

dinner menu 5pm - late



100 % plant based menu!
Please note food comes out as ready

sharing plates

FRIES with herb aioli (gf, nf) 10

LOADED FRIES

Fries topped with bolognese, spring onions & herbed cream cheese (gf, nf) 17

BEET CARPACCIO

Sliced beetroot with lemon cream, gremolata & crispy capers (gf, nf) 14

GARLIC FLATBREAD

Sourdough garlic flatbread with olive oil drizzle (gf*, nf, sf) 11
add house mozzarella 3

ROASTED CAULIFLOWER

Roasted, spiced cauliflower with rocket, tahini dressing & spiced pumpkin seeds (gf, sf, nf*) 14

INSALATA DELLA CASA

Salad greens with tomato, toasted seeds & balsamic reduction (gf, nf, sf, af) \$9

POLENTA STICKS

House polenta sticks with salsa rosa (gf, nf) 12

SMOKED CHEESE CROCHETTE

Crumbed smoked cheese balls with tangy tomato relish (sf, nf) \$12

sweets

MILLEFOGLIE

Custard, lemon curd, shaved coconut & berry compote in layers of pastry (nf) 13

CHEESECAKE BROWNIE

New York cheesecake brownie with berry compote & vanilla bean gelato (gf) 13

MINI SOURDOUGHNUTS

Housemade sourdoughnuts with chocolate dipping sauce (nf*) 12

APPLE FRITTERS

Sliced apple fritters with cinnamon dust, shaved almonds & salted caramel dipping sauce (nf*, sf) 12

GELATO

Choose two flavours of Gellissimo gelato: lemon sorbetto, vanilla, chocolate, pistachio & strawberry (gf, nf*, sf) 10

pizza

Our sourdough pizzas are fermented for 48 hours for our healthier take on Roman style pizza. Choose our regular base, or gluten free sourdough base. Our cheeses are also all made in house! Please note - we are unfortunately unable to cater for coeliac or severe nut allergies due to making all our dough and cheeses from scratch.

PIZZA OF THE DAY

Ask your server for today's flavour 24

MARGHERITA

Pomodoro sauce, mozzarella, fresh basil, olive oil (gf*, sf, af) 21

PIZZA ROSSA

Pomodoro sauce, semi-dried tomato, vine-ripened tomato, roasted red pepper, rocket, parmesan (gf*, sf, af) 20
add house mozzarella 3

POLLO

Pomodoro sauce, shredded Plan't chicken, mozzarella, smoked cheddar, herbed cream cheese, Spanish onion 24.5

TARTUFO

Mushroom cream, mixed mushroom, smoked cheddar, parmesan, rocket, truffle oil (gf*, sf) 24

TUTTO CARNE

Pomodoro sauce, sausage, crumbled chorizo, spicy pulled brisket, mozzarella, parmesan, onion jam 26

PEPPERONI

Pomodoro sauce, pepperoni, double mozzarella, roasted red pepper, red chilli (gf*, sf) 25

pasta/mains

PASTA OF THE DAY

Ask your server for today's flavour 24

RISOTTO

Risotto with kumara-cashew cream, roasted beets, toasted walnuts, garlic-herb oil (gf, sf) \$24

TAGLIATELLE BOLOGNESE

Slow cooked red wine bolognese with crispy rosemary, parmesan, micro herbs with fresh tagliatelle pasta (nf*) 24

ORECCHIETTE

Garlic, chilli, sun-dried tomato, Kalamata olives, broccoli, crispy capers & parmesan with 'little ear' pasta (sf, nf*) 23

SICILY

Pomodoro sauce, mozzarella, Kalamata olives, aubergine anchovies, crispy capers, Spanish onion (gf*, sf) 23

PARMIGIANA

Pomodoro sauce, mozzarella, smoked cheese, chargrilled aubergine, parmesan, basil (gf*, sf) 23

PIZZA PATATINE

Béchamel sauce, shaved potato, smoked cheddar, parmesan, rosemary, Spanish onion (gf*, sf) 23

PIZZA ADD ONS

Plan't chicken 6
Plan't Chorizo 6
Pulled brisket 6
Pepperoni 6
Kalamata olives 3
Chargrilled aubergine 4
Capers 3
Semi-dried tomato 3
Roasted red pepper 3
Spanish onion 3
Mixed mushrooms 4
House mozzarella 3
Smoked cheddar 3
Herbed cream cheese 3

QUINOA BOWL

Herbed quinoa bowl with roasted kumara, pickled beetroot, carrot noodles, rocket pesto, avocado, toasted seeds, smoked tofu & tahini dressing (gf) 22

CAPRESE NOLITA

Bocconcini, semi-dried tomato, vine ripened tomato, avocado, rocket, toasted pumpkin seeds, balsamic reduction, micro basil, herb aioli (gf, af*) 22

please inform us of any allergies

gf = gluten free; gf* = gf bread/base for \$2 extra;
nf = nut free; sf = soy free; af = allium free; * = on request