



SOURDOUGH FLATBREAD

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

SICILY

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

CASABLANCA

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

VERDE

Garlic butter, pesto, rocket, pickled red chilli, cashew mozzarella, sunflower seed parmesan, lemon oil **GF* 20**

TOSCANA

Garlic butter, spinach, cavolo nero, cashew mozzarella **GF* 19**

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 cheese, BBQ, herbed aioli drizzle, red onion **NF* 28**

MANHATTAN

Pomodoro sauce, sausage, olives, mushrooms, peppers, fried capers, cashew mozzarella **26**

TARTUFO

Garlic-bianca sauce, truffled mushrooms, smoked cheese, sunflower seed 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	
	Cashew mozzarella GF 4	

GF = GLUTEN FREE; NF = NUT FREE; * = ON REQUEST; GF BREAD \$2 EXTRA

SHARING PLATES

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

FRIES with herb aioli **GF NF 12**

CAESAR PICCOLA

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

POTATO GRATINATO

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

GNOCO FRITTO

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

CINNAMON GNOCO FRITTO

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

SPICED GREEN MEATBALLS

Spinach, basil pesto, lentil & soy meatballs, pumpkin purée, harissa pesto & cream sauce **GF NF 17**

PASTA

PASTA OF THE WEEK

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

ALFREDO

Fettucine with shredded chicken & mushrooms in a rich creamy sauce **NF 27**

PASTA ALLA VODKA

Rigatoni with creamy tomato vodka sauce, sunflower seed parmesan & basil **NF 25**

RAGU

Fettucine with portobello, lentil & harissa tomato ragu with basil & parmesan **NF 26**

GNOCCHI

Pan-fried gnocchi with pumpkin purée, roasted pumpkin, sage butter sauce, parmesan, crispy sage **GF NF 26**

BURGERS

NOT FRYING NEMO

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**

BAKED MAC & CHEESE

Cheesy rigatoni bake, herbed breadcrumb crust & parmesan **NF 15**

REUBEN CROQUETTES

Crumbled chorizo, sauerkraut & smoked cheese croquettes with pickle mayo **NF 17**

ORANGE FETA SALAD

Orange, feta, red onion, salad greens & crispy lentil salad with orange ginger vinaigrette **GF NF 16**

TRUFFLE LOADED FRIES

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

CACIO E PEPE LOADED FRIES

Fries with creamy cacio e pepe sauce, chives, sunflower seed parmesan **GF NF 18**

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**

BERRY FILO

Baked berry filo with lemon mascarpone, vanilla cookie crumb & berry jelly with strawberry 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**

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