

ENTRÉE/ TO SHARE

- Marinated Olives (gf ,v) \$8
- Garlic Pizza Bread (v) \$12
- Tomatoes Bruschetta (v) \$12
- Smoked Trout Pate \$16
Crackers, Pickles
- Shitake Arancini (v) \$14
Misonaise, Enoki, Parmesan Crisp
- Chacuterie Board for 2 \$25
Prosciutto de Parma, Bresaola, Hungarian Salami, Pickles, Crackers, Manchego
- Calamari Fritti (gf) \$16
Salt and Pepper Calamari served with Chipotle Mayonaise
- Seared Canadian Scallops (gf) \$19
Hollandaise, Roasted Grapes, Vincotto dressed Witlof, Salmon Roe
- Pork Belly Salad (gf) \$21
Nahm Jhim, Asian Herbs, Paw Paw, Garlic Crisp
- Market Fish Ceviche (v) \$19
Citrus and Palm Sugar Cured, Coriander, Chilli, Onion, Tomato, Wasabi and Lime Juice
Dressed on the bed of Witlof

MAINS

- Market Fish \$33
Green Pea Puree, Caponata, Cous Cous, Sweet Corn, Squid Ink Tuile
- 300 Grams Scotch Fillet (gf) \$38
Mash Potato, Cavlonero, Café de Paris, Red Wine Jus
- Roast Lamb Rump (gf) \$34
Beetroot, Green Peas, Dutch Carrots, Chat Potatoes, Mint Salsa
- Chicken Roulade (gf) \$34
Stuffed with Camembert and Swiss Brown Mushrooms, wrapped with prosciutto, Potato Stack, Pumpkin Puree, Ratatouille

Kids menu \$12

- Chicken Pizza
Barbeque Sauce, Cheese, Chicken
- Tomato & Cheese Pizza (v)
- Creamy Bacon Pasta
- Kids Fish & Chips
Fish Goujons, Home battered, Chips
- Chicken Tenders served with Chips

PASTA

- Gnocci A La Salsiccia \$25
Onion, Garlic, Chilli, Pork & Fennel Sausage, Broccoli, Nap Sauce, Parsley
- Gnocci Quattro Formaggio (v) \$24
Blue Cheese, Romano Cheese, Mozzarella Cheese, Parmesan Cheese, White Wine, Cream, Parsley
- Spaghetti di gamberetti al peperoncino \$29
Garlic, Chilli, Tiger Prawns, Parsley, Cherry Tomatoes, Basil, Roquette
- Orichette Verde (v) \$24
Broccoli, Green Peas, Asparagus, Basil, Pesto, Goats Cheese
- Malloredus A la Pollo \$26
Chicken, Pancetta, Mushroom, garlic, White wine, Parmesan
- Pappadelle Amatriciana \$26
Onion, Garlic, Chilli, Pancetta, Nap Sauce, Cherry Tomatoes, Pecorino, Parsley
- Risotto A la Pollo \$26
Onion, Garlic, Mushrooms, Chicken, Parsley, Parmesan, Peas
- Risotto allo zafferano e zucca (v) \$24
Pumpkin, Saffron, Garlic, Parmesan, Goats Cheese

PIZZA

- Chilli Prawn Pizza \$23
Tomato Sugo, Basil, Cherry Tomatoes, Marinated Prawns, Pesto
- Chicken & Pancetta \$22
Tomato Sugo, Parsley, Chicken, Pancetta, Chipotle Mayonnaise
- Pig on a Pizza \$23
Tomato Sugo, Pork Sausage, Pancetta, Prosciutto de Parma, Salami
- Vegetarian Pizza (v) \$21
Tomato Sugo, Basil, Cherry Tomatoes, Mushrooms, Olives, Pesto, Goats Cheese

Sides \$10

- Mash Potatoes (v, gf)
- Witlof Salad (v, gf)
Vicotto dressed, Pistachio, Mascarpone, Roasted Grapes
- Roasted Chat Potatoes (v, gf)
- Roquette, Pear, Parmesan Salad (v, gf)
- Steam Vegetables

Please notify us regarding any allergy or dietary requirements

GROUP AND FUNCTION MENU ONLY
AVAILABLE FOR GROUP OVER 4

| | |
|---|--|
| <p>\$35 PER PERSON (SHARE)</p> <ul style="list-style-type: none"> • Olives • Garlic Pizza Bread • Witlof Salad • Trout Pate • Ceviche • Shitake Arancini • Chacuterie Board • Churros | <p>\$38 PER PERSON (SHARE)</p> <p>Entrée</p> <ul style="list-style-type: none"> • Bruschetta (one per person) <p>Mains</p> <ul style="list-style-type: none"> • Chefs Choice Pizza and Pasta to Share comes with side of Roquette Salad to Share • Dessert Churros with Chocolate Sauce to Share |
| <p>\$42 PER PERSON (SHARE)</p> <ul style="list-style-type: none"> • Bruschetta • Calamari Fritti • Pork Belly Salad • Ceviche • Chacuterie Board • Risotto A La Pollo • Pig on a Pizza • Vegetarian Pizza • Churros | <p>\$49 PER PERSON 2 Course \$59 PER PERSON 3 Course Alternate Drops</p> <p>Entrée</p> <ul style="list-style-type: none"> • Pork Belly Salad • Canadian Scallops <p>Mains</p> <ul style="list-style-type: none"> • Chicken Roulade • Lamb Rump <p>Dessert</p> <ul style="list-style-type: none"> • Strawberry Cheesecake • Salted Caramel & Chocolate Tart |

Please notify us regarding any allergy or dietary requirements