

TO START

GARLIC CHILLI PRAWNS <i>with crusted sourdough</i>	23.50
SCALLOPS <i>Pan seared Shark Bay scallops with cauliflower puree and sautéed chorizo</i>	24
GARLIC BIANCA <i>Served with olive tapenade, dukkah, olive oil and aged balsamic</i>	16
DUCK BREAST CARPARCCIO <i>Served with Shaved Fennel and Sherry Gastrique</i>	20.00
WARM HOUSE MARINATED OLIVES	10

MAINS

MARKET FISH OF THE DAY	M/P
LAMB RACK <i>Served with a white bean & chorizo cassoulet, poached egg and olive jus</i>	36.50
EYE FILLET <i>Served with a puree potato, broccolini red wine jus and a confit garlic butter</i>	39
BEETROOT RISOTTO <i>Served with goats cheese and asparagus</i>	28.50
SPAGHETTI PUTTANESCA <i>Served with Garlic, Chilli, Caper, Tomato, Olives and Oregano</i>	26.00



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FROM THE WOOD FIRE PIZZA OVEN

PROCUITTO	24
<i>Cherry Tomato, Ricotta, Garlic Oil and Basil</i>	
MARGHERITA	23
<i>Basil, bocconcini and tomato</i>	
TUNISIAN CHICKEN	24
<i>Red Onion, Roast Capsicum, Olives, Coriander and Saffron Aioli</i>	
RUEBEN SANDWICH	25
<i>Corned Beef, Pickled Cabbage, Gruyere Cheese and Dijon Mustard</i>	
PRAWN	25
<i>Olives, Garlic, with Fresh Tomato Lemon Salsa</i>	
LAMB	24
<i>Garlic Oil Base, Spinach, Red Onion, Rosemary and Lemon</i>	
SPINACH CALZONE	23
<i>Mushrooms, sundried tomatoes, red onion, olives and ricotta</i>	

A LITTLE EXTRA

CHEFS SALAD	12
TRUFFLED POMME PUREE	10
CHEFS VEGETABLES	12



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