

Afternoon Menu

Oysters • served natural with a sherry vinegar & shallot vinaigrette	4 each
• crumbed with horseradish cream & black caviar	4.5 each
Smoked mozzarella & ham croquettes served with a truffled mayonnaise	19
Chicken liver paté with fig jam, pickled heirloom carrots & grilled sourdough toast	19
Fried calamari with rocket, chilli sea salt & lemon aioli	23
Spanish Jamon Iberico ham aged 24 months with figs, buffalo mozzarella & apple balsamic	23
Hiramasa kingfish carpaccio with avocado, radish, black caviar & spicy citrus dressing	25
Antipasto: Cured Italian meats, grilled artichoke, peppers, olives & Gruyère cheese	29

Pizza *All pizzas are available gluten free except Italian. A \$3 surcharge applies.

Garlic pizza bread with sea salt, rosemary, extra virgin olive oil & bocconcini mozzarella	19
Margherita - Roma tomato, bocconcini mozzarella, Parmesan & fresh basil	23
Spinach - spinach, semi dried tomato, olives, feta & chilli (add anchovies for \$2)	25
Mushroom - wild mushrooms, taleggio, goat's curd & caramelised onions	25
Pumpkin - roasted pumpkin, zucchini, sweet & sour onions, gorgonzola & pine nuts	25
Pineapple - caramelised pineapple, leg ham, Roma tomatoes, mozzarella & parsley	25
Chorizo - La Boqueria chorizo, olives, chilli, smoked mozzarella, onions, rouille dressing	27
Italian - meatballs with shaved Parmesan, Roma tomato & oregano salad	27
Ham - leg ham off the bone, ricotta, balsamic reduction & mushrooms	27
Pepperoni - Pino's pepperoni, tomato, mint & bocconcini mozzarella	27
Fig - fresh figs, crispy pancetta, gorgonzola, tomato & basil	29
Lamb - slow roasted lamb with potato, feta, olives, capsicum, onion & chilli	29
Prosciutto - sliced prosciutto, rocket, tomato, Parmesan & balsamic dressing	29
Pork - slow roasted pork belly, sweet & sour onions, radicchio & bocconcini mozzarella	29
Prawn - chilli prawns, roasted capsicum, tomato & salsa verde	29

Sides

Chips with Italian tomato sauce & seeded mustard aioli	11
Crispy polenta chips with truffled Parmesan	11
Tomatoes, Sicilian olives, buffalo mozzarella & balsamic dressing	11
Rocket, pear & Parmesan salad with balsamic dressing	11
Avocado, cucumber, baby cos & chardonnay dressing	11

Cheese Board with fig jam & toasted fruit bread 30

Le Rustique Camembert - a soft ripened creamy cows milk cheese with a rich flavour (FRA)
Bresse Bleu - a creamy blue & brie style French cows milk cheese (FRA)
Gruyère de Comte - a semi hard cows milk cheese with a sweet, nutty flavour (FRA)
Milawa Ceridwen – a soft mouldy goats cheese with an earthy mushroom flavour (AUS)

All Credit Card Transactions incur a 1.5% processing fee 10% Surcharge applies on Sundays & 15% on Public Holidays

Please advise your waiter of any allergies