

Small Plates



FRESH PREMIUM ROCK OYSTERS - (6 x oysters) GF, NF, DF
Natural 30 Kilpatrick 33

GARLIC 9" PIZZA - parmesan, mozzarella & oregano 14

HOUSEMADE DIPS - charred sourdough GF/option, V 16

ROASTED LEMON MYRTLE PUMPKIN - pumpkin hummus, chilli caramel, quinoa, parmesan, sourdough crumb – V 22

BRUSCHETTA – cherry tomatoes, basil pesto, red onion, buffalo mozzarella, balsamic glaze on sourdough - V 20

SICILIAN MEATBALLS – napoli sauce, parmesan, charred sourdough - NF 20

CALAMARI – lemon & herb seasoning, salad & aioli - NF, DF 20

ARANCINI – mushroom & gorgonzola, onion jam, aioli & parmesan - V 16

WAGYU BRESAOLA – diced pear, pickled beetroot, onion jam, goats curd, truffle oil – GF, NF 26

CHORIZO POT – confit onion, tomato, capsicum served w' charred sourdough NF 22
(Add Prawn +7)

BEEF TARTARE – capers, lemon, mustard, shaved Manchego & craps bread DF/option, NF 24

Pasta + Risotto

GLUTEN FREE OPTIONS AVAILABLE

CREAMY BASIL PESTO SPAGHETTI - confit tomato, mushroom, parmesan, toasted pine nuts, roquette – V 29 (Add Chicken + 5)

CARBONARA – spaghetti, smoked bacon, parmesan, egg & spring onion 29

BEEF RAGU – 12 hour slow roasted beef in a rich Bolognese sauce, confit tomatoes, parmesan w' fettucine – NF 32

MARINARA - selection of local prawns, squid, fish, black mussels, clams, garlic, chilli & Napoli sauce w' spaghetti – NF, DF 38

CHILLI PRAWNS & CHORIZO SPAGHETTI - napoli sauce, confit tomato & fresh herbs - DF, NF 38

HOUSE MADE POTATO GNOCCHI - cauliflower puree, roasted cauliflower, zucchini, parmesan, sourdough crumb, truffle oil, fresh herbs - V, NF 32

PESCATORE RISOTTO - local prawns, squid, fish, black mussels & clams, garlic, cream, chilli in a light Napoli sauce - NF, GF 38

TRUFFLE MUSHROOM RISOTTO - roasted pumpkin, spinach, gorgonzola & creamy white wine V, GF, NF 30

Pizza

GULTEN FREE BASE AVAILABLE ADD 5

MARGHERITA DI BUFFALO – Buffalo mozzarella, fior di latte mozzarella, napoli sauce, fresh basil & extra virgin olive oil – NF, V 29

PESTO CHICKEN – Pesto, chicken breast, fior di latte mozzarella, semi dried tomatoes, brie cheese, roquette & pesto aioli 30

CAPRICCIOSA – Napoli sauce, mozzarella, ham, mushroom, artichoke & olives (Anchovies Optional) NF 27

PUMPKIN – Fior di latte mozzarella, pumpkin, onion jam, gorgonzola cheese, pear, roquette & honey - V, NF 28

CHILLI PRAWN – Napoli Sauce, mozzarella, marinated prawns, chorizo, garlic, chilli & fetta cheese NF 33

MYKONOS – Mozzarella, marinated lamb, onion, capsicum, olives, fetta cheese & tzatziki - NF 30

BBQ – Napoli sauce, mozzarella, ham, chicken, salami, bacon & smokey BBQ sauce - NF 30

PEPPERONI – Napoli sauce, mozzarella & pepperoni salami - NF 26

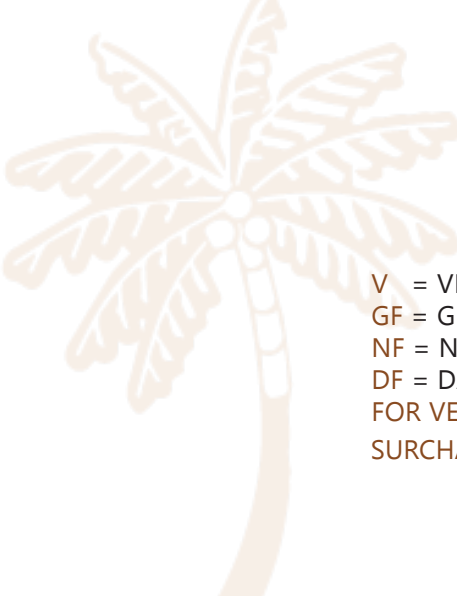
SOPRESSA – Napoli sauce, mozzarella, sopressa salami, onion, capsicum & oregano - NF 29

HAWAIIAN – Napoli sauce, mozzarella, ham & fresh pineapple - NF 24

FUNGI - Fior di latte mozzarella, garlic mushroom base, wild marinated mushrooms, gorgonzola, parmesan, truffle oil, roquette & extra virgin olive oil - NF, V 28

HARVEST – Fior di latte mozzarella, pesto, pumpkin, confit tomatoes, zucchini, capsicum, red onion, roquette & fetta - V 28

VEGAN CHEESE AVAILABLE



V = VEGETARIAN
GF = GLUTEN FREE
NF = NUT FREE
DF = DAIRY FREE
FOR VEGAN OPTIONS PLEASE TALK TO OUR STAFF
SURCHARGES WILL APPLY ON PUBLIC HOLIDAYS

Mains

CHICKEN PARMIGIANA – freshly crumbed chicken breast topped w Napoli sauce, salad & chips
NF 34

CALAMARI – lemon and herb seasoning, salad, chips & aioli - DF 32

ATLANTIC SALMON FILLET (cooked medium) - avocado, coconut & mango salsa, macadamia, orange, fennel, quinoa & roquette salad, burnt orange dressing – GF 40

FISH & CHIPS – beer battered coral trout, house salad, chips, tartare – DF, NF 32

ROASTED LEMON MYRTLE PUMPKIN - pumpkin hummus, chilli caramel, quinoa, parmesan, sourdough crumb – V 30

BRAISED BEEF CHEEKS - 16 hour slow cooked beef cheeks, red wine jus, chorizo, sauteed mushrooms, potato puree - GF, NF 40

BLACK ANGUS EYE FILLET 250G - served chat potatoes, onion jam, sesame shallot crumb, sauteed seasonal greens – GF 52
(Add Sauces) Creamy Mushroom, Creamy Peppercorn, Creamy Garlic 3
Seafood Sauce 12

LAMB BACKSTRAP CHAR GRILLED, apple beetroot puree, quinoa, fetta whip, rosemary pecan crumb, balsamic, radicchio & chat potatoes - GF 49

ZUPPA DI PESCE - prawns, black lipped mussels, reef fish, Moreton Bay bug, chilli & squid in a rich seafood & tomato broth - DF, NF 47

Salads

KALE SALAD - roasted pumpkin, cauliflower, farro, pomegranate, pepitas, feta, tomato pomegranate dressing – V 25

ROQUETTE SALAD - pear, parmesan, candied walnut, balsamic – GF, V 19

ADD TO EITHER SALAD:
charred chicken +6, haloumi +6
lemon & herb calamari +8

Sides

SAUTEED SEASONAL GREENS - w' dukkha – DF, NF options 16

BEER BATTERED CHIPS - chicken salt, aioli – V, DF, NF 12

CHAT POTATOES NF, GF 14

Kids

UNDER 12

SPAGHETTI NAPOLI – napoli sauce, spaghetti, parmesan V 16

KIDS PIZZA – Margherita / Hawaiian - 16

CRUMBED CHICKEN with chips & salad - NF 16

BEER BATTERED REEF FISH with chips & salad – DF, NF 16

