

LIGHT MEALS

Fries 🖗 🕲 🆁	\$12
Served with aioli	
Spring Croquettes (#)	\$20
Pea, mint, lemon, feta, aioli, dukkah	
Arancini of the Day 🕝 🛞	\$20
(Please ask staff for selection)	
Burrata 🏽 VEG OPTION AVAILABLE	\$22
Prosciutto, figs, charred sourdough	
Chargrilled Squid Salad 🛞 🐚	\$24
Zucchini, capsicum, capers, rocket	

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(Gluten Free Base | \$5)

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Garlic Pizza 🏈	\$18
Garlic confit, mozzarella,	
fresh herbs, lemon	
Margherita 🎯	\$18
Tomato sugo, mozzarella, basil	
Supreme	\$24
Tomato sugo, mozzarella, salami,	
bacon, mushroom, olive,	
capsicum, shallot	
Meatlovers	\$25
Tomato sugo, mozzarella, salami,	
bacon, chicken, braised beef	

KARINYAS MENU

AVAILABLE 11AM - 9PM DAILY

Classic Mains

Vegan Bolognaise \$22 Red lentil bolognaise, spinach, fettuccine Crumbed Chicken Schnitzel \$24 Garden salad, lemon, aioli with chips **Smoked Brisket Burger** \$24 Milk bun, slaw, BBQ sauce, pickle, cheese with chips \$28 Crispy Skin Jewfish Crushed kipfler salad, artichokes, green peas, dill, tarragon dressing **Steak Frittes** \$28 Café de Paris

DESSERTS

Honey Panna Cotta 🏽	\$16
Flourless chocolate cake, honeycomb,	
poached pears	

Trifle (s) \$16

Orange jelly, almond cream, almond cake, caramelised almonds, dark chocolate

KARINYAS



Little Creek Sapphire Blue 🕢	\$14
Quince paste, amaretti, mustard fruits, lavosh	
Little Creek Club Cheddar © Cucumber, pernod, dill, dried apricot, lavosh	\$14
Tallegio Cheese	\$14
Frozen grapes, prosciutto, lavosh	
Double Cream Brie (a) Cranberry compote, fresh apple, lavosh	\$14

(Choose 3 cheese options from above)

\$32





Cheese Plate

Selection of 3 cheeses, accompaniments, lavosh





(F) RESPONSIBLY SOURCED





WE ARE PROUD TO SOURCE & SUPPORT LOCAL PRODUCE WHERE POSSIBLE