

DESSERT

- NUTELLA DONUTS**15
HAZELNUT MASCARPONE CREME
- ICE CREAM SANDWICH**15
VINCOTTO STRAWBERRIES, MERINGUE
- RICOTTA & PEACH TRIFLE**15
SALTED AMORETTI

CHEESE

- GORGONZOLA PICANTE**15
CREAMED HONEY
- 6 MONTH MANCHEGO**.....15
BOSCHE PEAR
- TRIPLE CREAM BRIE**.....15
QUINCE PASTE
- CHEESE PLATTER**.....28
- EXTRA CRACKERS** 4

FOOD MENU

FOR THE TABLE

GARLIC FLATBREAD 6	HOUSE BAKED, EVOO, ROSEMARY GARLIC SALT
MARINATED ARTICHOKE (GF, DFO) 16	GREEN OLIVES, STRACIATELLA
POLENTA CHIPS (GF) 14	SUGO, PARMESAN
OLIVES (GF, DF) 11	LEMON, GARLIC
GRILLED VEGETABLES (GF, DFO) 15	BOOKARA GOAT'S CHEESE
ORTIZ WHITE ANCHOVIES 16	GRILLED CIABATTA, LEMON
FREMANTLE SARDINES (GF, DFO) 18	FLAME ROASTED CARNARVON PAPRIKA, SALSA VERDE
SWEET CORN & MANCHEGO ARANCINI 18	SOFRITO, ENDIVE SALAD
FRITTO CALAMARI (GF) 21	LEMON AIOLI
VITELLO TONNATO (GF, DF) 22	POACHED VEAL, TUNA & CAPER AIOLI, PICKLED SHALLOTS, ENDIVE
ABROLHOS OCTOPUS (GF, DF) 26	BROAD BEANS, CHARDONNAY VINAIGRETTE, SMOKED PAPRIKA AIOLI
CHARCUTERIE 32	HOUSE PICKLES, MUSTARD

PASTA AND RISOTTO

BUTTER CRAYFISH RISOTTO (V, GF) 45	SAFFRON, FENNEL SALAD
SHARK BAY CRAB CASARECCE (GF) 34	SUMMER PEAS, NDUJA, PECORINO
CARBONARA FETTUCCINI (GF) 31	SPECK, PECORINO
CONFIT DUCK GNOCCHI 34	ROASTED SHALLOTS & PEAR, CREME FRAICHE

PIZZAS

BIANCA (V, GFO) 14	EVOO, ROSEMARY, SEA SALT
MARGHERITA (V, GFO) 22	BASIL, FIOR DI LATTE
ZUCCHINI (V, GFO) 22	RICOTTA, OREGANO
MUSHROOM (V, GFO) 24	TALEGGIO, THYME
PROSCIUTTO (GFO) 25	ROQUETTE, TOMATO, MOZZARELLA
SAUSAGE (GFO) 25	PROVOLONE, CHARRED BROCCOLINI
SPICY SALAMI (GFO) 25	BASIL, MOZZARELLA
SPICED CHICKEN (GFO) 26	SICILIAN SPICE, SMOKED TOMATO SAUCE, HERBS
CAPRICCIOSA (GFO) 26	HAM, SALAMI, ARTICHOKE, OLIVES
PRAWN (GFO) 28	SHARK BAY PRAWNS, PESTO, CHERRY TOMATOES

OUR PIZZA SUGO IS MADE USING SAN MARZANO TOMATOES.
OUR DOUGH IS A 72 HOUR FERMENT, USING HIGH PROTEIN
5 STAGIONI FLOUR

WHAT'S ON

TUESDAY	TRIVIA EVERY TUESDAY FROM 7PM PRESENTED BY DUX NUTS
FRIDAY	HAPPY HOUR 6 SELECTED BEER, WINE AND SPIRITS FOR \$6 FROM 5PM UNTIL 6PM
SUNDAY	SUNDAY ROAST 29 ROAST BLACK LABEL BERKSHIRE PORCHETTA, CREAMY POLENTA, BRUSSEL SPROUTS WITH BACON, ROCKET SALAD, SALSA ROSSO
WEEKLY	OFF MENU SPECIAL ASK US ABOUT OUR OFF MENU SPECIAL

MAINS

WHITING & CHIPS 26	COLONIAL BREWING CO BATTERED SHARK BAY WHITING, TARTAR, LEMON
CHICKEN PARMIGIANA 29	FREE RANGE, CHIPS, SALAD
COTOLETTA OF ORGANIC LAMB 42	SALSA VERDE, WHIPPED RICOTTA
WOOD ROASTED CHICKEN (GF) 35	SUMMER SQUASH SALAD, HERBED BUTTER, VINCOTTO
CONE BAY BARRAMUNDI (GF, DF) 41	BLISTERED CHERRY TOMATOES, WHITE WINE, CAPERS, RADISH SALAD
BISTECCA FIORENTINA (GF, DFO) 69	700GM T-BONE, AGRO DULCE, PARSLEY, GARLIC BUTTER
BISTECCA COSTATA (GF) 49	400GM RIB-EYE, BALSAMIC JUS, SPINACH, ALMONDS
BISTECCA SCAMONE (GF) 39	300GM WAGYU RUMP, GARLIC MUSHROOMS, PEPPERCORN SAUCE

SIDES AND SALADS

PEACH SALAD (GF) 28	LA DELIZIA LATTICINI BURRATA, PROSCIUTTO, AGED BALSAMIC
CAULIFLOWER & TALEGGIO GRATIN (V, GF) 14	
HEIRLOOM TOMATO SALAD (V, DF) 19	BASIL, PICKLED SHALLOTS, CROSTINI
QUINOA SALAD (VG, GF) 21	CHICKPEA, AVOCADO, NUTS, SEEDS
CHARGRILLED BROCCOLI (V) 14	RICOTTA SALATA, PINE NUT & CURRANT SALSA
CAESAR SALAD 24	CANDIED BACON, PARMESAN
SIMPLE SALAD 12	
CHIPS 9	AIOLI

IN A BUN

FRIED CHICKEN BURGER 24	COLESLAW, JALAPENOS, CHIPS
BEEF BURGER 24	CHEESE, BACON, BEETROOT, SALAD, CHIPS
STEAK SANDWICH 28	TURKISH PIDE, PEPPERONATA, ROQUETTE, AIOLI, CHIPS