



## LUNCH & DINNER

### ANTIPASTI

<b>House-Baked Focaccia</b> <i>extra virgin olive oil, aged balsamic vinegar</i> (DF/V/VG/GFO)	<b>10</b>
<b>Marinated Olives</b> (GF/DF/V/VG)	<b>10</b>
<b>Gold Coast Tiger Prawns w/ cocktail sauce</b>	<b>6</b> each   <b>35</b> half dozen   <b>65</b> dozen
<b>Freshly Shucked Oysters</b> <i>tom collins granita</i> (GF)	<b>5</b> each   <b>30</b> half dozen   <b>60</b> dozen

### SMALL PLATES

<b>Stracciatella</b> <i>tomato-chili jam, dried olives, basil oil</i> (GF/V)	<b>18</b>
<b>Mezze Plate</b> <i>house made hummus, tzatziki, romesco, falafels and pita</i> (V/VG/GFO)	<b>22</b>
<b>Pippi's Charcuterie</b> <i>18-month aged prosciutto, truffle salami, provolone, italian pickles, mixed olives, dried figs, lavosh</i> (DFO/GFO)	<b>28</b>
<b>Calamari Fritti</b> <i>yuzu aioli, wild rocket</i> (DF)	<b>24</b>
<b>Butterfly Prawns</b> <i>cooked over charcoal, chilli, mango and lime glaze</i> (GF/DF)	<b>26</b>
<b>Salmon Crudo</b> <i>coconut lime dressing, finger lime, mango, macadamia crumbs, coriander oil</i> (GF/DF)*Contains nuts	<b>26</b>

### LARGE PLATES

<b>Mushroom Rigatoni</b> <i>creamy pasta, wild forest mushrooms, calabrian chili, white wine, parmesan</i> (GFO/V/VGO)	<b>34</b>
<b>Bolognese Fusillioni</b> <i>slow braised classic bolognese sauce, parmesan cheese</i> (GFO/VGO)	<b>34</b>
<b>Seafood Linguini</b> <i>prawns, mussels, calamari, scampi, vongole, white wine, garlic, chilli, grape tomato</i> (DF/GFO)	<b>38</b>
<b>Steak Fritz</b> <i>charcoal grilled scotch fillet (300g) MSB4+, skin on fries, "hennessy" sauce or chimichurri</i> (GF)	<b>59</b>
<b>Shish Tawook</b> <i>marinated chicken skewers, capsicum, red onion, tomato, cucumber salad, tzatziki, and pita bread</i> (GFO)	<b>34</b>
<b>Charcoal-Grilled Australian Lobster</b> <i>caper-lemon butter, skin-on fries, broccolini, beurre blanc</i>	Half <b>80</b>   Whole <b>145</b>
<b>Fish 'n' Chips</b> <i>beer-battered flathead, skin on fries, house made tartar sauce,</i>	<b>38</b>

### SIDES

<b>Skin-on Fries</b> <i>amba mayo</i> (DF/VG/V)	<b>12</b>
<b>Charcoal-Grilled Broccolini</b> <i>evo, almonds, lemon</i> (V/VG/DF) *Contains nuts (almonds)*	<b>16</b>
<b>Halloumi Fries</b> <i>chipotle mayo</i> (V)	<b>15</b>



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### SHARED PLATES

<b>Seafood Platter</b> <i>oysters, prawns, half WA lobster, tuna tartare with ponzu, sesame &amp; seaweed, smoked salmon, calamari fritti, skin-on fries, focaccia, tartare, aioli</i> *Contains sesame (DFO)	165
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### SALADS

<b>Watermelon &amp; Chevre Salad</b> <i>watermelon, strawberries, mixed leaves, goat cheese, mint, cucumber</i> (GF/V/DFO/VGO)	20
<b>Mediterranean Salad</b> <i>mixed leaves, cucumber, cherry tomatoes, red onion, capsicum, olives, fetta</i> (V/GF/DFO/VGO)	18

### KIDS MENU

All kids meals includes a soft drink

<b>Pasta</b> <i>choice of butter, napoli or bolognese</i> (DF/GFO)	20
<b>Pizza</b> <i>choice of margarita or hawaiian</i>	20
<b>Fish &amp; Chips</b> (DF)	20
<b>Steak &amp; Chips</b> (DF)	20

### DESSERTS

<b>Crème Brûlée</b> <i>fresh berries</i> (GF/V)	18
<b>Passionfruit Mousse</b> <i>white chocolate crumble, coulis</i>	19
<b>Trio of Sorbets</b> <i>cocoa crumble</i> (V/GFO/DFO)	17

### DRINKS

<b>Juices</b> <i>orange, tropical, pineapple</i>	9	<b>Soft Drinks</b> <i>coke, coke zero, sprite, ginger beer</i>	7.5
<b>Sparkling Water</b>	8		

### DIETARY

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.

\*Whilst we take every care to accommodate dietary requirements, please note that traces of allergens may be present. We cannot guarantee any dish is completely allergen-free