

Breakfast

6:30am - 10am | Weekends 6:30am - 10:30am

The Continental | 8.50 Grilled sourdough, butter, preserves, honey

Coconut Bircher | 22 (GF) (V) Toasted muesli, wood roasted strawberry compote, chai crusted pea, toasted nuts, almond milk, coconut yoghurt

Shakshuka | 25 Garbanzo beans, spiced tomato, crumbled feta, baked eggs, preserved lemon, flat bread, spiced yogurt

Breakfast Pizza | 18 Wood fired 6" pizza base, bacon, tomato sofrito, marinated mushrooms, fior de latte, fried eggs

French Toast Fingers | 22 Orange mascarpone, berry compote, lemon myrtle caramel, chocolate sauce

Avocado | 25 Gently pressed avocado, grilled sourdough, feta, salsa macha, EVOO, grilled corn ribs Add Poached eggs 3.50

Pan Con Tomate | 22 Ciabatta, tomato dressing, grilled chorizo, EVOO, scrambled eggs

Eggs Your Way | 14.50 Fried / poached / scrambled On grilled sourdough with herbed marinated cherry truss tomatoes

Three Egg Omelette | 22 Grilled sourdough, rocket parmesan salad, choice of filling mushroom / feta / avocado / spinach / capsicum

Extras Bacon / ham / chipolata / avocado 4.50 Potato rosti / sautéed mushrooms / spinach / baked beans 3.50

Larger / Mains

From 11:00am

Caesar Salad | 22 Cos lettuce, warm maple bacon, white anchovy, croutons, soft boiled egg, fresh Parmesan. Add chicken breast 3.50 / Grilled Prawns 5.50

Minestrone | 18 Rustic Tuscan style, warm bread, EVOO, parmesan, pesto Add slow cooked lamb shoulder \$4.50

Risotto Milanese | 22 (GF) Sage, citrus, burnt butter, saffron, caramelised lemon, parmesan Add spiced chicken skewers 5.50 / Tuscan marinated prawns 6.50 / smoked portobello mushroom 4.50

Linguini / Pappardelle Carbonara 26 | Lamb ragout 28 | Positano 26 (VEG) Fresh parmesan

Wagyu Beef Burger | 26 150g pressed patty, caramelised onion, cos lettuce, tomato, fries, relish, aioli

Fish & Chips | 32 Flat head fillets, sourdough batter, tartar sauce, caramelized, fries, lemon, salad

BBQ Beef Short Ribs | 35 (GF) Slow cooked beef ribs, roasted cauliflower puree, grilled corn ribs, charred truss tomato

Open Souvlaki Lamb | 32 Slow cooked lamb shoulder, grilled flat bread, salad, feta, olives, fries, tahini garlic yogurt

Wagyu Flank Steak | 35 (GF) Prime beef marble score + 5 cooked in our wood fired oven medium rare (recommended), chimichurri butter, fries, salad, lemon

Small / Sharing

From 11:00am

Add cheese 2.50

Spiced Hummus | 16 (V) Hummus, chickpea salad, falafel, warm flat bread

Bomba Siciliano | 16 Mushroom, chives, mozzarella, truffle

Burrata | 22

Grilled Seafood Misto | 19 (GF)

Smoked Pork Belly Burnt Ends | 16 Pork belly, smokey BBQ sauce, aioli

Wood Fired Vegetable Rolls | 16

Sides

House salad of tossed leaves, tomatoes, cucumber, marinated feta, Dukka | 12 (GF) (VEG)

bacon | 12 (GF)

Please discuss any dietary requirements with our friendly staff. Eggs are free range locally sourced. Gluten free bread is available on request.

Wood Fired Garlic & Herb Flat Bread | 9

Calamari Frit Lemon Pepper | 16 (GF) Rocket, parmesan, pickled pears, lemon

Grilled sourdough, burrata, heirloom tomato, EVOO

Spicy Prawns, mussels, scallops, calamari, tomato sofrito butter

Mushroom, red pepper, eggplant, zucchini, feta, pangrattato

Wood fired seasonal vegetables | 12 (GF) (VEG) (V)

Roasted chat potatoes topped with pickle, cheese and



Wood-fired Pizza

From 11:00am

Authentic Wood-fired 12' Neapolitan style pizza base

Pizza Rosso Napoli sauce base

Margarita | 21 Tomato, basil, EVOO, fior de latte

Gambari | 30 Marinated prawns, roasted zucchini, chilli oil, fior de latte

Butter Chicken | 27 Tandoori chicken, butter chicken sauce, kasoori methi, coriander, chili oil

Prosciutto | 30 Tomatoes, prosciutto, rocket, pickled pear, fior de latte

Mediterranean |25 Wood roasted vegetables, cherry tomatoes, pesto, mozzarella, truffle oil

Pizza Bianco Roasted pumpkin and garlic confit base

Lamb | 28 Slow cooked lamb, caramelised red onion, tahini yogurt, zaatar, fior de latte

Patatas | 25 Potato, anchovies, rosemary, EVOO, sour cream

Tartufata | 28 Mushrooms, mozzarella, fior de latte, parmesan, rocket, truffle oil

Dessert

From 11:00am

Affogato | 15 Frangelico panna cotta, espresso shot, vanilla ice cream

Tiramisu | 15 Savoiardi, mascarpone, coffee liqueur, dark chocolate

Crème Catalina | 15 Milk, caramelized sugar, cointreau, candied orange

Sticky Toffee | 15 Majdool date pudding, butter scotch sauce, vanilla ice cream WEDNESDAY - 2 FOR 1 PIZZAS Available every Wednesday from 5 pm, buy any large wood-fired pizza and get one free.

THURSDAY- PASTA NIGHT

FRIDAY - HAPPY HOUR Aperol Spritz.*

SATURDAY - SPRITZ & TAPAS



Weekly Specials

WEEKDAY \$19 LUNCH SPECIAL

Enjoy a small 6" pizza and your choice of drink (beer, wine, or soft drink) for just \$19*

Join us for Pasta Night, where you can enjoy a variety of pasta/risotto and free garlic flat bread for just \$25.

Celebrate the start of the weekend with discounted drinks, including \$8 schooners from the tap, \$8 house wine, and \$14

For just \$30 per person, enjoy a selection of our chef's favourite tapas dishes, paired with a refreshing spritz