



STARTERS

- House-Made Sourdough Focaccia** mount zero olive oil, flake salt (v).....6.5
- Sourdough Pizzetta** garlic butter, pecorino, cracked pepper (v)..12.5
- Today's Arancini (4pc)** see specials board.....18
- Smoked Brisket Rissole** fried shallots, quail egg (gf).....24
- Scallop Crudo** sunrise lime, baby cucumber (gf).....22
- Salt & Native Pepper Calamari** saltbush, confit garlic aioli.....23
- Wagyu Bresaola** sauce Cipriani, rocket, Lilliput capers (gf).....22
- Buffalo Burrata** zucchini, fermented peppers (v, gf).....26

STEAKS

- 250g Porterhouse** scallopini potato, watercress salad (gf).....42
- 300g Scotch Fillet** scallopini potato, watercress salad (gf).....52
your choice of red wine jus, pepper sauce, mushroom sauce, gravy or café de Paris butter + extra sauce 3.5 each
- Surf & Turf Upgrade** tiger prawns with garlic butter.....+13

MAINS

- Chicken Caesar Salad** cos wedge, pancetta, croutons, anchovy, poached egg.....26
- Angus Cheeseburger** bacon, pickles, mustard, caramelised onion, chips.....27
- Buffalo Ricotta Gnocchi** spring garlic, asparagus, aged montasio cheese (v, gf).....31
- Tiger Prawn Taglierini** fennel, fermented chilli.....38
- Pork Sausage Ragù** braised greens, pasta riccioli, parmesan....32.5
- Chicken Schnitzel** parmesan & herb crumb, potato mash, rocket salad.....30.5
- Fish & Chips** battered hake, chips, herb salad, tartare.....31.5
- Chicken Parmigiana** confit tomato, smoked ham, mozzarella, chips.....34.5
- Roast Barramundi** smoked clams, baby leeks, horseradish(gf)....40

PIZZA

Our pizza bases are Neo-Classica style, 100% sourdough, cold fermented 72 hours

Margherita (v) 22

tomato, basil, mozzarella

Funghi (v) 26

mushrooms, beer onions, taleggio, baby spinach

Capricciosa 27

grandmother ham, kalamata olives, mushrooms, artichoke

Diavola 28

Calabrese salami, 'Nduja, chilli, hot honey

Porchetta 28

caramelised pineapple, smoked mozzarella, chilli

Salsiccia 29

pork sausage, smoked mozzarella, chilli, confit cherry tomato

Gambero 30

prawn, zucchini, confit cherry tomato, pesto, fermented chilli

EXTRAS

+ Gluten friendly base 4.0 + Vegan cheese 3.5

*olives, anchovies, mushrooms, hot honey, beer onions 2.5 each
prawns, salami, 'Nduja, prosciutto, grandmother ham, pork sausage 6.0 each
burrata, wagyu bresaola 8.0 each*



SIDES

- Chips** homemade ketchup (vg).....12.5
- Somerset Farm Salad** green goddess dressing, pecorino (v, gf).13.5

DESSERTS

- Vanilla Panna Cotta** white chocolate pistachio, rhubarb.....16
- Campari Sorbet** orange jam, toasted macadamia (gf, vg).....14.5
- Sticky Toffee Pudding** custard milk ice cream, wattleseed.....16

DAILY SPECIALS

MONDAY

\$26 Chicken Parma
From 4pm

TUESDAY

\$21 Fish & Chips
From 4pm

WEDNESDAY

\$27 Steak Night
From 4pm

THURSDAY

\$21 Pizza Night
From 4pm

SUNDAY

\$30 Sunday Roast
12pm - 3pm
& 5pm - 9pm

MON - FRI 12PM TIL 3PM

\$30 Lunch Steak | 250g Porterhouse, chips, salad, choice of sauce

Please note: 1% Credit Card, 7.5% Sunday and 15% Public Holiday surcharges apply

(v) vegetarian | (gf) gluten friendly | (vg) vegan | (n) contains nuts

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.