SMALLER

Charred beef kafta
harissa jam [gf] 5 ea
Croquette
smoked salmon, potato, capers 4 ea
Arancini
mushroom, truffle mayo [v] 4 ea
Lamb shish
beetroot hummus, lemon [gf] 6 ea
House baked flat bread
zaatar, hummus, marinaded olives [v] 12
Semolina & pepper calamari
lemon, romesco 15
Spiced pork & veal meat balls
crusty bread 15
Grilled saganaki
oregano, lemon [v] 14
Selected charcuterie
Local cheese, artisan bread, cured meats, antipasti 18

LARGER

Charred Tasmanian salmon
spiced cauliflower & quinoa salad, broad beans, salsa verde [gf] 30
King Island porterhouse
kipfler potato, endive, bordelaise sauce 39
Chicken risotto
asparagus, lemon, thyme, goats feta [gf] 26
Braised lamb shoulder
roasted young carrots Parsnip puree, pan juices [gf] 28
Spaghetti
truss tomato, chili, oregano, wild garlic [v] 22
Spice roasted cauliflower & quinoa salad
mint, smoked labneh [v] [gf] 22
+ chermoula BBQ chicken [gf] 28

SIDES

Vine tomato
mozzarella, basil [v] 10
Chunky fries
romesco aioli [v] 10
Sweet potato fries
aioli [v] 10
Charred asparagus
salted ricotta [v] [gf] 10

SWEETS

Tiramisu
fresh berries 12
Apple strudel
anglaise, praline 12
Nutella pizza
banana, strawberries 10

A LA CARTE

Goats Feta
asparagus, charred peppers, olives, sugo, fior di latte, oregano [v] 21
Pork & fennel sausage
sugo, fior di latte, chilli, salted ricotta 22
Prosciutto
gorgonzola, pear, san marzano, rucula, walnuts 23
Veneto salami
peppers, kalamata olives, fior di latte, san marzano 22


Please inform us of any special dietary or allergen requirements.