



ENTREES

HOUSE MADE FOCACCIA | alto olive oil | balsamic 14

BAKED CAMEMBERT | grapes | honey | walnuts | balsamic | focaccia 22 GFO

SICILIAN GREEN OLIVES | 11 VN GF

PORK BELLY BITES | korean bbq sauce | coriander | asian slaw 24 GF

CALAMARI | spring onion | chilli | coriander | rocket | aioli 20 GF

CHARGRILLED KING PRAWNS | garlic & chilli butter | spring onions | cherry tomatoes | lemon 24 GF Add focaccia 4

MAINS

HOUSE MADE GNOCCHI | mushroom sauce | parmesan | pangritata 32 (V/VGO/GFO) Add chicken 8

FLANK STEAK | chargrilled flank | duck fat potatoes | broccolini | salsa verde | half serve 46 | full serve 84 GF

FISH & CHIPS | red emperor | beer battered | salad | tartar sauce 34 GFO

LAMB RUMP | sweet potato puree | radicchio | veal jus | herb oil 40

MARKET FISH | see specials board MP

SIDES

DUCK FAT POTATOES | truffle aioli 12 GFO

GARDEN SALAD | slaw | pickled red onion | rocket | tomato | cucumber | almonds 12 GF V

CHARRED BROCCOLINI | whipped ricotta | confit tomatoes | pine nuts | herb dressing 16 V

CHIPS | rosemary salt | aioli 9 V

BAMBINOS Under 16 years of age

FISH & CHIPS | 16

GNOCCHI | parmesan cheese sauce 16 GFO

CHICKEN NUGGETS & CHIPS | 16

Please inform your waiter of any dietaries | GF gluten free | GFO gluten free option | V vegetarian | VN vegan | VO vegetarian option | VNO vegan option
No split bills | Sunday surcharge 10% | Public holiday surcharge 15%