GF = Gluten Friendly

NF = Nut Free;

* = On Request;

GF Bread $2 Extra

100% Plant Based

SHARING & SALADS

ANTIPASTI PLATTER
Sourdough focaccia, smoked cheddar, olives, semi-dried tomato pesto, hummus 32

POLENTA STICKS
with herb aioli NF 14

FRIES with herb aioli NF 12

TRUFFLE LOADED FRIES
Fries with truffled mushroom, truffle oil, sunflower seed parmesan GF NF 18

GNOCCO FRITTO
Fried dough balls, olive salt, Pomodoro NF 12

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

CITRUS SALAD
Seasonal citrus, kiwi, feta, red onion, greens & orange ginger vinaigrette GF NF 17

PANZANELLA
Tomato, salad greens, fried sourdough focaccia, vinaigrette NF 15

SEASONAL VEG
Roasted seasonal vegetables & garlic pan-fried greens GF NF 14



LARGER PLATES

GNOCCHI
Pan-fried gluten free gnocchi, basil cream, charred zucchini, aubergine, blistered cherry tomato GF NF 26

FETTUCINE
Creamy cashew & pea fettucine, mint, lemon oil & microgreens 26

CARBONARA
Fettucine with a rich 'egg' sauce, facon bits & microgreens NF 26

BUTTERNUT RIGATONI
Creamy butternut rigatoni, chilli crisp, lemon herb oil & micros NF 26

EGGPLANT PARMAGIANA
Roasted eggplant, cashew mozzarella, rich pomodoro, with sourdough focaccia or side salad GF* 28

CAESAR GRANDE
Plant based chicken, Cos lettuce, Caesar dressing, croutons, sunflower seed parmesan, fried capers GF* NF 25

CHICKEN PARMA BURGER
Crumbed chicken, charred aubergine, pickles, smoked cheese, salsa rosa, herb mayo, lettuce, fries NF 26

BROOKLYN SMASH BURGER
Bolognese smash patty, caramelised onions, smoked cheese, pickles, lettuce, onion & garlic cream sauce fries GF* NF 26

Allergy Notice: Our pizzas are handmade using wheat flour, our fryer isn't gluten free & our mozzarella contains tree nuts. Because of the high risk of cross-contact, we are unable to cater for guests with coeliac disease or severe gluten or tree nut allergies

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

Our 12" traditional hand-stretched pizzas

PIZZA OF THE WEEK
Ask your server for our current flavour

MARGHERITA
Pomodoro, cashew mozzarella, basil, olive oil GF* 24

PIZZA PATATINE
Garlic-bianca, shaved potato, red onion, smoked cheddar, cashew mozzarella, parmesan, rosemary GF* NF* 26

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

TARTUFO
Garlic-bianca, 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 NF* 26

MANHATTAN
Pomodoro, sausage, olives, mushrooms, red pepper, cashew mozzarella, fried capers NF* 27

VERDE
Garlic-bianca, charred zucchini, aubergine, basil pesto, rocket, cashew mozzarella, lemon oil GF* NF* 24



ADD ONS

PROTEIN & CHEESE
Plant-based Chicken NF • Sausage NF • $7
Cashew Mozzarella GF • Smoked Cheese GF NF • $3

VEGGIES & TOPPINGS
Artichokes • Rocket • Red Onion • Mushrooms • Kalamata Olives • Capers All GF NF • $3

SAUCES
Herbed Aioli • BBQ Sauce • Vegan Hollandaise • $2

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

DESSERT COCKTAILS

CHOCOLATE NEGRONI
Campari, dry vermouth, gin, Créme de Cacao, chocolate bitters, orange peel 20

HOLLY GOLIGHTLY SOUR
Gin, raspberry liqueur, lemon juice, raspberry syrup 18

CARAMELLO ESPRESSO MARTINI
Finlandia vodka, Créme de Café, L'affare espresso, salted caramel syrup 18

AFTERNOON APERITIVO!
Glass of house wine or tap beer $10

ANTIPASTI ARVO
500ml carafe of house wine & marinated olives $25 **3-5PM**

