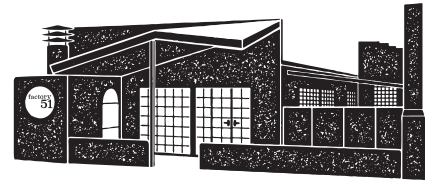




lunch



nibbles

- WARM MARINATED OLIVES** charred house baguette (V) 8
- FRIES** F51 seasoning, aioli (V) 8
- SWEET POTATO FRIES** F51 seasoning, aioli (V) 9

share plates

- STONE BAKED FOCACCIA** 12
truffle & honey butter, salt flakes (V)
- SPICE RUBBED ANGUS SKIRT STEAK** 15
pickled spanish onion, white bean & garlic puree, chimichurri (GF)
- FRIED LOCAL BABY CALAMARI** 16
wild rocket, lemon aioli
- PORCINI MUSHROOM ARANCINI** 13
porcini & field mushrooms, fresh mozzarella, pecorino romano, truffle aioli, cress (V)
- BEEF RAGU ARANCINI** 13
ground angus beef & tomato ragu, fresh mozzarella, pecorino romano, napoli sauce, cress
- CRISPY TRIPLE FRIED CHICKEN WINGS** 16
house smoked chipotle adobo, celery, ranch
- BAKED CAMEMBERT** 20
roasted macadamia, dried cranberry, truffle honey, rosemary lavosh (V)
- PORK SHOULDER MEATBALLS** 15
roasted garlic napoli, pecorino romano (GF)
- SPANISH STYLE BEEF MEATBALLS** 16
tomato salsa, coriander, pickled red onion, lime
- HOUSE GNOCCHI**
- PAN FRIED POTATO GNOCCHI & PANCETTA** 19/26
lemon, fried sage, parsley, truffle pecorino
- BUTTERED TOMATO SUGO GNOCHHI** 18/24
potato gnocchi, confit garlic, fresh basil, parmigiano, olive oil
- SLOW COOKED LAMB & PORCINI GNOCHHI** 21/29
potato gnocchi, portobello mushrooms, rosemary, pecorino
- CHARCUTERIE**
- Served with house stone baked baguette, vegetable pickles & EVOO*
- PROSCIUTTO DI PARMA** cured pork leg (22 months) 15
- SOPRESSA PRESSATA** aged & pressed pork salami 13
- PANCETTA** cured, air dried, matured pork belly 14
- N'DUJA** spicy, cured and ground pork salami 13
- CHOOSE 3 CUTS FOR 35**

mains

- WOOD ROASTED BEETROOT RISOTTO** 15
creme fraiche, shaved golden beets, thyme, rocket (GF) (V)
- POACHED CHICKEN PANZANELLA SALAD** 16
baby gem lettuce, torn baguette, heirloom tomato, fennel, fried caper, pickled red onion, orange vinaigrette
- BEER BATTERED FLATHEAD** 17
fries, F51 seasoning, lemon aioli, lemon
- GRILLED BEEF & RANCH CHOPPED SALAD** 16
mixed leaves, cherry tomatoes, pickled celery, sweet peppers, cucumber, olives, ranch dressing
- CIDER BRAISED PULLED PORK BURGER** 15
slaw, house pickles, smoked chipotle adobo, fries
- ANGUS CHEESE BURGER** 18
red cheddar, house pickles, smoked tomato ketchup, mustard aioli, fries
- STICKY CHARRED BRISKET BURGER** 17
slaw, house pickles, smoked chipotle adobo, fries, aioli
- SNAPPER & CHILLI 'MIDNIGHT PASTA'** 17
spaghetti, garlic, lemon, cracked pepper, parsley, evoo, rocket
- SEQ GOLD BAND SNAPPER** 30
lemon & sage beurre noisette, smashed pan roasted chats, fresh rosemary, smoked salt (GF)
- MARINATED & GRILLED ½ CHICKEN** 25
lemon & rosemary gremolata, rocket & pecorino salad, pear, house vinaigrette (GF)
- CIDER BRAISED & CHARRED PORK BELLY** 27
crackling, apple cider jus, blistered green bean, confit garlic (GF)
- 220G PETITE BEEF TENDERLOIN** 29
red wine jus, slaw, fries, F51 seasoning, aioli
- 250G TRI' TIP STEAK** 27
red wine jus, slaw, fries, F51 seasoning, aioli
- 250G RUMP EYE** 28
red wine jus, slaw, fries, F51 seasoning, aioli

salads

- MIXED LEAF** 7/11
lemon & herb dressing (GF) (V)
- ROCKET & PECORINO** 12
pear, zesty vinaigrette (GF) (V)