



SOURDOUGH FLATBREAD

HOUSE Garlic butter & rosemary **GF* NF 14**
add house cashew mozzarella **3**

SICILY

Garlic-bianca sauce, chargrilled aubergine, fried capers, red onion, BBQ swirl, cashew mozzarella **GF* NF* 19**

CASABLANCA

Garlic-bianca sauce, crumbled 'chorizo', spicy salsa rosa, pickled red onion, cashew mozzarella, lemon oil **GF* NF* 20**

VERDE

Garlic butter, pesto, zucchini ribbons, rocket, pickled red chilli, cashew mozzarella & parmesan, lemon oil **GF* NF* 19**

TRES FORMAGGI

Garlic butter, smoked cheese, cashew mozzarella & parmesan, pickled red chilli **GF* 21**

SOURDOUGH PIZZA

PIZZA OF THE WEEK

Ask your server for this week's special \$25

MARGHERITA

Pomodoro sauce, cashew mozzarella, fresh basil, olive oil **GF* 24**

PIZZA PATATINE

Garlic-bianca sauce, shaved potato, red onion, smoked cheddar, cashew mozzarella & parmesan, rosemary **GF* NF* 26**

POLLO

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

PARMIGIANA

Pomodoro sauce, chargrilled 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**

ADD ONS

Plant based chicken **NF 7**

Plan*t chorizo **GF NF 6**

Kalamata olives **GF NF 2**

Aubergine **GF NF 3**

Capers **GF NF 2**

Rocket **GF NF 3**

Red onion **GF NF 2**

Mushrooms **GF NF 3**

Cashew mozzarella **GF 4**

Smoked cheese **GF NF 3**

Herbed aioli **GF NF 2**

BBQ sauce **GF NF 2**

SHARING PLATES

POLENTA STICKS with herb aioli **GF NF 14**

CAESAR PICCOLA

Cos lettuce, Caesar dressing, croutons, cashew parmesan, fried capers **GF* NF* 16**

FENNEL SALAD

Watermelon, feta, white onion & fennel salad with raspberry vinaigrette **GF NF 16**

POLPETTE

Charred zucchini, spicy salsa rosa, pea & mint croquettes, sweet potato chipotle balls **NF 17**

GNOCCO FRITTO

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

CINNAMON GNOCCO FRITTO

Cinnamon sugar dough balls & chocolate **NF 12**

PASTA

CARBONARA

Linguine, carbonara sauce, crumbled 'chorizo' & cashew parmesan **NF* 25**

PESTO

Tagliatelle, basil pesto, roasted garlic, lemon, cashew parmesan **NF* 25**

GNOCCHI

Gnocchi, creamy white wine sauce, semi-dried tomato & crispy sage **GF NF 27**

PASTA ALLA VODKA

Pappardelle, creamy tomato vodka sauce, cashew parmesan & fresh basil **NF* 25**

FUNGHI

Linguine, mixed mushrooms, grilled portobello, white wine, cream, herbs **NF* 27**

PASTA OF THE WEEK

Ask your server for this week's special \$25

BURGERS

BANANA BLOSSOM

Beer-battered banana blossom fillet, house smoked cheese, McClure's pickles, lettuce & tartare, in a brioche bun, with fries & salsa rosa **GF* NF 24**

TRUFFLE BURGER

Plan*t beef patty, truffled mushrooms, smoked cheese, caramelised onion, Cos, pickles & herb mayo, in a brioche bun, with fries **GF* NF 26**

AUBERGINE PARMIGIANA

Chargrilled eggplant layered with tofu ricotta & Pomodoro salsa rosa, with cauli purée **GF NF 21**

POTATO GRATINATO

Shaved potato, smoked cheese, cashew mozzarella baked in a skillet **GF 17**

CARBONARA LOADED FRIES

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

TRUFFLE LOADED FRIES

Fries with truffled mushroom, truffle oil, cashew parmesan **GF NF* 18**

FRIES with herb aioli **GF NF 12**

DOLCE

CHEESECAKE

Tiramisu inspired cheesecake with Marsala soaked biscuits, mascarpone, chocolate coffee mousse & coffee syrup & 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**

AFTERNOON APERITIVO!

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

ANTIPASTI ARVO

500ml carafe of house wine & marinated olives \$25

HAPPY HOUR

MONDAY - FRIDAY 3-5PM