

small 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 smoky Pomodoro sauce **15**

CHARRED SKILLET GREENS

Garlic buttered charred greens, with toasted pepitas **GF NF 16**

SMASHED POTATOES

Pan-fried smashed baby potatoes, caper lemon butter, Caesar mayo **GF NF 16**

GNOCCO FRITTO

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

POLENTA STICKS

Housemade polenta sticks, herbed aioli **GF NF 14**

STONEFRUIT CAPRESE

Grilled thyme stonefruit, cashew mozzarella, tomato, fresh basil, toasted seeds, maple apricot dressing **GF 17**

BRUSCHETTA

Confit tomato, Sicilian red pesto, smoked ricotta, toasted seeds & microgreens on toasted ciabatta **GF* 16**

CINNAMON GNOCCO FRITTO

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



Happy Hour!

AFTERNOON APERITIVO!

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

ANTIPASTI ARVO

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

Ciabatta, Sicilian red pesto, cashew mozzarella, marinated olives



\$10 PINTS \$10 HOUSE WINE \$10 SPRITZ

MONDAY TO FRIDAY 3-5PM

We make our own nut based cheeses and vegan 'meats' in house, so we are unfortunately not able to cater for severe nut allergies and coeliacs. Please ask staff to check our allergens guide about any soy, nut, allium and gluten allergies

100% VEGAN GF = gluten free / **GF*** = on request, gf base/bread \$2 extra / **NF** = nut free / **NF*** = nut free on request

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

TROPICALE

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

POLLO

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

TUTTO CARNE

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

ZINGARA

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

PARMIGIANA

Pomodoro sauce, charred 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, smoked cheddar, cashew mozzarella, parmesan, rosemary, Spanish onion **GF* 25**
add capers **2**

VERDE

Garlic-bianca base, broccoli basil pesto, friarielle, artichoke, caramelised onion, rocket, cashew mozzarella, parmesan **GF* 26**
add crumbled Plan*† 'chorizo' **6**

add ons

Seitan chicken **NF 7**
Plan*† chorizo **GF NF 6**
Crumbled Plan*† beef **NF 7**
Vegan ham **GF NF 6**
Kalamata olives **GF NF 2**
Artichoke **GF NF 3**
Charred aubergine **GF NF 3**
Capers **GF NF 2**
Rocket **GF NF 3**

Roasted red pepper **GF NF 3**
Spanish onion **GF NF 2**
Creamy mushrooms **GF NF 3**
Pineapple **GF NF 2**
House cashew mozzarella **GF 4**
Smoked cheddar **GF NF 3**
Herbed aioli **GF NF 2**
BBQ sauce **GF NF 2**



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