

PARMESAN FRIES (gf, vg)	\$10
Cracked black pepper aged parmesan cheese	
BREAD & DIPS (v)	\$15
Homemade focaccia green ranch smoked cream-feta	
CRISPY FRIED LOLLIGO SQUID	\$20
Chili & lime dust chipotle mayo	
VEGETABLE CURRY PUFF (v)	\$24
Golden flaky pastry seasoned vegetables coriander-yuzu chutney	
SUPERFOOD SALAD (gf, v)	\$25
Roasted pumpkin feta orange chickpeas pepitas quinoa pomegranate broccoli *add chicken or smoked salmon for \$9	
MARGHERITA PIZZA (v)	\$29
Tomato sugo mozzarella basil extra virgin olive oil	
CHICKEN & BACON ROLL	\$30
Crispy leaves tomato chipotle mayonnaise turkish roll beer-battered chips	
PEPPERONI PIZZA	\$31
Tomato sugo mozzarella pepperoni oregano	
CHICKEN PIZZA	\$31
Grilled chicken basil pesto roasted capsicum mozzarella oregano	
WAGYU BEEF BURGER	\$32
Crisp lettuce fresh tomato cheddar cheese pickles chipotle bbq sauce brioche bun served with beer-battered chips	
KING PRAWN SPAGHETTI ALL'ARRABBIATA (i)	\$42
Napolitana tomato sauce garlic chilli basil	

MEDITERRANEAN GRAZING BOARD \$30

Jamon Serrano Gran Reserva — aged for 18 months

Salami Picante — Calabrian fermented-spicy salami

Manchego Cheese — sheep's milk aged for 12 months

French Brie — cow's milk aged for 6 weeks