



# MENU

## ENTREE

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### Sydney Rock Oyster

Today's Best Sydney Rock Oysters,  
Lime Granita (GF, DF) Half Dozen  
\$30 / Dozen \$48

### Ortiz Anchovies

Sourdough, cultured butter \$7

### Warm house marinated Olives

Citrus, herbs and garlic \$10

### Salumi platter for Two

Prosciutto, capocollo, fennel  
salami, cornichons, grilled St.  
Malo sourdough \$28

### Arancini Boscaiola

Mushroom, pomodoro,  
Parmigiano Reggiano \$15

## SALADS

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### Rocket Salad

Balsamic dressing, Parmigiano  
Reggiano \$18

### Caesar Salad

Cos lettuce, bacon, Parmigiano  
Reggiano, crouton, Caesar  
dressing \$20  
*Add grilled chicken breast \$ 6.00*

## SIDES

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### Beer batter fries

\$12

### Steamed Broccolini

Olive oil and lemon \$12



## PIZZAS

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### **Margherita (V)**

San Marzano, Fior di Latte, Basil,  
Extra Virgin Olive Oil \$21

### **Capricciosa**

San Marzano, Fior di Latte, Roast  
swiss mushroom, Smoked Ham,  
Artichokes, Black olives \$25

### **Zucchini (v)**

Fior di latte, creamy ricotta,  
zucchini, provolone \$23

### **Pepperoni**

San Marzano, Mozzarella,  
Pepperoni \$24

### **Prosciutto**

San Marzano, Fior di latte, truss  
tomatoes, basil, prosciutto,  
rocket, shaved Parmigiano  
Reggiano \$25

**Ask about our Special Pizza  
of the Week**

## PASTAS

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### **Crab Linguine**

Fraser Island Spanner Crab, White  
Wine, Chilli, Garlic Butter \$40

### **Butternut Pumpkin Ravioli**

Ravioli, Brown Butter, Sage,  
Ricotta, Macadamia Nuts (V) \$34

## DESSERTS

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### **Cheese plate**

Selection of Australian-Made  
Cheese, Lavosh, Quince. Cheese  
plate — 1 Cheese for \$15/  
3 Cheeses for \$35

### **Classic Affogato**

Classic Affogato, Espresso, Vanilla  
Ice Cream and Brookie's  
Macadamia and Wattleseed Liquor  
\$15

### **Apple tart**

Parisienne Apple Tart, Vanilla Ice  
Cream. Please allow 15 minutes \$15

### **Lemon Sorbet**

\$10