



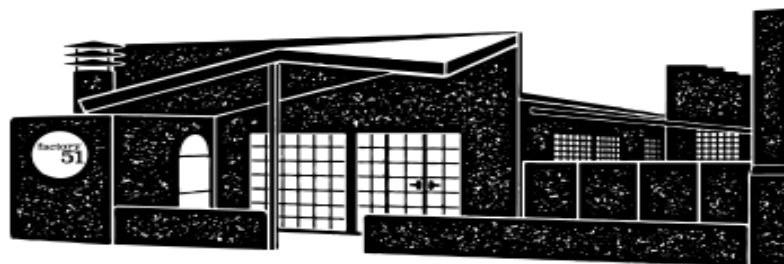
MENU

SHARE PLATES

STONE BAKED BREAD WITH TRUFFLE & HONEY BUTTER (V)	10
STONE BAKED BREAD WITH CONFIT GARLIC & HERB BUTTER (V)	10
ROSEMARY FOCACCIA, ITALIAN WHITE BEAN & TUNA DIP, EVOO (DF)	14
MARINATED OLIVES, BASIL VINAIGRETTE, LAVOSH (V DF)	10
FRIES, F51 SEASONING, AIOLI (V DF)	7
FRIED ZUCCHINI CHIPS, LEMON AIOLI (V DF)	9
PORCINI MUSHROOM ARANCINI (4) TRUFFLE, CRESS (V)	13
PORK & VEAL MEATBALLS (6), NAPOLI, RICOTTA SALATA, GRILLED FLAT BREAD	16
GRILLED COTECHINO SAUSAGE, WHITE BEANS, PARSLEY, BASIL, PICKLED SHALLOT, LEMON, EVOO (GF DF)	14
BAKED CAMEMBERT, MACADAMIA & CRANBERRY PRALINE, TRUFFLE HONEY, LAVOSH (V)	21
CHAR GRILLED BABY OCTOPUS, FRIED POTATO, OLIVES, ALMOND & GARLIC PUREE, HERBS, LEMON (GF)	16
GOATS MILK PANNA COTTA, ROAST PUMPKIN, TOASTED SEEDS, BLUEBERRIES, SOFT HERBS (GF)	15
FRIED CAULIFLOWER, GOLDEN RAISINS, TOASTED HAZELNUT, CAULIFLOWER PUREE, ROCKET (V)	14
WHITE ANCHOVY, RADICCHIO, GRILLED CAPSICUM, SOFT POACHED EGG, CAPERS, HERBS, BALSAMIC (GF)	14
MARINATED TOMATOES, CUCUMBER, SALTED RICOTTA, FRIED BREAD, FRESH HERBS (V)	13
ROAST BROCCOLI, CRISP PANCETTA, TOMATO SUGO, ALMOND & GARLIC PUREE, SHERRY VINAIGRETTE	14

GNOCCHI

PORK BELLY & TOMATO RAGU, POTATO GNOCCHI, OLIVES, HERBS, FRESH MOZZARELLA	18 25
BUTTERED TOMATO SUGO, POTATO GNOCCHI, CONFIT GARLIC, BASIL, PARMESAN (V)	18 25
PAN FRIED GNOCCHI & PANCETTA LEMON, FRIED SAGE, TRUFFLE PECORINO	19 26
GROUND BEEF & TOMATO RAGU GNOCCHI, CONFIT GARLIC, RICOTTA SALATA, PANGRATTATO	18 25



PLEASE MAKE STAFF AWARE OF ANY ALLERGIES OR DIETARY REQUIREMENTS

MAIN PLATES (+ YOUR CHOICE OF ACCOMPANIMENT★)

CIDER BRINED & CHARRED PORK BELLY, CRACKLING, PORK & CIDER JUS (GF DF)	30
CHICKEN CACCIATORE, OLIVES, TOMATO, PARMESAN, PANGRATTATO	27
SLOW ROAST LAMB SHOULDER, CONFIT TOMATO, SALSA VERDE (GF DF)	32
PARMESAN & HERB CRUSTED SNAPPER, APPLE & CELERY SLAW, GRILLED LEMON	30
12-HOUR WET ROAST BEEF BRISKET, RED WINE & PORCINI (GF DF)	28
CHARRED PETITE TENDER STEAK (250G), BEEF JUS, LEMON (GF DF) - 100-DAY GRAIN FED DIAMANTINA PLATINUM	30

★ CHOOSE YOUR ACCOMPANIMENT

FRIED CAULIFLOWER RAISINS, ROAST HAZELNUTS, CAULIFLOWER PUREE, ROCKET (GF)	
ROAST BROCCOLI, CRISP PANCETTA, TOMATO SUGO, ALMOND & GARLIC PUREE, SHERRY VINAIGRETTE	
SOFT WHITE POLENTA, FONTINA, CONFIT GARLIC, BASIL BUTTER (GF)	
FRIED POTATOES, CAPERS, WILD ROCKET, AIOLI (GF DF)	

WOOD FIRED PIZZA 100 HOUR FERMENTED DOUGH

TOMATO BASE

'MARGHERITA' TOMATO SUGO, BUFFALO MOZZARELLA, BASIL, OLIVE OIL (V)	23
SOPRESSA SALAMI, TOMATO SUGO, MOZZARELLA, PROVOLONE, CHILLI	23
PARMA PROSCIUTTO, TOMATO SUGO, MOZZARELLA, ROAST MUSHROOM, TRUFFLE OIL	24
MARINATED PRAWNS, TOMATO SUGO, MOZZARELLA, FRESH CHILLI, GARLIC, ROCKET	25
SPICY N'DUJA & BEEF SAUSAGE, TOMATO SUGO, MOZZARELLA, SMOKED SCAMORZA, RED ONION, BASIL	24
BEEF SAUSAGE, SALAMI & SMOKED BACON, TOMATO SUGO, MOZZARELLA, FRESH OREGANO	24
'PARMIGIANA' TOMATO SUGO, MOZZARELLA, ROAST EGGPLANT, SHAVED PARMESAN, BASIL & OREGANO (V)	23
ANCHOVY & OLIVE, TOMATO SUGO, MOZZARELLA, CONFIT GARLIC, MONTASIO, CHERRY TOMATO, ROCKET	24

MOZZARELLA BASE

PESTO & STREAKY BACON MOZZARELLA, CHERRY TOMATO, WILD ROCKET	23
TRUFFLE & SMOKED SPECK MOZZARELLA, PORTOBELLO MUSHROOM, SAGE	24
ITALIAN PORK SAUSAGE, MOZZARELLA, HONEY ROAST CAULIFLOWER, RED ONION	24
PANCETTA & PUMPKIN PUREE MOZZARELLA, CARAMELIZED ONION, PARMESAN, PARSLEY	24
COTECHINO SAUSAGE, MOZZARELLA, SAUTÉED GREENS, SMOKED SCAMORZA, GARLIC, HABANERO CHILLI	24
FOUR CHEESE MOZZARELLA, MONTASIO, GORGONZOLA DOLCE, PARMESAN, SAGE, HONEY (V)	24

*GLUTEN FREE BASE +\$4, VEGAN MOZZARELLA +\$3, PIZZA BOX + 50c

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