

## SOURDOUGH FLATBREAD

**HOUSE** Garlic butter & rosemary **GF\* NF 14**

add house cashew mozzarella **3**

### SICILY

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

## SOURDOUGH PIZZA

### 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**

### BBQ POLLO

Pomodoro sauce, plant based 'chicken', red onion, cashew mozzarella, smoked cheese, BBQ, herbed aioli drizzle **GF NF\* 28**

### TARTUFO

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

### BUFFALO CHICKEN

Pomodoro, spicy buffalo chicken, red onion, jalapeños, horseradish aioli swirl, cashew mozzarella **GF\* NF\* 26**

### MANHATTAN

Pomodoro sauce, sausage, olives, mushrooms, peppers, fried capers, cashew mozzarella **NF\* 27**

### VERDE

Garlic-bianca sauce, pan-seared broccoli, basil pesto, pickled zucchini & red chillies, rocket, cashew mozzarella, lemon & basil oil **GF\* NF\* 24**

### ADD ONS

Plant based chicken	Artichokes <b>GF NF 4</b>	Cashew mozzarella
NF 7	Rocket <b>GF NF 3</b>	<b>GF 4</b>
Sausage <b>NF 7</b>	Red onion <b>GF NF 2</b>	Herbed aioli <b>GF NF 2</b>
Kalamata olives <b>GF NF 3</b>	Mushrooms <b>GF NF 3</b>	BBQ sauce <b>GF NF 2</b>
Capers <b>GF NF 3</b>	Smoked cheese <b>GF NF 3</b>	

## SHARING PLATES AND SALADS

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

**FRIES** with herb aioli **GF NF 12**

### GNOCCO FRITTO

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

### TRUFFLE LOADED FRIES

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

### PAN-FRIED GREENS

Seasonal pan-fried greens in lemon oil **GF NF 14**

### CAESAR PICCOLA

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

### ORANGE FETA SALAD

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

### CAPRESE SALAD

Tri coloured cherry tomatoes, roma tomatoes, marinated bocconcini, rocket, fresh basil & herbed lemon oil **GF 17**

### ANTIPASTI PLATTER

Housemade sourdough focaccia, pickled zucchini, Epic smoked cheddar, olives, semi-dried tomato pesto & hummus **GF\* NF 32**

## 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**

### LEMON CUSTARD PIE

Italian-style decadent coconut lemon custard, vanilla biscuit base, candied lemon & vanilla gelato **GF NF 14**

### CINNAMON GNOCCO FRITTO

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

### GELATO

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

### AFFOGATO

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

Add Frangelico / Amaretto **5**

### AFTERNOON APERITIVO!

Glass of house wine or tap beer **\$10**

### ANTIPASTI ARVO

500ml carafe of house wine & marinated olives **\$25**

**HAPPY HOUR**  
**3-5PM**