



## ENTREE & SHARING

TRIPLE COOKED CHIPS (GFI) | \$7  
house made aioli

SEASONAL VEGETABLE CHIPS (GFI) | \$7  
spiced mayonnaise

MIXED SEASONED OLIVES (GF) | \$8

FRESH MADE BREAD | \$6  
assorted butters

ARANCINI BALLS | \$10  
saffron & pumpkin, mushroom,  
spinach & sundried tomato

FRESHLY SHUCKED OYSTERS (GF)  
3/6/12 | \$9/\$17/\$33  
assorted toppings, refer to specials

TRIO OF BRUSCHETTA | \$12  
tomato, basil, bocconcini.  
avocado, wild mushrooms, goats chèvre.  
prosciutto parma, garlic cream, parmigiano.

RAVIOLI | \$14  
wild mushrooms, thyme infused cheese,  
parmesan, truffle oil

CRAB STUFFED CALAMARI (GF) | \$16  
red capsicum purée, spinach pesto

SALT-COD CROQUETTES | \$14  
lemon aioli

CHARCUTERIE BOARD (GFO) | \$24  
chicken liver pâté, cured meats, house made  
pickles, olives, chutney, house made bread

## SIDES

SIDE SALAD (GF) | \$5  
frizze, rocket, cucumber, tomato, red onion,  
capsicum

SIDE VEG (GF) | \$7  
asparagus, green beans, baby carrots,  
spinach pesto

## MAINS

BUTTERNUT PUMPKIN RISOTTO (GF) | \$24  
saffron, asparagus, sticky truss tomatoes,  
mascarpone

CHICKEN ROULADE (GF) | \$26  
sticky wild mushrooms, caramelised onions,  
confit leek & turnip, chicken jus

MARKET FISH | M.P.  
refer to specials

TENDER RIDGE SCOTCH FILLET | M.P.  
seasonal sides, refer to specials

HERB CRUSTED LAMB RACK (GFO) | \$35  
celeriac purée, roasted heirloom vegetables,  
confit kipfler potatoes, beetroot jus

## PASTA

### [MADE FRESH IN HOUSE]

PASTA SPECIAL | M.P.  
refer to specials

GNOCCHI TWO WAYS;  
BEETROOT & POTATO | \$24  
pistachio, walnuts, golden beetroot, feta

MOREL TAGLIOLINI | \$24  
sage, mushroom butter, sous vide egg, caciotta  
cheese

SQUID INK PAPPARDELLE | \$24  
chilli, clams, mussels, salmon roe, smoked  
rainbow trout

TRADITIONAL  
FETTUCCINE CARBONARA | \$22  
pork cheek, onion, garlic, parmesan, black  
pepper

BEEF PAPPARDELLE | \$24  
cherry tomatoes, parsley, red wine jus

## SALADS

FIG, RICOTTA, AVOCADO (GF) | \$16.50  
poppy seeds, wild rocket, spinach, verjus &  
white balsamic emulsification

ROASTED WINTER  
VEGETABLE SALAD (GF) | \$18  
pine nuts, red cabbage, fried onion, pumpkin  
oil & seeded mustard vinaigrette

## PIZZA

### BIANCA/WHITE

AGLIO E OLIO | \$14  
extra virgin olive oil, garlic, rosemary & sea  
salt

TARTUFATA | \$21  
mozzarella, mushrooms, truffle cream, shaved  
parmigiano & parsley

QUATTRO FORMAGGI | \$24  
mozzarella, gorgonzola, cheddar & shaved  
parmigiano cheese

### ROSE/RED

[SERVED WITH D.O.P. TOMATO SAUCE]

MARGHERITA | \$18  
mozzarella, olive oil & fresh basil

TROPICALE | \$21  
mozzarella, ham & pineapple

CAPRICCIOSA | \$23  
mozzarella, ham, mushrooms, artichokes,  
kalamata olives & parsley

VEGETARIANA | \$22  
mozzarella, grilled eggplants, red onion,  
capsicum, zucchini, kalamata olives, shaved  
parmigiano & parsley

PROSCIUTTO PARMA | \$24  
mozzarella, fresh rocket, prosciutto parma,  
shaved parmigiano & olive oil

MARINARA | \$23  
prawns, garlic, rosemary, oregano and olive  
oil

SUPREMA | \$26  
mozzarella, mushrooms, red onion, ham, italian  
salami, italian sausage, capsicum, kalamata  
olives, shaved parmigiano & parsley

BUFALA | \$24  
olive oil, fresh buffalo mozzarella and fresh  
basil

DIAVOLA | \$23  
mozzarella, mushrooms, italian salami,  
capsicum and fresh chilli

CALABRESE | \$24  
mozzarella, mushrooms, italian salami, italian  
sausage, kalamata olives, fresh chilli,  
oregano and parsley

POLLO | \$23  
mozzarella, butternut pumpkin, chicken breast,  
rocket

VEGANA | \$20  
cashew cheese, basil pesto, tomato medley, red  
onion

## CALZONI

CALZONE CLASSICO | \$23  
D.o.p. sauce, mozzarella, ham & mushrooms.  
Served with fresh rocket, cherry tomatoes &  
balsamic vinegar

CALZONE PICCANTE | \$23  
D.o.p. sauce, mozzarella, italian salami,  
kalamata olives & fresh chilli. Served with  
fresh rocket, cherry tomatoes & balsamic  
vinegar

## DESSERT PIZZA

1. NUTELLA & BANANA | \$15
2. APPLE & RHUBARB CRUMBLE | \$16

THICK BASE +\$2  
GLUTEN FREE BASE +\$2  
HALF & HALF +\$2  
ADD ANCHOVY +\$2  
ADD BUFFALO MOZZARELLA +\$6

## LUNCH

[11-3PM ONLY]

BLANCHED COLLARD GREENS WRAP (GF) | \$16

roasted winter vegetables, seeded mustard.  
Seasonal vegetable chips

GRILLED TURKISH FLAT BREAD,  
CHICKEN TENDERS | \$19

pancetta, avocado, cheddar, brie.  
Triple cooked chips

GLAZED BRIOCHE BUN, PULLED PORK (GFO) | \$17

apple coleslaw, horseradish. Triple cooked chips

BLACK SOURDOUGH BUN, WAGYU PATTIE, SESAME(GFO) | \$19

red cabbage, red onion, lettuce, chipotle mayonnaise,  
house made pickles. Triple cooked chips

## KID'S MENU

ALL KID'S MEALS \$10  
& INCLUDES APPLE/ORANGE JUICE

GRILLED CHICKEN & CHIPS (GF)

KIDS MARGHERITA PIZZA

KIDS HAWAIIAN PIZZA

KIDS TOMATO PASTA

STEAK & VEGGIES (GF)

## DESSERT

MERENGUE (GF) | \$8

nut paste, lemon curd, blood orange textures

THREE-TIERED CHEESECAKE | \$8

original, chocolate, violet honey, honeycomb, passionfruit

CREMA CATALANA | \$10

zested cardamom praline, orange blossom ice cream

BELGIUM CHOCOLATE FONDANT | \$10

rhubarb compote, chocolate soil, salted caramel, rose blossom  
pashmak, vanilla bean ice cream

CHEESE PLATTER (GFO) | MP

refer to specials

## DRINKS

DRAUGHT [425ML]

TAVOLO LAGER [4.8%] | \$7.5

COOPERS PALE ALE [4.5%] | \$8

GAGE ROADS LITTLE DOVE [6.2%] | \$10

FOUR BROS. APPLE CIDER [4.2%] | \$9.50

BOTTLED [LOCAL]

HAHN SUPER DRY (VIC) [4.6%] | \$8

PIRATE LIFE PALE ALE CAN (SA) [5.4%] | \$9.50

MOUNTAIN GOAT STEAM ALE (NSW) [4.5%] | \$8.50

COOPERS SPARKLING ALE (SA) [5.8%] | \$8.50

LITTLE CREATURES ROGERS (WA) [3.8%] | \$7.50

NAIL RED ALE (WA) [6.0%] | \$9

NAIL ALE STOUT (WA) [6.0%] | \$9

BOTTLED [INTERNATIONAL]

BIRRA MORETTI (ITA) [4.6%] | \$8.50

KRONENBOURG 1664 (FRA) [5.0%] | \$8.50

BROOKLYN LAGER (USA) [5.2%] | \$9.50

CORONA EXTRA (MEX) [4.5%] | \$8.50

CIDER

CUSTARD & CO

SCRUMPY APPLE CIDER (WA) [6.0%] | \$9

JAMES SQUIRE ORCHARD CRUSH

APPLE CIDER (NSW) [4.8%] | \$8.50

THE HILLS PEAR CIDER (SA) [5.0%] | \$7.50

## COCKTAILS

APEROL SPRITZ | \$14

AFTERNOON HIGHBALL | \$18

Midori, Cointreau, cucumber, lime & aloe vera juice

TAVOLO COSMO | \$16

absolut wild tea, mint, lime

BAJAN RUM PUNCH | \$18

Sailor jerry rum, cointreau, pineapple & lime

BULLEIT OLD FASHIONED | \$19

bulleit Rye Whiskey, orange, rhubarb bitters

CHERRY RIPE | \$16

chocolate & cherry liqueur, milk & coconut cream

ESPRESSO MARTINI | \$18

salted caramel vodka, disaronno, fiori cold bru

PICASSO | \$16

reposado tequila, gin, lychee liqueur & passionfruit

## WATER / SOFT DRINK

AQUA PANNA 250ML/750ML STILL WATER | \$4.50/\$5

CAPRI 250ML/750ML SPARKLING WATER | \$4.50/\$5.50

COKE, COKE ZERO, SPRITE, LIFT, FANTA | \$3.50

LEMON, LIME & BITTERS | \$4.50

GINGER BEER | \$4.50

## COFFEE

ESPRESSO, SHORT MACCHIATO | \$3.80

FLAT WHITE, CAPPUCINO, LATTE, LONG BLACK | \$4.00

LONG MAC, HOT CHOCOLATE, MOCHA, CHAI LATTE | \$4.50

LOOSE LEAF TEA FOR ONE | \$4.50

(ENGLISH BREAKFAST, EARLY GREY, GREEN, PEPPERMINT,  
LEMONGRASS & GINGER)

FIORI COLD BRU | \$4.50

BABY CINO | \$2