

## entrees

Grilled sourdough / marinated olives / EVOO / aged balsamic  
(VG) 19

*Chef's pairing suggestion: Four Winds Sparkling Riesling*

Chilli pizetta / garlic / sea salt / burrata / pesto oil / heirloom  
tomatoes 16.5 (V/VG\*)

*Chef's pairing suggestion: Bertaine Rose*

Rosemary pizetta / garlic / sea salt / burrata / pesto oil / heirloom  
tomatoes (V) (VG\*) 14

*Chef's pairing suggestion: 2021 Rose of Virginia*

Eggplant bruschetta / elk / fennel / radish / heirloom tomatoes /  
aged balsamic (GF/VG/DF) 17.5

*Chef's pairing suggestion: 2020 Grant Burge Merlot*

Fresh oysters (4) / salmon roe / sherry vinaigrette / lemon (GF/DF)

*Chef's pairing suggestion: Nick O'Leary Chardonnay*

Veal carpaccio / baby rocket / grana padano / wasabi mayo  
(GF/DF\*) 18.5

*Chef's pairing suggestion: 2018 Bertaine Pinot Noir*

Pan seared scallops / romesco / auruga / polenta / apple tartare  
(GF/DF) 21.5

*Chef's pairing suggestion: 2020 Lake George Pinot Gris*

Seafood Basket / charred lime / caper aioli 22

*Chef's pairing suggestion: Tatachilla Sav Blanc*



## mains

Pesto lamb cutlets / rosemary chats / black garlic / red wine jus  
(GF) 39.5

*Chef's pairing suggestion: 2018 Long Rail Gully Pinot Noir*

Battered barramundi / radish & fennel salad / chips / caper aioli  
(DF) 28

*Chef's pairing suggestion: Kimi New Zealand Sav Blanc*

Steak of the week *market price*

*Chef's pairing suggestion: 2017 Cofield Durif*

Fish of the week. *market price*

*Chef's pairing suggestion: 2021 Nick O'Leary White Rocks*

Spaghetti / seafood / bisque / chilli / garlic (DF) 32

*Chef's pairing suggestion: 2019 Brindabella Hills Riesling*

Pappardelle / braised beef ragu / pecorino 28

*Chef's pairing suggestion: 2019 Murrumbateman Tempranillo*

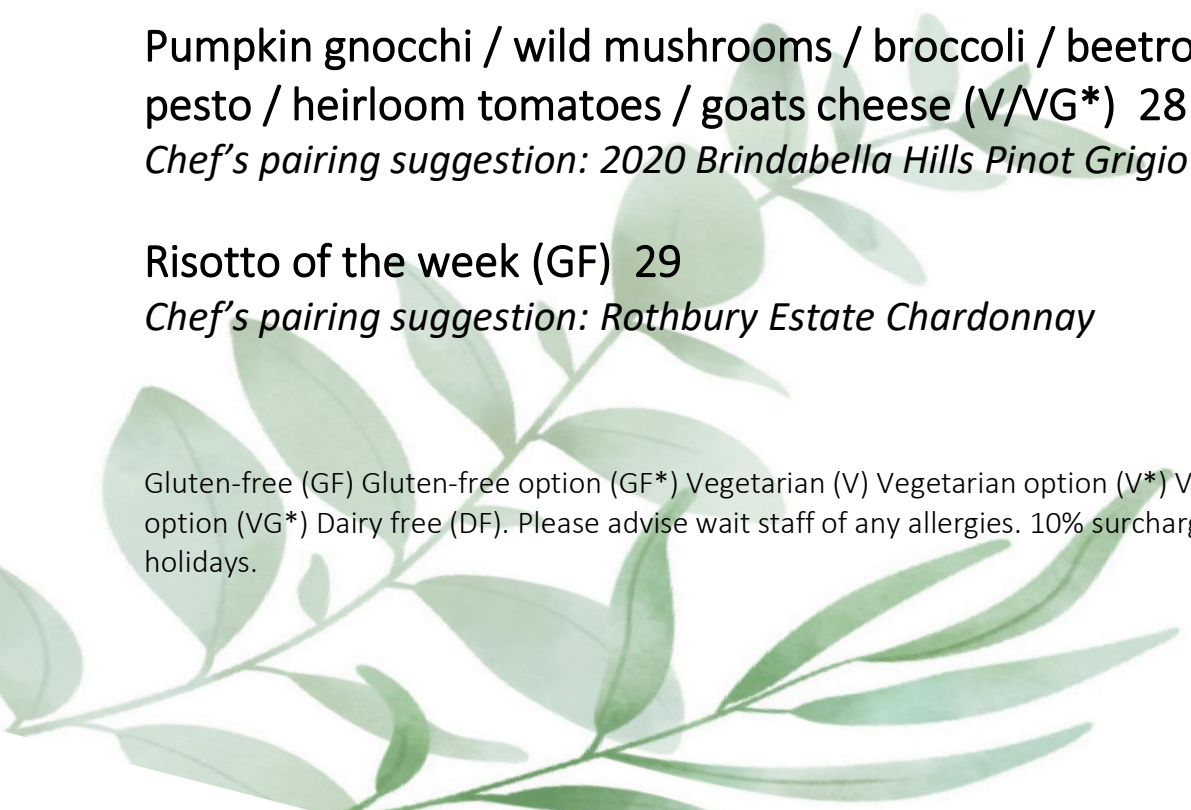
Pumpkin gnocchi / wild mushrooms / broccoli / beetroot / basil  
pesto / heirloom tomatoes / goats cheese (V/VG\*) 28

*Chef's pairing suggestion: 2020 Brindabella Hills Pinot Grigio*

Risotto of the week (GF) 29

*Chef's pairing suggestion: Rothbury Estate Chardonnay*

Gluten-free (GF) Gluten-free option (GF\*) Vegetarian (V) Vegetarian option (V\*) Vegan (VG) Vegan option (VG\*) Dairy free (DF). Please advise wait staff of any allergies. 10% surcharge on public holidays.



# woodfired pizzas

## Gamberi 25

Pesto base/mozzarella/garlic prawns/cherry  
tomatoes/jalapenos/horseradish & chives sour cream

## Campagnola 26

Mozzarella/casalinga sausage/ ham/chorizo/potato  
scallop/onion/mushroom

## Margherita 22

Tomato base/mozzarella/ fior di latte/oregano

## Diavola 23

Tomato base/mozzarella/hot salami/olives/garlic/chilli

## Prosciutto 23

Tomato base/mozzarella/prosciutto/fig/baby rocket

## Bulgogi 25

Tomato base/mozzarella/marinated beef brisket/fior di latte/onion/kimchi  
aioli

## Tandoori 24

Pesto base/mozzarella/tandoori chicken/capsicum/onion/cumin yoghurt

## Vegetariana 23

Tomato  
base/mozzarella/spinach/pumpkin/mushroom/olives/capsicum/feta

*Gluten-free bases available on request 4.0*

## salads / sides

Mesculin / cherry tomatoes / radish / fennel / seeded mustard dressing (gf/df) 12

Baby cos / jamon / lemon chicken / olive tapenade / crostini / anchovy dressing (df) 18

Rosemary chat potatoes / duck fat / horseradish crème fresh (gf) 18

Chips / truffle aioli 10

Sweet potato chips / wasabi mayo 12

## kids options (u12)

Spaghetti napoletana 14

Creamy gnocchi 14

Fish & chips 14

Ham, cheese & pineapple pizza 14

Pepperoni pizza 14

Formaggi Pizza 14

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# dessert

Tiramisu 14

*Chef's pairing suggestion: NV Cofield Muscat*

Rosewater panna cotta/mango & pink peppercorn compote (gf)  
14

*Chef's pairing suggestion: 2017 Shaw Botrytis Semillon*

Trio of gelato (gf\*) (df\*) 14

*Chef's pairing suggestion: Tatachilla Brut Sparkling*

Cheesecake of the week (GF) 14

*Chef's pairing suggestion: Golden Gaytime*

Cheese board / 3 cheeses / fresh & dry fruit / quince paste /  
crackers (gf) 24

*Chef's pairing suggestion: NV Cofield Sparkling Chardonnay Pinot Noir*

Affogato (gf) 17 vanilla ice cream served with espresso & your  
choice of liquor; Café Patron XO, Frangelico, Baileys, Kahlua,  
Cointreau or standard

Please note, due to limited capacity, all sittings are limited  
to 90 minutes. Thanks for your understanding.