

SNACKS

MIXED OLIVES, FENNEL - \$8

MORTADELLA, SHAVED PECORINO, PEPPERONCINI - \$11

ANCHOVIES, LEMON AIOLI, HOUSE MADE CROSTINI, LEMON - \$11

STARTERS

BEEF CARPACCIO, SHALLOT, CAPER, LEMON AIOLI & GRANA PADANO - \$22

BURRATA, CHILLED PUTTANESCA, GREMOLATA, FOCACCIA - \$27

GARLIC PRAWNS, CHILLI, WHITE WINE, PARSLEY - \$22

MANILA CLAMS, WHITE WINE, GARLIC & LEEKS, CHILLI, LEMON - \$26

SHISHITO PEPPERS, MALDON - \$19

SALADS

HOUSE CAESAR, BABY GEMS, FRIED CAPERS, FOCACCIA CROUTONS, PARM - \$20

RADICCHIO, BEETROOT, PEAR, VANILLA, GOATS CHEESE, HOUSE VINAIGRETTE - \$19

HEIRLOOM TOMATO, BUFFALO MOZZARELLA, BASIL OIL, HONEY VINAIGRETTE, SHALLOT - \$22

PASTA

LINGUINI VONGOLE, MANILA CLAMS, PRESERVED LEMON, PARSLEY - \$32

FETTUCCINE PRIMAVERA, PARMESAN, CHARRED MARKET FRESH VEGGIES - \$26

FENNEL SAUSAGE AND RAPINI STROZZAPRETI, CHILLI - \$29

SCHIACCHIATA SANDWICHES

MORTADELLA, PEPPERONCINI, BUFFALO MOZZARELLA & PESTO - \$23

HEIRLOOM TOMATO BLT, SMOKED BACON, BASIL, AIOLI & MIXED GREENS - \$22

PROTEIN SALADS

CHILLED CHICKEN BREAST, AVOCADO, BOILED EGG, TOMATO & GREENS - 23

POACHED PRAWNS, CALABRIAN CHILLI VINAIGRETTE, ANJOUS PEAR, GOAT CHEESE, CROSTINI, PICKLED SHALLOT, MIXED GREENS - 25

CHILLED HANGER STEAK, PARMESAN, BALSAMIC REDUCTION, GREENS & POTATO STRINGS - 26

MAINS

ROAST CHICKEN, PAN JUS, PEAS AND CARROTS - \$36

ARCTIC CHAR, SEARED BABY ARTICHOKES, VEGGIE BUTTER SAUCE - \$33

SIDES

CHEESY, GARLICKY FOCACCIA - \$13

PAN GLAZED HEIRLOOM CARROTS - \$14

PARMESAN + HERB FRIES, LEMON AIOLI - \$11

ASPARAGUS, SHAVED PARM, WHITE BALSAMIC - \$15