



## ANTIPASTI

Our focaccia, confit garlic, olive oil, salt <sup>V</sup>	8
White anchovy soldier, romesco, parsley oil (ea)	8
Penfield marinated olives, soy roast almonds <sup>GF V</sup>	12
Serrano Jamón (60g) <sup>GF</sup>	8
Antica fennel Sopressa (60g) <sup>GF</sup>	8
Mortadella (60g) <sup>GF</sup>	8
Fried nduja, capers, pickled shallots <sup>GF</sup>	10
Whipped ricotta, spiced honey, chives <sup>GF V</sup>	14
Potato skordallia, pickled carrot, soaked currants, fermented chilli <sup>VE</sup>	14
Truffle arancini, salsa verde aioli (4) <sup>V</sup>	16
Fennel escabeche, smoked ricotta, bay leaf <sup>VE</sup>	14
Little Bang IPA onion rings <sup>V</sup>	12
Nashville fried chicken, ranch dressing	16
Fried salt + pepper SA squid, gribiche, lemon <sup>GF</sup>	18
SA kingfish crudo, fennel, fermented chilli <sup>GF</sup>	24
Chicken rillettes, cornichons, mustard, chives <sup>GF</sup>	16

## SIDES

Mixed leaves and herbs, mustard dressing <sup>V GF</sup>	12
Skin on chips <sup>V</sup>	12
Garlic greens <sup>GF V</sup>	12

## MAINS

POACHED CHICKEN SALAD - savoy cabbage, roast pumpkin, pepitas, fetta, red harissa, fried bread	26
BROMPTON BEEF BURGER - house made pickles, cheddar, bbq mustard, brioche bun, chips	26
FRIED CHICKEN BURGER - chilli aioli, candied onions, cos, brioche bun, chips	26
VEGO BURGER - zucchini fritter, haloumi, herb tahini sauce, lettuce, chips <sup>V VE</sup>	26
CHICKEN KYIV - greens, fried vinegar potatoes	32
ROAST CAULIFLOWER - tahini, preserved lemon, chilli, lentils <sup>V VE</sup>	26
STEAK FRITES - cape grim sirloin, cafe de Paris butter, chips <sup>GF</sup>	36

## PASTA

WA CHILLI CRAB LINGUINI - leeks, capers, white wine, cream	22	34
PENNE CARBONARA - guanciale, egg, black pepper, reggiano	20	28
SPAGHETTI BOLOGNESE - pork + beef ragu, reggiano	20	28
CONCHIGLIE ALLA VODKA - tomato, cream, chilli, breadcrumbs, reggiano <sup>V VE</sup>	16	24

## PIZZA

MARGHERITA - tomato, basil, fior di latte <sup>V</sup> - add anchovy	20	+4
POTATO - rosemary, fior di latte, oregano - add nduja	22	+4
SOPRESSA - chilli honey, fior di latte	24	
Gluten free bases available		+4
Vegan cheese		+4

NOT ALL INGREDIENTS ARE LISTED,  
PLEASE ASK FOR ASSISTANCE IF REQUIRED  
VE VEGAN OPTION | V VEGETARIAN | GF GLUTEN FREE  
CREDIT TRANSACTIONS INCUR A 1% SURCHARGE  
PUBLIC HOLIDAYS INCUR A 15% SURCHARGE

DESSERT

DESSERT

Pavlova, lemon curd ice cream, local cherries, basil	16
Cognac tiramisu, mascarpone, 100% cacao	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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