

STARTERS

M | V

House Baked Focaccia Bread
with whipped black garlic and herb butter

10 | 12.5

Labneh Plate

Labneh, topped with diced tomato and cucumber, parsley, fresh mint and Kalamata olives with za'atar oil served with warm pita bread

10 | 12.5

ENTRÉE

Baby Calamari

stuffed with Spanish chorizo, halloumi and couscous, served with spicy tomato sugo and focaccia bread

20 | 25

Prosciutto & Burrata Bruschetta

toasted sourdough with prosciutto slices, organic burrata, heirloom tomatoes, fresh basil and a fig balsamic reduction

24 | 30

Slow-Roasted Pork Belly ^{GF}

with pickled fennel, creamy pumpkin purée and an apple mustard glaze

18 | 22.5

Sesame Coated Tuna Sashimi ^{DF/GF}

with avocado mousse, shiso oil, ponzu and nori kinkles

24 | 30

Ratatouillie Arancini (2pcs) ^V

served with sugo di pomodoro, arugula and parmigiano

20 | 25

MAINS

Wagyu Rump Steak ^{GF}

MB4+ 250g Wagyu rump served with Paris mash, sautéed broccolini, Dutch carrots and wild mushroom ragu

45 | 56.3

Chargrilled Lamb Cutlets

marinated lamb cutlets served with warm couscous salad and Moroccan chermoula

42 | 52.5

Prosciutto-Wrapped Baked Chicken ^{GF}

served with roasted potatoes, steamed greens and sage-lemon butter sauce

33 | 41.3

Slow-Braised Beef Cheek ^{GF}

served with pumpkin purée, crispy smashed chat potatoes and a pea and red wine reduction

35 | 43.8

Market Fish ^{GF}

Ask our friendly staff for today's market fish. Served with cauliflower purée, sautéed asparagus, blistered vine tomatoes and charred lemon

38 | 47.5

Roasted Pumpkin Raviolone ^V

tossed in pink sauce, topped with pine nuts, crumbled feta and crispy sage

28 | 35

Linguine Vongole

linguine pasta in white wine sauce with vongole, arugula, parsley, pangrattato and lemon

28 | 35

V - Vegetarian

DF - Dairy Free

GF - Gluten Free

SHARE PLATTERS

Charcuterie Board <i>with locally sourced cured meats, marinated Mediterranean vegetables, mixed olives, Italian cheese and toasted sourdough</i>	26 32.50
Seafood Paella ^{GF} <i>saffron shellfish stock paella with Spring Bay mussels, prawn cutlets, diamond clams, baby calamari, tossed with peas and roasted peppers</i>	60 75
Slow-Roasted Lamb Shoulder ^{GF/DF} <i>1.3-1.5kg 12 hour slow cooked lamb shoulder with roasted chat potatoes, seasonal vegetables, blistered vine tomato and red wine jus</i>	98 122.5

SIDES

Sautéed Seasonal Vegetables ^{V/GF}	10 12.5
Crispy Fries ^{V/GF/DF}	8 10
Rocket & Pear Salad ^{V/GF}	8 10

DESSERT

Pistachio & Raspberry Tiramisu <i>topped with rose petals, pistachio crumbs and strawberries</i>	12 15
Limoncello Cannoli <i>two cannolis stuffed with limoncello whipped ricotta, served with vanilla bean gelato</i>	12 15
Toblerone Cheese Cake ^{GF} <i>served with raspberry gel and candied orange</i>	12 15

KIDS MEALS

for kids 12 yrs and under | served with a soft drink or juice

15 | 18.8

Striploin Steak ^{GF}

150g steak with mash and greens

Chicken Schnitzel & Chips ^{DF}

160g Panko crumb breast schnitzel

Kids Pasta

with pink sauce