

dinner menu 3pm - late



pasta/mains

PASTA OF THE WEEK

Please ask your server for today's flavour

TRUFFLE BURGER

Plan*t beef patty, truffled mushrooms, smoked cheese, caramelised onions, Cos lettuce, pickles & herb aioli in a brioche bun, with fries or Caesar side salad **NF* 25**

CHICKEN PARMA BURGER

Crumbed plant based chicken patty, aubergine, Cos lettuce, cashew mozzarella, pickles, tomato relish & herb aioli in a brioche bun, with fries or Caesar side salad **NF* 25**

CARBONARA

Spaghetti with carbonara sauce, facon & cashew parmesan **NF* 25**

LASAGNE

Layers of bolognese arrabiata ragu lasagne with spinach mornay & cashew mozzarella, served with garlic bread or a side salad **27**

GNOCCHI

Gnocchi in a creamy white wine sauce, with semi-dried tomato & crispy sage **GF NF 25**

CAESAR SALAD

Cos lettuce, facon bits, croutons, cashew parmesan, Caesar dressing & crispy capers
Piccolo **GF NF* 16**

Grande - with seitan 'chicken' **NF* 25**

sweets

CHEESECAKE

Tiramisu inspired cheesecake with Marsala soaked biscuits, vanilla mascarpone, chocolate coffee mousse & coffee syrup, with vanilla gelato **GF NF 14**

AFFOGATO

Espresso with chocolate, vanilla or strawberry gelato **GF* NF 10**

Add Frangelico / Amaretto **5**

CREME BRULEE

Blood orange custard, caramel top **GF NF 14**

BANOFFEE CALZONE

Dark chocolate, banana, toffee sauce & salted peanut baked calzone with vanilla gelato **14**

GELATO

Choose two flavours of Gellissimo gelato: chocolate / vanilla / strawberry **GF* NF* 10**

please inform us of any allergies

GF = gluten free; **GF*** = gf bread/base for \$2 extra; **NF** = nut free; * = on request

100% PLANT BASED MENU

We are unable to cater for coeliac or severe nut allergies as we make dough & cheeses in house

sharing plates

MARINATED OLIVES GF NF 11

FRIES with herb aioli GF NF 11

GARLIC FLATBREAD

Sourdough garlic flatbread
GF* NF 14

add cashew mozzarella **4**

POLENTA STICKS

with herb aioli **GF NF 14**

CARBONARA LOADED FRIES

Fries with carbonara sauce, facon, chives, cashew parmesan **GF NF* 18**

POTATO POM POMS

with herb aioli **GF NF 10**

MOZZARELLA BITES

Crumbed mozzarella balls with Pomodoro **15**

pizza

MARGHERITA

Pomodoro sauce, house cashew mozzarella, basil, olive oil **GF* 22**

TUTTO CARNE

Pomodoro sauce, Plan*t sausage, chorizo, crumbled beef, plant based ham, caramelised onion, BBQ sauce, cashew mozzarella & parmesan **30**

POLLO

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

PARMIGIANA

Pomodoro sauce, aubergine, cashew mozzarella, smoked cheese, parmesan, basil **GF* 25**

ZINGARA

Pomodoro, red pepper, chorizo, olives, red onion, cashew mozzarella **GF* 25**

pizza add ons

Seitan chicken **NF 7**

Plan't chorizo **GF NF 6**

Pulled plant based

beef **NF 7**

Vegan ham **GF NF 5**

Olives **GF NF 2**

Aubergine **GF NF 3**

Capers **GF NF 2**

Rocket **GF NF 3**

Roasted red pepper
GF NF 3

Red onion **GF NF 3**

Creamy mushrooms
GF NF 3

Pineapple **GF NF 2**

Cashew mozzarella
GF 4

Smoked cheddar **GF NF 3**

Herbed aioli **GF NF 2**
BBQ sauce **GF NF 2**

CHARRED SKILLET GREENS

Chargrilled garlic buttered seasonal greens, pepitas **GF NF 16**

SMASHED POTATOES

Pan-fried smashed baby potatoes, with Caesar mayo, crispy capers & sage **GF NF 16**

GNOCCO FRITTO

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

CINNAMON GNOCCO FRITTO

Cinnamon sugar dusted dough balls, chocolate sauce **NF 12**

BRUSCHETTA

Beetroot & walnut pesto, crumbled feta, pickled red onion, toasted seeds & rocket on toasted ciabatta **GF* 16**

HAPPY HOUR!

AFTERNOON APERITIVO!

Glass of pinot gris or syrah with ciabatta & olives \$15

ANTIPASTI ARVO

Chef's platter & carafe of house wine \$30

Ciabatta, beetroot & walnut pesto, cashew mozzarella, marinated olives

Monday - Friday 3-5pm

