

LUNCH MAINS

HASH STACK

Herbed hash cakes, grilled smoked cheese, creamy mushrooms, wilted spinach & herb aioli **GF NF 24**
add peperoncino scrambled tofu **GF NF 7**

BRUNCH SKILLET

Shaved potato, smoked cheese & cashew mozzarella skillet, with peperoncino & chive scrambled tofu & wilted spinach **GF 23**

AVO FLATBREAD

Sourdough flatbread with sliced avocado, crumbled feta, pickled red onion, cherry tomato, rocket & balsamic reduction **GF* NF 23**

SCRAMBLED TOFU

Sourdough flatbread with peperoncino & chive scrambled tofu **GF* NF 19**

CAESAR GRANDE

Cos lettuce, Caesar dressing, croutons, plant based chicken, cashew parmesan, fried capers **GF* NF* 25**

BANANA BLOSSOM BURGER

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**

GF = GLUTEN FREE; NF = NUT FREE;
* = ON REQUEST

SHARING PLATES

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

FRIES with herb aioli **GF NF 12**

CAESAR PICCOLA

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

POTATO GRATINATO

Shaved potato, smoked cheese, cashew mozzarella baked in a skillet **GF 18**

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**

POLPETTE

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

AUBERGINE PARMAGIANA

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

FENNEL SALAD

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

GNOCO FRITTO

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

CINNAMON GNOCO FRITTO

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

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, 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	Capers GF NF 2	Smoked cheese GF NF 3
Plan*t chorizo GF NF 6	Rocket GF NF 3	Herbed aioli GF NF 2
Kalamata olives GF NF 2	Red onion GF NF 2	BBQ sauce GF NF 2
Aubergine GF NF 3	Mushrooms GF NF 3	Spicy salsa rosa GF NF 2
	Cashew mozzarella GF 4	

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

AFTERNOON APERITIVO!

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

ANTIPASTI ARVO

500ml carafe of house wine & olives \$25

HAPPY HOUR

MONDAY - FRIDAY
3-5PM