



W I N T E R L U N C H & D I N N E R

Antipasti

House-baked focaccia, extra virgin olive oil, aged balsamic vinegar (DF/V/VG/GFO) – 10
Marinated olives (GF/DF/V/VG) – 10
Freshly shucked oysters with Tom Collins granita (GF) – 5 each / 30 half dozen / 60 dozen

Small Plates

Stracciatella	Tomato chilli jam and orange gel (GF/V) 18
Hummus	Israeli salad, pita bread (V/VG/GFO) 19
Pippis Charcuterie	Aged 18 months Prosciutto, Calabrese salami, provolone, charcoal vegetables, dried figs, lavosh 28 (DFO)
Calamari Fritti	Calamari Fritti, lemon aioli, wild rocket (DF) 22
Charcoal-grilled swordfish	Swordfish with prawn and Japanese scallop, tiger's milk, sweet potato, guacamole, red onion, coriander, capsicum, tortilla chips (GF/DF) – 26
Tuna tataki	Sesame seeds, ponzu soy dressing, avocado, chili, coriander, ginger (DF/GF) – 26
Lamb backstrap	Herbed crumbed charcoal lamb backstrap (150g), roasted parsnip purée, cherry jus, crispy kale (GFO) – 28

Larger Plates

Mushroom pappardelle	Wild forest mushrooms with porcini, cream, white wine, calabrian Chilli and parmesan (GFO/V) – 36
100-layer lasagne	Charcoal-roasted bolognese, creamy béchamel – 34
Seafood Pasta	Prawns, mussels, calamari, scampi, vongole, white wine, garlic, chilli, grape tomato (DF/GFO) – 38
Scotch fillet (350g)	Charcoal-grilled scotch fillet (350g) MSB 2+, mashed potato, creamy mustard sauce, charred brussels sprouts, baby dutch carrots (GF) – 49
Moroccan chicken	Maryland chicken, hasselback potatoes, mint seasoned labneh (GF) 34
Half lobster	Charcoal-grilled, garlic & chilli brown butter, skin-on fries, fioretto, hollandaise espuma. Half 75/ Full 130
Pan-fried monkfish	Pommes anna, madras curry sauce, sautéed snow peas, red onion, chilli, coriander, alfalfa (GF) – 36
Pork belly	Jerusalem artichoke purée, pickled shallots, apple & fennel salad, apple vinegar sauce, roast onion (GF) – 36
Seafood Platter Sharing for 2	Oysters, prawns, half Western Australian lobster, tuna tartare with ponzu, sesame & seaweed, calamari fritti, skin-on fries, focaccia, tartare & aioli (DF) – 150

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
Caesar salad	Cos lettuce, parmesan, house-made Caesar dressing, radicchio, crisp bread, cherry tomatoes (V/GFO) – 18





P I Z Z A

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 calabresesalami, 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-grilled broccolini, EVO, almonds, lemon (DF, V) – 16 *Contains nuts (almonds)*
Halloumi Fries, chipotle mayo (V) 15

KIDS MENU

Includes soft drink

Pasta, Napoli or Bolognese (DF) 20
Pizza, Margherita or Hawaiian 20
Fish & Chips (DF) 20
Steak & Chips (DF) 20



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
Chocolate fondant with dulce de leche, vanilla ice cream, crumble, honeycomb – 21
Trio of sorbets with cacao crumble (V/GFO/DFO) – 17

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 11 people & over. BYO surcharge \$10pp. Prices and menu are subject to change without notice.



SET MENU

\$70 Mediterranean set menu – All dishes served to share

Mediterranean Platter:	Charcuterie, stracciatella, mixed olives, marinated charcoal vegetables, hummus, calamari fritti, house-baked focaccia
Choose 1 Pasta	Mushroom pappardelle, rigatoni bolognese, seafood pasta
Choose 1 Main	Fish curry, moroccan chicken, scotch fillet, pizza
Sides:	Mediterranean salad, skin-on fries with truffle mayo



\$90 Mediterranean Set Menu – All dishes served to share

Mediterranean Platter:	Mixed charcuterie, stracciatella, mixed olives, marinated char grilled vegetables, hummus, calamari, house baked focaccia
Choose 2 Pastas	Mushroom pappardelle, rigatoni bolognese, seafood pasta
Choose 2 Mains	Pan fried monk fish, moroccan chicken, scotch fillet, pork belly, pizza
Sides:	Mediterranean salad, charcoal- grilled broccolini, skin-on fries with truffle mayo

\$110 Seafood Set Menu – All dishes served to share

Mediterranean Platter:	Antipasti, stracciatella, mixed olives, marinated vegetables, hummus, house baked focaccia
Cold Seafood Starters:	Freshly shucked oysters with lemon granita, tuna tataki
Hot Seafood Starters:	Calamari, charcoal-grilled swordfish with prawn and Japanese scallop
Main Courses:	Seafood Pasta, pan fried monk fish or (half lobster instead of fish add \$40)
Sides:	Mediterranean salad, charcoal- grilled broccolini, skin-on fries with truffle mayo

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