

LUNCH MAINS

HASH STACK

Herbed hash cakes, grilled smoked cheese, truffled mushrooms, wilted spinach & herb aioli **GF NF 24**
add cacio e pepe scrambled tofu **GF NF 7**

BRUNCH SKILLET

Shaved potato, smoked cheese & cashew mozzarella skillet, with truffled mushrooms & wilted spinach **GF 23**

AVO TOAST

Harissa pesto, sliced avocado, crumbled feta, pickled red onions & microgreens on ciabatta **GF* NF 23**

CAESAR GRANDE

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

TRUFFLE BURGER

Plan*t beef patty, truffled mushrooms, smoked cheese, caramelised onion, Cos, pickles & herb mayo, in a brioche bun, with fries **GF* NF 26**

BRUNCH SIDES

Hash cakes (2) **GF NF 7**

Avocado **GF NF 6**

Truffled mushrooms **GF NF 7**

Cashew mozzarella **GF 4**

Wilted spinach **GF NF 6**

Ciabatta (2) **NF 7**

GF bun **GF NF 5**

Herb aioli **GF NF 2**

SHARING PLATES

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

FRIES with herb aioli **GF NF 12**

CAESAR PICCOLA

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

POTATO GRATINATO

Shaved potato, smoked cheese, cashew mozzarella baked in a skillet **GF 18**

CACIO E PEPE LOADED FRIES

Fries with creamy cacio e pepe sauce, chives, sunflower seed parmesan **GF NF 18**

TRUFFLE LOADED FRIES

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

ORANGE FETA SALAD

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

GNOCO FRITTO

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

CINNAMON GNOCO FRITTO

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

GF = GLUTEN FREE; NF = NUT FREE;
*** = ON REQUEST; GF BREAD/BUN \$2 EXTRA**

SOURDOUGH FLATBREAD

HOUSE Garlic butter & rosemary **GF* NF 14**
add house cashew mozzarella **3**

SICILY

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

CASABLANCA

Garlic-bianca sauce, crumbled 'chorizo', spicy harissa pesto, pickled red onion, cashew mozzarella, lemon oil **GF* NF* 20**

VERDE

Garlic butter, pesto, rocket, pickled red chilli, cashew mozzarella, sunflower seed parmesan, lemon oil **GF* 20**

TOSCANA

Garlic butter, spinach, cavolo nero, cashew mozzarella **GF* 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**

POLLO

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

MANHATTAN

Pomodoro sauce, sausage, olives, mushrooms, peppers, fried capers, cashew mozzarella **NF* 26**

TARTUFO

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

ADD ONS

Kalamata olives **GF NF 2**

Artichokes **GF NF 4**

Capers **GF NF 2**

Rocket **GF NF 3**

Red onion **GF NF 2**

Mushrooms **GF NF 3**

Cashew mozzarella **GF 4**

Smoked cheese **GF NF 3**

Herbed aioli **GF NF 2**

BBQ sauce **GF NF 2**

Spicy salsa rosa **GF NF 2**

Plant based chicken **NF 7**

Plan*t chorizo **GF NF 6**

PASTA

ALFREDO

Fettucine with shredded chicken & mushrooms in a rich creamy sauce **NF 27**

GNOCCHI

Pumpkin purée, roasted pumpkin, sage butter sauce, parmesan, crispy sage with pan-fried gnocci **GF NF 26**

PASTA ALLA VODKA

Rigatoni with creamy tomato vodka sauce, sunflower seed parmesan & fresh basil **NF 25**

RAGU

Fettucine with portobello, lentil & harissa tomato ragu with basil & parmesan **NF 26**

AFTERNOON APERITIVO!

Glass of house wine or tap beer & marinated olives \$10

ANTIPASTI ARVO

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

HAPPY HOUR

MONDAY - FRIDAY
3-5PM