

Breakfast		
EGGS YOUR WAY (V, GFO)		
Folded, sunny-side up or poached eggs on ciabatta toast.		
		16
TOAST (V, GFO)		
Ciabatta or fruit toast served with butter and your choice of jam, peanut butter, honey or Vegemite.		
		12
WAFFLE CON GELATO		
Freshly made waffle with mixed seasonal berries, hazelnut gelato, white chocolate crumble, raspberry coulis and caramel sauce.		
		28
CHILLI SCRAMBLED EGG (V, GFO)		
Folded eggs on toast with Meredith's goat fetta, topped with chilli oil, Parmigiano Reggiano, wild rocket dressed in parsley oil.		
		28
ITALIAN STYLE EGGS BENEDICT (GFO)		
Poached egg with Prosciutto di Parma on toast, topped with wild rocket, hollandaise, aged balsamic, Parmigiano Reggiano, salsa Napoletana and basil.		
		29
AVOCADO BRUSCHETTA (V, GFO)		
Poached egg with avocado slices, ricotta, citrus and mixed herbs on toast, topped with heirloom tomatoes, baby Roma tomatoes, basil leaves, toasted nuts and seeds, and aged balsamic.		
		28
ADD ON		
Extra Egg Extra Toast GF Bread Hollandaise		3.5
Hash Brown Smashed Avo Sautéed Mushrooms Sautéed Spinach Meredith's Goat Fetta		5.5
Bacon Prosciutto Smoked Salmon		7.0
Sweet Potato Croquettes (2pcs)		7.5
V – Vegetarian		
VGO – Vegan Option Available on request		
GFO – Gluten Friendly Option Available on request		
DFO – Dairy Friendly Option Available on request		
PLEASE SPEAK TO OUR FRIENDLY STAFF IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS.		
ANY SPECIFIC INGREDIENT ADD-ON REQUEST WILL BE CHARGED EXTRA.		
GLUTEN INTOLERANCE		
We take a lot of care in crafting our gluten-friendly range; however, we cannot totally avoid cross-contamination of wheat flour as it is used in large quantities in our kitchen.		
Public holiday trade will attract a 20% service charge.		

Lunch		
From 11am		
POLPETTE 4PCS		
Pork meatballs with house-made charred bread, pecorino cheese, parsley and basil.		
		22
ARANCINI 4PCS (V)		
Smoked mozzarella arancini with Arborio rice, tomato sugo and marjoram.		
		21
FETTUCCINE AL RAGU (V)		
Hand-made fettuccine pasta with pork & beef ragù, salsa Napoletana, Parmigiano Reggiano and basil. Also available with rigatoni.		
		36
MELANZANE PARMIGIANA (V, GFO)		
Roasted eggplant with wild rocket, aged balsamic, fior di latte, Parmigiano Reggiano, salsa Napoletana and basil.		
		34
SCOTCH FILLET STEAK CALZONE		
Char-grilled, medium-cooked premium scotch fillet with baby spinach, caramelised onions, tomatoes, smoked mozzarella, pesto aioli, hand-stretched bread and crispy chips.		
		34
SPAGHETTI ALLA BURRATA (V)		
Hand-made spaghetti with creamy salsa rosa and cherry tomatoes, finished with burrata, basil oil and terra di olive.		
		32
CRISPY CALAMARI SALAD (GFO)		
Tuscan-herbed crispy calamari with wild rocket, baby Roma tomatoes, mixed herbs, roasted red capsicum, red radish and salmoriglio dressing.		
		32
GNOCCHI CON FONDUTA (V)		
Hand-made potato gnocchi with mushrooms, parmigiano fonduta, truffle pecorino and crispy sage.		
		35
CAPRESE SALAD (V)		
Fresh buffalo mozzarella with heirloom tomato medley, basil and aged balsamic.		
		19
Add oregano and garlic grilled chicken +7		
Add Prosciutto +7		
Sharing		
BOWL OF CHIPS		
Served with aioli or tomato sauce.		
		12
BOWL OF SWEET POTATO CHIPS		
Served with aioli, tomato sauce or sweet chilli sauce.		
		14
POLENTA CHIPS (V)		
With Parmesan and truffle aioli.		
		16.5

Wood-Fired Calzone (Open Style)		
SMOKED SALMON CALZONE (GFO)		
Hand-stretched bread with smoked salmon, capers, Meredith's goat fetta and wild rocket.		
		21
BRESAOLA E BUFFALA CALZONE (GFO)		
Hand-stretched bread with bresaola, jalapeño verde, buffalo mozzarella, wild rocket and marinated cherry tomatoes.		
		21
VEGGIE CALZONE (V, GFO)		
Hand-stretched bread with warm marinated vegetables, basil pesto, Meredith's goat fetta and wild rocket.		
		19
ADD ON		
Side of Crispy Chips		7
Gluten Friendly pizza base		ADD 3.5
Vegan Mozzarella		ADD 3.5
Kids Menu		
BACON & EGG ON TOAST		
		13
WAFFLE WITH VANILLA ICE CREAM		
		15
CHICKEN NUGGETS & CHIPS		
		14
MARGHERITA PIZZA (V)		
San Marzano tomato, fior di latte, Parmigiano Reggiano, fresh basil and extra virgin olive oil.		
		15
HAM & CHEESE PIZZA		
Champignon ham, San Marzano tomato and fior di latte.		
		15
SPAGHETTI ALLA BOLOGNESE		
Wagyu bolognese, salsa Napoletana, basil and Parmesan.		
		15
SPAGHETTI WITH CREAMY PARMESAN (V)		
Creamy Parmesan sauce, olive oil and butter.		
		16

Wood-Fired Hand-Stretched Pizzas		
MARGHERITA (V)		
San Marzano tomato, fior di latte, Parmigiano Reggiano, fresh basil and extra virgin olive oil, parsley and basil.		
		23
CAPRICCIOSA		
San Marzano tomato, champignon ham, fior di latte, mushrooms, artichokes and black olives.		
		28
GAMBERI		
Garlic prawns, fior di latte, fire-roasted zucchini and marinated cherry tomatoes.		
		31
BEEF CHEEK		
Slow-cooked beef cheek with smoked mozzarella, Parmigiano Reggiano and jalapeño verde.		
		29
CONFIT LAMB		
Slow-cooked confit lamb, Meredith's goat fetta, fior di latte, San Marzano tomato, marinated cherry tomatoes and parsley.		
		29
ROSEMARY POTATO (V)		
Roasted rosemary potatoes, taleggio, Parmigiano Reggiano, red onion jam and wild rocket.		
		26
CRUDO PARMA		
Prosciutto di Parma, buffalo mozzarella, Parmigiano Reggiano, San Marzano tomato and wild rocket.		
		29
TARTUFO E FUNGHI (V)		
Black truffle paste, fior di latte, Parmigiano Reggiano, mushrooms and parsley.		
		28
SALSICCIA E FRIARIELLI		
Pork and fennel sausage, broccolini, fior di latte, taleggio and pickled chilli.		
		28
LA CARNIVORA		
Hot salami, pork and fennel sausage, champignon ham, fior di latte and San Marzano tomato.		
		31
L'ORTOLANA (V)		
Whipped Meredith's goat fetta, fior di latte, roasted zucchini, eggplant, capsicum and marinated cherry tomatoes.		
		28
DIAVOLA DOLCE		
Hot salami, fior di latte, red onion, basil, hot honey and San Marzano tomato.		
		28
Gluten Friendly pizza base		ADD 3.5
Vegan Mozzarella		ADD 3.5