

CHEF SPECIALS

ANTIPASTI, SHARING & SIDES

CHEESE & WARM OLIVE BOARD

*Quince paste, prosciutto, black grapes, dill pickle and lavosh bread
(vego without cured meat)*

\$25

SALAD

ROAST PUMPKIN BOWL VE GF

With maple & lime mixed quinoa, green beans, toasted coconut flakes, roasted almonds, coriander, black beans, broccoli florets, house made beetroot jam

\$22

KING PRAWN SALAD GF

Radicchio, frisée, green beans, orange, pickled celery, beetroot, apple & pear sprinkled with pecan nuts, house mustard dressing and black bean mayonnaise

\$24

PIZZA

THIN 13" \$19 | THIN 16" \$25 | THIN 18" \$35

BRAISED LAMB & POTATO PIZZA

Garlic cheese base, Spanish onion, wild rocket, cherry tomato and garlic mint yoghurt

MAINS

ROASTED SWEET POTATO VE GF

Tuscan kale, purple cabbage, green onion, roasted cashews, mixed seed salad with blueberry coconut puree and toasted coconut flakes

\$21

PAN ROASTED KING FISH

Fregola, broad beans, spinach, arrabiatta & crunchy gremolata

\$26

TUSCAN TORTELLINI SKILLET

With beef tortellini, garlicky tomato, braised cabbage, Tuscan kale and Grana Padano cheese

\$24

SPICED CHICKEN SUPREME

Fresh mint and cous cous salad with wild rocket, toasted almonds, currants, dried apricots & a garlic herb yoghurt

\$26

TWICE COOKED PORK BELLY GF

With fetta puree, watermelon and apple salad, candied walnuts & blackcurrants

\$28

DESSERT

LEMON CHEESECAKE

With amaretto crumb and poached plum

\$11