

• MENU •

SNACKS & SHARING	WOOD-FIRED OVEN
<p>BERKELO SOURDOUGH \$ 3pp <i>olive oil, balsamic</i></p>	<p>BAKED ITALIAN MEATBALLS \$ 17 <i>smoked mozzarella [5] (gfa)</i></p>
<p>SYDNEY ROCK OYSTERS \$ 4.50 ea <i>mignonette, lemon</i></p>	<p>LEMON & HERB (1/2) CHICKEN \$ 24 <i>greens, peperonata, brown sauce (gf,df)</i></p>
<p>FRIED SOUTHERN CALAMARI \$ 14 <i>citrus mayo (gf,df)</i></p>	<p>SLOW COOKED LAMB SHOULDER \$ 48 <i>(FOR 2) fregola sarda, salsa verde (df)</i></p>
<p>CAULIFLOWER SALAD \$ 18 <i>faro, kale, broad beans, peas, almonds, pomegranate, spiced lemon & herb dressing (ve,gf)</i></p>	<p>PASTA</p>
<p>PORCINI MUSHROOM ARANCINI (4) \$ 12 <i>truffle porcini, black garlic (gf,v)</i></p>	<p>SPAGHETTINI \$ 22 <i>chilli, garlic, tomato sauce, basil, olives, capers (ve)</i></p>
<p>PROSCIUTTO SAN DANIELE \$ 14 <i>rockmelon, grissini (df)</i></p>	<p>SPAGHETTINI WITH YAMBA PRAWNS \$ 34 <i>chili, garlic, tomato sauce, basil, olives, capers (df)</i></p>
<p>BURRATA \$ 18 <i>heirloom tomato, basil, pangritata (v)</i></p>	<p>BEEF CHEEK RAGU \$ 28 <i>rigatoni, creamed gremolata</i></p>
<p>KINGFISH CRUDO \$ 19 <i>agro dolce, sorrel (gf,df)</i></p>	<p>GF pasta available +\$4</p>
SIDES	KIDS MENU \$15
<p>SHOESTRING FRIES \$ 9 <i>thyme salt, aioli (ve,gf)</i></p>	<p>TOMATO PASTA, BUTTER PASTA (V)</p>
<p>BROCCOLINI \$ 13 <i>sharp citrus, ricotta salata (v,gf)</i></p>	<p>CHICKEN & CHIPS, FISH & CHIPS (DF)</p>
	<p>ICE CREAM <i>(GF) 5/scoop</i></p>
	DESSERTS
	<p>ASSORTED GELATO \$ 12</p>
	<p>TIRAMISU (V) \$ 12</p>
	<p>AFFOGATO \$ 10 <i>espresso, vanilla gelato</i></p>
	<p>add frangelico +\$6</p>