

STARTERS & GRAZING

OYSTERS with a champ	agne mignonette	7EA	MIXED OLIVES	10
marinated oliv	D BOARD premium cured meats, ves, house-made dips and pread – perfect for sharing	35	TRIO OF HOUSE DIPS A selection of creamy hummus, smoky roasted capsicum, and vibrant beetroot dips – served with fresh crusty bread	15
ROSEMARY Warm, baked and drizzled v	MEMBERT WITH & HONEY camembert with fresh rosemary with sweet local honey. Served read for dipping	29	SEASONED FRIES WITH HOUSE AIOLI Crispy golden fries, dusted with signature seasoning, served with our garlic aioli	12
SIGN	ATURE PIZZ	AS	Stone-baked with a golden crust and delicious, fresh toppings	
Thinly sliced	FO & ROCKET prosciutto, fresh rocket and a ve oil over rich tomato sauce tte	30	DIAVOLA & HOT HONEY Spicy sopressa salami, jalapeño, red onion and mozzarella finished with a touch of sweet hot honey for a fiery kick	30
CLASSIC M	ARGHERITA	28	TRIO OF MUSHROOM	30

Buffalo mozzarella, house tomato sugo, and fragrant basil leaves – a timeless Italian favourite A mix of wild mushrooms, caramelised onion, spinach, mozzarella on a red base

LITTLE ONES

PASTAS

24	CHICKEN NUGGETS & CHIPS Crispy golden nuggets served with crunchy fries and tomato sauce	16
26	MINI PIZZA	16
	Choice of classic Margherita or pepperoni, served on a mini stonebaked base	
	NAPOLI PASTA	16
32	F resh fettuccine with a simple tomato	
	sauce with parmesan	
	26	 Crispy golden nuggets served with crunchy fries and tomato sauce MINI PIZZA Choice of classic Margherita or pepperoni, served on a mini stonebaked base NAPOLI PASTA Fresh fettuccine with a simple tomato

16

22

DESSERTS

WARM NUTELLA CALZONE

A golden-baked dessert calzone filled with melted Nutella, served with a scoop of creamy vanilla ice cream

CHOCOLATE MOLTEN LAVA CAKE

Rich, warm chocolate cake with a gooey molten centre with creamy vanilla ice cream

STRAWBERRY CHEESECAKE

19

Creamy vanilla cheesecake on a biscuit base, topped with strawberry compote and fresh strawberries served with ice cream

CHEFS SELECTION FINE CHEESE

A mix of local and international cheeses, served with crusty bread, seasonal fruits and quince 36