

dinner menu 3pm - late



sharing plates

MARINATED OLIVES GF NF 11

FRIES with herb aioli GF NF 11

GARLIC FLATBREAD

Sourdough garlic flatbread **GF* NF 14**
add cashew mozzarella **4**

POLENTA STICKS

with herb aioli **GF NF 14**

CARBONARA LOADED FRIES

Fries with carbonara sauce, crumbled 'chorizo', chives, cashew parmesan **GF NF* 18**

CHARRED SKILLET GREENS

Chargrilled garlic buttered seasonal greens, pepitas **GF NF 16**

CAESAR PICCOLA

Cos lettuce, crumbled 'chorizo', croutons, cashew parmesan, Caesar dressing & crispy capers **GF* NF* 16**

GNOCCHO FRITTO

Fried dough balls, olive salt, Pomodoro dipping sauce **NF 12**

CINNAMON GNOCCHO FRITTO

Cinnamon sugar dusted dough balls, chocolate sauce **NF 12**

sweets

CHEESECAKE

Tiramisu inspired cheesecake with Marsala soaked biscuits, vanilla mascarpone, chocolate coffee mousse & coffee syrup, with vanilla gelato **GF NF 14**

BANOFFEE CALZONE

Dark chocolate, banana & toffee sauce calzone with vanilla gelato **NF 14**

APPLE PIE CALZONE

Cinnamon apple baked calzone, with toffee sauce & vanilla gelato **NF 14**

GELATO

Choose two flavours of Gellissimo gelato: chocolate / vanilla / strawberry **GF* NF* 10**

AFFOGATO

Espresso with chocolate, vanilla or strawberry gelato **GF* NF 10**
Add Frangelico / Amaretto **5**

please inform us of any allergies

GF = gluten free; **GF*** = gf bread/base for \$2 extra; **NF** = nut free; * = on request

100% PLANT BASED MENU

We are unable to cater for coeliac or severe nut allergies as we make dough & cheeses in house

pasta/mains

PASTA OF THE WEEK

Please ask your server for today's flavour

CARBONARA

Spaghetti with carbonara sauce, facon & cashew parmesan **NF* 25**

GNOCCHI

Gnocchi in a creamy white wine sauce, with semi-dried tomato & crispy sage **GF NF 25**

PASTA ALLA VODKA

Pappardelle in a creamy tomato vodka sauce, with cashew parmesan & fresh basil **NF* 24**

CAESAR SALAD

Cos lettuce, seitan, plant based chicken, crumbled 'chorizo', croutons, cashew parmesan, Caesar dressing & crispy capers **NF* 25**

TRUFFLE BURGER

Plan*t beef patty, truffled mushrooms, smoked cheese, caramelised onions, Cos lettuce, pickles & herb aioli in a brioche bun, with fries or Caesar side salad **GF* NF* 25**

CHICKEN PARMA BURGER

Crumbed 'chicken' patty, aubergine, pickles, cashew mozzarella, Cos, relish & herb aioli in a brioche bun, with fries or Caesar side salad **NF* 25**

pizza

MARGHERITA

Pomodoro sauce, house cashew mozzarella, fresh basil, olive oil **GF* 22**

PIZZA PATATINE

Garlic-bianca sauce, shaved potato, rosemary, smoked cheddar, cashew mozzarella & parmesan, red onion **GF* NF* 25**

CHEESEBURGER

Pomodoro sauce, crumbled 'beef', pickles, caramelised onion, mustard, cashew mozzarella **GF* NF* 27**

POLLO

Pomodoro sauce, seitan 'chicken', cashew mozzarella, smoked cheddar, BBQ sauce, herbed aioli drizzle, red onion **28**

AL FRESCO

Garlic-bianca sauce, cashew mozzarella & parmesan, smoked cheese, cherry tomato, rocket **GF* 23**

PARMIGIANA

Pomodoro sauce, aubergine, cashew mozzarella & parmesan, smoked cheese, fresh basil **GF* 25**

TARTUFO

Garlic-bianca sauce, truffled mushrooms, smoked cheese, cashew parmesan, rocket, truffle oil **GF* NF* 26**

ZINGARA

Pomodoro sauce, red pepper, crumbled 'chorizo', olives, pickled red onion, cashew mozzarella **GF* 26**

pizza add ons

Seitan chicken **NF 7**

Rocket **GF NF 3**

Cashew mozzarella **GF 4**

Plan*t chorizo **GF NF 6**

Roasted red pepper **GF**

Smoked cheddar **GF NF 3**

Kalamata olives **GF NF 2**

NF 3

Herbed aioli **GF NF 2**

Charred aubergine **GF**

Pickled red onion **GF**

BBQ sauce **GF NF 2**

NF 3

NF 2

Capers **GF NF 2**

Mushrooms **GF NF 3**

AFTERNOON APERITIVO!

Glass of house wine or tap beer & marinated olives \$10

ANTIPASTI ARVO

Carafe of house wine & olives \$25

HAPPY HOUR!

**Monday -
Friday 3-5pm**