



ANTIPASTI

Our focaccia, olive oil, salt ^V	8
Penfield marinated olives ^{V GF}	8
House made pickles ^{V GF}	8
Serrano Jamón (60g) ^{GF}	8
Antica fennel Sopressa (60g) ^{GF}	8
Mortadella (60g) ^{GF}	8
Grass fed Bresola (60g) ^{GF}	12
Nduja ^{GF}	10
Whipped ricotta, spiced honey, thyme ^{V GF}	14
Woodside fresh goats curd ^{V GF}	18
Guipuzcoa Spanish Anchovies (50g) ^{GF}	18
Cacio e pepe arancini, parmesan mayo (4)	16
Little Bang IPA onion rings ^V	12
Nashville fried chicken, ranch dressing	16
Fried southern squid, mixed greens, cucumber, olives ^{GF}	16
Kingfish crudo, fennel, fermented chilli ^{GF}	24

SIDES

Mixed leaves and herbs, mustard dressing ^{V GF}	12
Skin on chips ^V	12
Garlic greens ^{V GF}	12

NOT ALL INGREDIENTS ARE LISTED ON THE MENU,
PLEASE ASK FOR ASSISTANCE IF REQUIRED
V VEGETARIAN | GF GLUTEN FREE
CREDIT TRANSACTIONS INCUR A 1% SURCHARGE

MAINS

GRILLED CHICKEN SALAD - Ngeringa greens, crustini, green tomatoes, spring vegetables	26
ROAST JAPANESE PUMPKIN - green harissa, goats curd, chilli oil, soy roast pepitas ^V	26
FRITO MISTO - fried baby squid, prawns, whitebait, zucchini flowers, pumpkin, cauliflower, cayenne mayo, lemon	34
BROMPTON BEEF BURGER - house made pickles, cheddar, bb sauce, brioche bun, chips	26
CHICKEN KYIV - mixed leaf, warm potato salad	30
BERKSHIRE PORK COTOLETTA - salsa verde, fresh lemon, cucumber salad, chips	30
STEAK SANDWICH - pickled beetroots, candied onions, Dijon mustard, horseradish, cos lettuce, chips	26
STEAK FRITES - cafe de Paris butter, chips ^{GF}	34
MARKET CUT	MP
SEAFOOD SPECIAL	MP

PASTA

SPAGHETTI VONGOLE - Goolwa Pipis, garlic, parsley, butter, white wine	18	28
RIGATONI CARBONARA - Guanciale, egg, black pepper, pecorino	18	28
PENNE ALLA VODKA - Tomato, cream, chilli, breadcrumbs, pecorino ^V	16	24
ORECCHIETTE - Spinach veloute, asparagus, hazelnuts, goats curd, chilli oil ^V	16	24
GNOCCHI - Pork and beef ragu, tomato sugo, pecorino	18	28

PIZZA

MARGHERITA - tomato, basil, fior di latte ^V	20
PEPPERONI - chilli honey, fior di latte	24
CONFIT SWISS BROWN MUSHROOM - goats cheese, sumac onion, parsley pistou, fior di latte ^V	24
PRAWN AND NDUJA - zucchini, fior di latte, rocket	26

Gluten free bases available +4

DESSERT

Nutmeg custard tart, cognac diplomat	16
Smooth manjari chocolate, malted toffee, choc malt ice cream	16

TEA + COFFEE

Coffee by veneziano coffee roasters	standard 4.5 mug 5.5
teas by tea drop	standard 4 mug 5
Alternative milks	+1
almond (milklab)	
oat (milklab)	
macadamia (milklab)	
soy (bonsoy)	

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PLEASE SEE SERVER FOR ANY DIETARY ISSUES

