



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

CARBONARA LOADED FRIES

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

MOZZARELLA BITES

Crumbed mozzarella balls with Pomodoro 15

CHARRED SKILLET GREENS

Chargrilled garlic buttered seasonal greens,
 toasted 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
 dipping sauce NF 12

POLENTA STICKS with herb aioli GF NF 14

POTATO POM POMS

with herb aioli GF NF 10

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 &
 marinated olives \$15

ANTIPASTI ARVO

Chef's platter &
 carafe of house wine
 Ciabatta, beetroot &
 walknut pesto, cashew
 mozzarella,
 marinated olives
 \$30



\$10 PINTS

\$10 HOUSE WINE

MONDAY TO FRIDAY

pasta/mains

CARBONARA

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

GNOCCHI

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

CHICKEN PARMA BURGER

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

pizza

*Our sourdough pizzas are fermented for 48 hours for our healthier take on
 Roman style pizza. Your choice of our regular base or gluten free sourdough
 base. We are unfortunately unable to cater for coeliac or severe nut allergies
 as we make all our dough & cheeses from scratch.*

MARGHERITA

Pomodoro sauce, house cashew
 mozzarella, fresh 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

TROPICALE

Pineapple, plant based ham,
 smoked cheese, cashew
 mozzarella, chilli oil GF* NF* 25
 add BBQ sauce 2

ZINGARA

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

PARMIGIANA

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

TARTUFO

Mushroom cream, mixed
 mushrooms, smoked cheese,
 parmesan, rocket, truffle oil
 GF* NF* 26

PIZZA PATATINE

Garlic-bianca base, shaved
 potato, rosemary, smoked
 cheddar, cashew mozzarella,
 parmesan, red onion GF* NF* 25
 add capers 2

pizza add ons

Vegan chicken NF 7
 Plan't chorizo GF NF 6
 Vegan ham GF NF 5
 Kalamata olives GF NF 2
 Charred 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

sweets

GELATO

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

BANOFFEE CALZONE

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

AFFOGATO

Espresso with chocolate, vanilla or strawberry gelato GF* NF 10
 Add Frangelico / Amaretto 5