



SMALL

GARLIC BREAD (v)	10
add cheese	2
HUMMUS DIP	11
qukes, breakfast radish, flatbread (vg)	
MT ZERO OLIVES (gf, vg)	9
TARTARE	16
beef, egg, cassava, shallot	
CROQUETTES	13
smoked cheddar, corn, cauliflower, chipotle mayo (v)	
SWORDFISH CRUDO	17
coconut, pickled chilli, pork crackle	

PASTA & RISOTTO

GNOCCHI	27
roasted romesco, tuscan kale, hazelnut, grana (v)	
PRAWN & CLAM LINGUINI	32
cherry tomatoes, pine nuts, chilli, garlic, pangrattato	
CONFIT DUCK RISOTTO	28
mascarpone, porcini, grana (gf)	

CHARCUTERIE

CHARCUTERIE BOARD	35
chef's selection with pickles, fennel grissini, mustard	
PORK AND FENNEL TERRINE	16
cauliflower piccalilli	
CHICKEN LIVER PARFAIT	15
quince, cornichons	
WAGYU BEEF PASTRAMI (40g)	11
dijon, pickled cucumber	
PROSCIUTTO DI PARMA (40g)	13
(16 mth) pickles, charred shallot	

MEAT & FISH

250g SCOTCH FILLET MBS 2+	44
potato, watercress, miso butter (gf) served medium rare	
SALT BUSH LAMB RUMP	34
olive, parsley, potato, capsicum (gf)	
MAPLE PORK LOIN	31
corn, asparagus, sage (gf)	
CONE BAY BARRAMUNDI	31
peas, fennel, puy lentils (gf)	

**PLEASE ASK OUR STAFF
FOR DAILY SPECIALS**

**UNFORTUNATELY WE
CANNOT SPLIT BILLS**

PIZZA

MARGHERITA	19
tomato base, mozzarella, basil (v)	
CAPRICCIOSA	23
tomato base, mozzarella, ham, olives, mushroom	
MELANZANA	21
eggplant, mozzarella, tomato, basil, balsamic (v)	
DIAVOLA	23
tomato base, mozzarella, spicy salami, nduja, olives, chilli	
SALSICCIA	23
mozzarella, pork sausage, italian broccoli, grana	
GAMBERETTO	24
prawns, salsa rosa, tomato, roquette	
gluten friendly	3

DESSERT

MANGO	14
tart, nut crumble, meringue (gf)	
PEACH	14
panna cotta, apricot, almond (gf)	
CHOCOLATE MINT	15
caramel, chocolate, hazelnut	
AFFOGATO	15
espresso, ice cream, choice of baileys, cointreau, frangelico, kahlua	

SIDES

CHIPS	9
with mustard mayo (v)	
CABBAGE SLAW	11
fennel, grana, shallot dressing (v, gf)	
CARROTS	12
honey, truffle, hazelnut (v, gf)	
ROQUETTE	11
apple, parmesan (v, gf)	
GREEN BEANS	11
smoked almonds, brown butter (v, gf)	
POTATOES	11
rosemary, sea salt (v)	

CHEESE

today's best cheese selection lavosh, baguette	
1 cheese	15
2 cheeses	22
3 cheeses	29

(v) vegetarian (gf) gluten friendly
(vg) vegan

Our menu and kitchen contain allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.

KID'S MENU AVAILABLE
(under 12 years only)