GRAZING





PASTA & RISOTTO COMFORTS & CLASSICS

Grilled Atlantic Salmon @B \$30

with potato puree, grilled asparagus, roasted capsicum & herb oil

Twice cooked pork belly GP \$32

served with sautéed savoy cabbage, pancetta, porcini mushroom, cannellini bean puree & red wine jus

Grass fed beef eye fillet medallion @ \$34

with roasted chat potatoes, pepperonata, salsa verde & red wine jus

Braised beef cheek

Slowly cooked in white wine with mixed vegetables, Italian black olives and potato & green pea puree



You can vote for us by scanning the QR code and uploading a photo of your receipt. Fingers crossed!



\$25

\$32

Chicken parmigiana*

topped with napolitana sauce & smoked provolone cheese. Served with kale slaw & fries

VG Vegan option available

\$25 Plantein schnitzel burger ve

with kale slaw, smokey vegan chipotle mayo, tomato, caramelised onion, vegan cheese & fries

\$28 Italian meatballs

baked meatballs filled with smoked provolone cheese, cooked in a tomato & pea sugo with potato mash

Crispy beer battered hoki fillets

with kale slaw, fries, smashed minted peas & tarte sauce

Risotto V mixed forest mushrooms & mascarpone

Spaghetti \$29

\$26

blue swimmer crab meat, broccolini, cherry tomatoes, chilli, garlic, white wine & toasted aromatic breadcrumbs

ON THE SIDE

Bowl of fries	\$8
Steamed greens @	\$8
Rocket, fennel, cherry tomato salad @	\$8

FOR THE KIDLETS

All kids meals are \$12

includes a vanilla ice cream dessert

cheeseburger & chips Battered fish & chips / Chicken schnitzel strips with chips

TEMPTERS

Sticky date pudding \$15 with warm butterscotch sauce & ice cream

Crème caramel \$15 served with mixed berries

\$15 Traditional tiramisu

Our aim is to provide a comfortable, casual environment for you to share with your family & friends. We only use the freshest seasonal produce and strive to provide an attentive and friendly service. Please advise us of any special dietary requirements. Your feedback is welcomed.

vegetarian



vegan



