

LUNCH MAINS

WAFFLES

Frutta: lemon curd, vanilla mascarpone & berry compote **NF 22**

Tiramisu: chocolate mousse, coffee syrup, mascarpone & vanilla gelato **NF 22**

HASH STACK

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

BRUNCH SKILLET

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

AVO TOAST

Harissa pesto, sliced avocado, crumbled feta, pickled red onions & microgreens on ciabatta **GF* NF 23**

CACIO E PEPE SCRAMBLE

Cacio e Pepe scrambled tofu, on toasted ciabatta with wilted spinach, pan fried mushrooms **GF* NF 19**

CAESAR GRANDE

Cos lettuce, Caesar dressing, croutons, plant based chicken, sunflower seed parmesan, capers **NF 25**

NOT FRYING NEMO BURGER

Beer-battered banana blossom fillet, house smoked cheese, 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**

BRUNCH SIDES

Hash cakes (2) GF NF 7	Wilted spinach GF NF 6
Avocado GF NF 6	Ciabatta (2) NF 7
Truffled mushrooms GF NF 7	GF bun GF NF 5
Cashew mozzarella GF 4	Herb aioli GF NF 2

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**

CACIO E PEPE LOADED FRIES

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

TRUFFLE LOADED FRIES

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

SPICED GREEN MEATBALLS

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

ORANGE FETA SALAD

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

GNOCCHI FRITTO

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

CINNAMON GNOCCHI 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, 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, fried capers, cashew mozzarella **25**

TARTUFO

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

ADD ONS

Kalamata olives GF NF 2	Mushrooms GF NF 3	BBQ sauce GF NF 2
Aubergine GF NF 3	Cashew mozzarella GF 4	Spicy salsa rosa GF NF 2
Capers GF NF 2	Smoked cheese GF NF 3	Plant based chicken NF 7
Rocket GF NF 3	Herbed aioli GF NF 2	Plan*t chorizo GF NF 6
Red onion GF NF 2		

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 & fresh basil **NF 25**

RAGU

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

GNOCCHI

Pumpkin purée, roasted pumpkin, sage butter sauce, parmesan, crispy sage with pan-fried gnocci **GF NF 26**

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

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