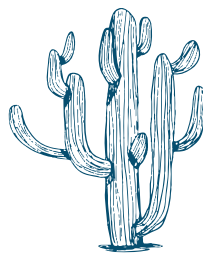


LUNCH & DINNER



SMALLS & SHARES

BRISKET TACOS , chimichurri, pico de gallo, cheese sauce (3)	19
GRILLED CHICKEN SKEWERS , mojo picon, parsley (gf) (3)	19
LOADED FRIES , chorizo, pickles, jalapenos, disco sauce, (vgo)	18
CAULIFLOWER BITES , lemongrass glaze, coconut sriracha (gf) (vg)	17
ITALIAN MEATBALLS , beef & pork meatballs, napoli sauce,	22
freshly grated Parmigiano Reggiano, wood fired flat bread	
SALT & PEPPER CALAMARI , palm lime dressing, fresh herbs, sumac	21
SMOKED PORK BELLY BITES , Asian BBQ sauce, sesame seeds, fried shallots	23
PUMPKIN DIP , roast pumpkin, dukkah, pepita seeds, wood fired flat bread	18

LARGER

SMASH BURGER , double patty, lettuce, tomato, onion, American cheese,	27
pickles, mac sauce, fries (vgo)	
CHICKEN PARMA , napoli sauce, smoked leg ham, mozzarella, fries & salad	33
PORTERHOUSE STEAK SANDWICH , rocket, grilled onions, truffle aioli, swiss cheese, fries	28
PAN-FRIED BARRA FILLET , almond romesco, charred tomatoes, zucchini, pangrattato	38
SEAFOOD LINGUINE , with mussels, prawns and barramundi in garlic, chilli & tomato	37
ROAST PUMPKIN PAPPARDELLE , pine nuts, spinach	28
– add chicken \$7, add fetta \$5	
CAMPFIRE STEW , lamb, sausage, potato, carrot, cabbage, toasted sourdough	38
GRILLED CHICKEN SALAD , with tomato, cucumber, capsicum,	31
carrot, red onion, sherry dressing – add avocado \$5 (vgo)	
300G BLACK ANGUS PORTERHOUSE STEAK , garden salad, fries & pepper sauce	42

Fries, ketchup, aioli, chef's seasoning	13	Buttered mash	13
Duck fat roast potatoes	13	Side garden salad	8
Mixed seasonal vegetables,	12	Sauces, peppercorn, mushroom,	3
miso butter		gravy, chipotle aioli, coconut sriracha	

SIDES

Please note all pizzas are finished with garlic oil and freshly grated Parmigiano Reggiano

WOOD FIRED Pizza

GARLIC FOCACCIA (vg) ADD CHEESE \$2	12
MARGHERITA , San Marzano tomatoes, mozzarella, fior de latte, basil (vgo)	24
CHORIZO , San Marzano tomatoes, mozzarella, crispy rosemary potatoes, chilli oil	31
PROSCIUTTO , San Marzano tomatoes, mozzarella, prosciutto,	29
stracciatella, pesto, pecorino	
PRAWN , confit garlic prawns, barramundi, mozzarella, lemon, parsley, dill	31
BBQ CHICKEN & BACON , San Marzano tomatoes, mozzarella,	31
chargrilled chicken, bacon, Spanish onion, jalapenos, house made bbq sauce	
ZUCCHINI , confit garlic, chargrilled zucchini, cherry tomatoes, mozzarella,	29
chilli flakes, rocket, sherry glaze	
SOPRESSA , San Marzano tomatoes, mozzarella, sopressa salami, hot honey	28

KIDS

Margherita pizza	14	Cheese burger	15
Ham & cheese pizza	15	beef patty, cheese, tomato sauce, fries	
– add pineapple \$2		Pasta napoli, cheese	12
Fried chicken bites, fries, ketchup	16		

DESSERT

NUTELLA PIZZA , nutella, strawberries, coconut flakes, vanilla ice cream	22
PAPI PISTACHIO PIZZA , pistachio spread, raspberry, white chocolate	22
CHOCOLATE BROWNIE , fresh berries, almond praline, vanilla bean anglaise (v) (gf)	12
MILDURA ICECREAM , vanilla bean, strawberry, milk chocolate, choc mint top,	8.5
bubblegum, salted caramel, blue heaven (blueberry), blood orange, sorbet, lemon sorbet	

(v) veg	(vo) veg option	(vg) Vegan	(vgo) vegan option	(gf) gluten free	(gfo) gf option
---------	-----------------	------------	--------------------	------------------	-----------------

Disclaimer: Credit card payments will incur a 1.2% surcharge, all transactions are subject to an additional surcharge of 10% on Sundays and 15% on public holidays.

IMPORTANT NOTICE REGARDING FOOD ALLERGIES:

We are committed to serving the highest quality products made from a diverse list of ingredients that we source from our best seasonal suppliers. Given the wide selection of ingredients we use, we are unable to absolutely guarantee that any of our products are free from cross-contamination by potential allergens. We are happy to answer any questions about the menu, the ingredients we use, and dietary requirements.