/GFO) 10
Marinated olives (GF/DF/V/VG) 10
Fresh shucked oysters with lemon granita (GF) 5/30/60

Small Plates

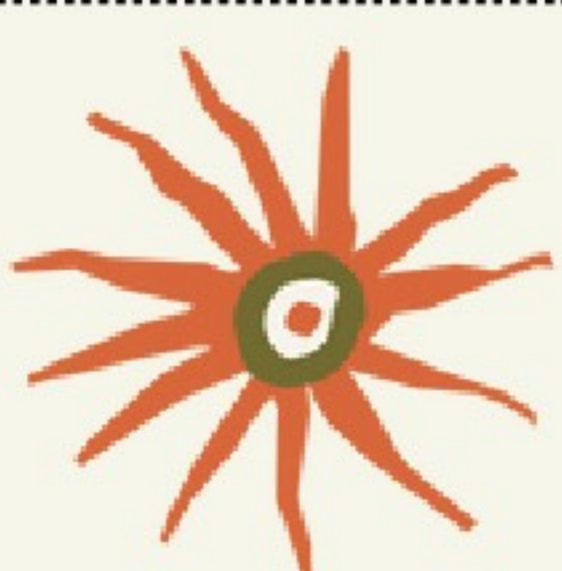
Stracciatella	Tomato chili jam, orange gel and basil oil (GF/V) 18
Hummus	Israeli salad, pita bread (V/VG/GFO) 19
Pippis Charcuterie	Aged 18 months Prosciutto, Calabrese salami, provolone, giardiniera, dried figs, grissini 28 (DFO)
Calamari Fritti	Calamari Fritti, lemon aioli, wild rocket (DF) 22
Charcoal garlic prawns	Charcoal garlic prawns, focaccia (GFO) 24
Tuna tataki	Sesame seeds, ponzu soya dressing, avocado, chili, coriander, ginger 26 (DF/GF)
Charcoal Lamb	Lamb rack cooked over charcoal, pumpkin and ginger puree, lamb jus 29

Larger Plates

Risotto	Porcini & king mushroom, crispy Jerusalem artichoke (GF/V/DFO/VGO) 36
100-layer lasagne	Charcoal-roasted Bolognese, creamy béchamel 34
Seafood Pasta	Linguini, prawns, mussels, calamari, scampi, pipi's, garlic, chilli, grape tomato (DF/GFO) 38
Scotch fillet (350g)	Charcoal-grilled MSB2+, café de Paris butter or peppercorn sauce, roasted potatoes, Dutch carrots (GF) 49
Moroccan chicken	Maryland, Hasselback potatoes, mint seasoned labneh (GF) 34
Half Lobster	Charcoal-grilled, garlic & chili brown butter, skin-on fries, fioretto, Hollandaise espuma. 65
Swordfish (200g)	Charcoal-grilled, roasted potatoes, fioretto, capers, olives, shallots, lemon zest, chili-parsley dressing (DF/GFO) 36
Seafood Platter Sharing for 2	Oysters, prawns, cuban lobster, smoked salmon, tuna tatar (ponzu dressing, sesame seeds, seaweed) (GF/DFO) 140

Salads

Halloumi salad	Rocket, blood orange, radish, pine nuts, citrus-balsamic dressing (V) Contains nuts (pine nuts) 20
Mediterranean salad	Mixed leaves, cucumber, cherry tomatoes, red onions, capsicum, olives, fetta (V/GF/DFO/VGO) 18



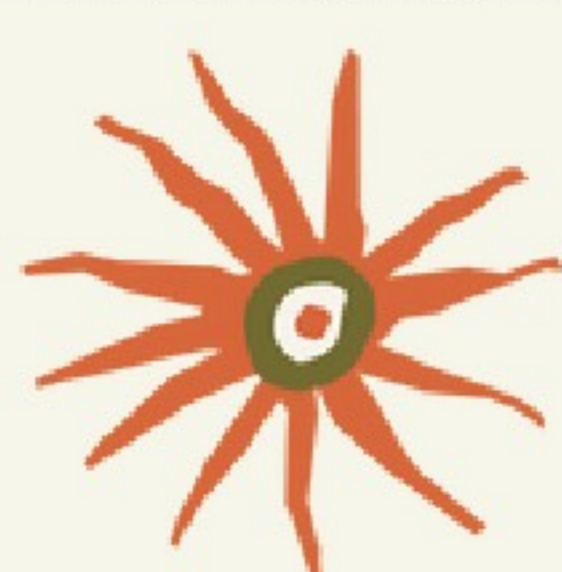
16" – Made for sharing	Available Wednesday & Thursday evenings and Friday to Sunday
Margherita	Tomato, mozzarella, basil, parmesan, extra virgin oil (V) 30
Pepperoni	Tomato, mozzarella, basil, pepperoni, parsley, parmesan, extra virgin olive oil 33 Add stracciatella & hot honey +4
Vegetarian	Tomato, mozzarella, basil, mushroom, green capsicum, onion, olive, pineapple, parmesan, extra virgin olive oil (V) 34 Go old school Supreme +4 (ham & pepperoni)
Meat lover	Tomato, mozzarella, basil, double smoked free-range ham, sausage, hot Calabrese salami, pepperoni, parsley, parmesan, extra virgin olive oil 36
Sausage & porcini	Fior di late, calabrese sausage, gorgonzola, sautéed porcini mushrooms, cherry tomatoes, parsley 36
Magic Mushroom	Smoked cheese, stracchino cheese, button mushroom, king brown mushrooms, oyster mushrooms, cracked pepper, fresh thyme, truffle oil (V) 35
Prawn & Truffle	Black truffle paste, mozzarella, prawns, oyster mushroom, grape tomato, parsley, cracked pepper, extra virgin olive oil 39
Potato & Pancetta	Mozzarella, fontina cheese, potato, English spinach, crispy Italian bacon, pecorino 36

Sides	Skin-on fries, truffle mayo (DF/VG/V) 12 Charcoal vegetables, seasonal veggies, miso butter (V) 16 Truffle mash 15 (V/GF) Halloumi Fries, chipotle mayo (V) 15
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Lil Pippis (Under 12 yrs)	Pasta, Napoli or Bolognese (DF) 20 Pizza, Margherita or Hawaiian 20 Fish & Chips (DF) 20 Steak & Chips (DF) 20
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Fresh Juices	Orange, Watermelon, Tropical, Green 9, Kids 6.5
Soft drinks	Coke 7.5, Coke Zero 7.5, Sprite 7.5, Ginger Beer 7.5, Sparkling water 8

Desserts	Crème Brulee, berries (GF/V) 18 Trio of sorbet with crumble, berries (V/GFO/DFO) 17
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V (Vegetarian), VG (Vegan), GF (Gluten Free), DF (Dairy Free), VGO (Vegan Option), DFO (Dairy Free Option), GFO (Gluten Free Option) Please inform us if you have any allergies or dietary restrictions.

All credit cards incur a 1.65% surcharge. Surcharge of 5% applies on Saturdays, 10% on Sundays, and 15% on public holidays. Surcharge of 5% for groups over 11 people. BYO surcharge \$10pp.