



CAFE · RESTAURANT · BAR

DINNER MENU

{To Begin}

GARLIC BREAD/ woodfired ciabatta with garlic butter(V) \$8	
FLATBREAD/ woodfired pizza bread with basil pesto, parmesan cheese and mozzarella (V) S \$16 / L \$22	
CALAMARI FRITTI/ crispy fried salt and pepper squid, garlic aioli, fresh lemon and watercress \$20	
PORK SPARERIBS/ 1/2kg slow cooked, sticky hickory BBQ sauce, pickled sesame slaw \$21	
BRUSCHETTA/ fresh tomato, truffle balsamic, buffalo mozzarella, pesto, pickled onion on woodfired ciabatta (V) \$20	
GARLIC PRAWNS/ flambe with white wine, cream, capers, and garlic butter, served with woodfired ciabatta \$22	

{Main Fare}

SEAFOOD CHOWDER/ mussels, smoked fish and prawns, served with garlic ciabatta \$22	
CAESAR SALAD/ cos lettuce, spinach, parmesan, bacon, poached egg, anchovy, ciabatta croutons (GF&V optional) \$23	
SUMMER INSALATA/ heirloom tomato, cucumber, watermelon, olives, red onion, feta, mint (GF V) \$23	
PAPPARDELLE PASTA/ bacon, portobello mushroom, spinach, free range egg and parmesan (V optional) \$24	
SEAFOOD LINGUINE/ mussels, prawns, clams and squid, E.V.O, cherry tomato, white wine, garlic, chilli, parmesan \$28	
PORK SPARERIBS/ 1/2kg slow cooked, sticky hickory BBQ sauce, pickled sesame slaw, makihiki fries \$28	
STEAK FRITES/ 250g Ribeye, truffled makikihi fries, summer greens with balsamic, red wine jus (GF) \$36	
PORK BELLY/ 200g slow roasted, truffled makikihi fries, summer greens with balsamic, apple, red wine jus (GF) \$34	

{Sides}

MAKIKIHI FRIES/ served with garlic aioli (GF V) \$8	
GARLIC BREAD/ woodfired ciabatta with garlic butter (V) \$8	
SWEETCORN/ roasted in the woodfired oven, garlic butter, ricotta salata (GF V) \$8	
PANZANELLA/ tomato, cucumber, red onion, basil, greens, ciabatta croutons (V, GF optional) \$9	
POLENTA CHIPS/ served with garlic aioli (GF V) \$8	

{Pizza}

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MARGHERITA/ tomato passata, basil pesto, mozzarella (V) \$17 \$24		
HAWAIIAN/ classic ham and pineapple \$18 \$26		
PUTANESCA/ mushrooms, capers, kalamata olives, anchovies \$23 \$31		
NAPOLI/ chorizo, portobello mushrooms, spinach, tomato \$23 \$31		
PEPPERONI/ pepperoni salami, chilli flakes, scamorza \$23 \$31		
SORRENTO/ spinach, roasted pumpkin and kumara, feta, garlic aioli (V) \$23 \$31		
MILANESE/ chorizo, salami, kalamata olives, anchovies \$23 \$31		
GLADIATOR/ chorizo, ham, salami, red onion, sweet chilli sauce \$24 \$32		
CARNE/ chorizo, pork belly, salami, red onion, manuka bbq sauce \$24 \$32		
SICILIAN/ chicken, streaky bacon, spinach, red onion, peanut satay sauce \$24 \$32		
PRIMA COLAZIONE/ prosciutto, wild rocket, caramelised onion, parmesan, egg \$24 \$32		
DOLCE DI POLLO/ chicken, basil pesto, spinach, parmesan \$24 \$32		
QUATTRO FORMAGGI/ feta, gorgonzola, mozzarella, parmesan, garlic (V) \$24 \$32		
POLLO AL BURRO/ butter chicken, peppers, red onion, coriander, masala, mint chutney \$24 \$32		
BOLOGNESE/ beef and tomato ragout, capsicum, mushroom, red onion, spring onion \$24 \$32		
VERONA/ chicken, cranberry sauce, spinach, creamy brie \$24 \$32		
PORCELLINO/ pulled pork, pork belly, coriander, hoisin, spring onion, sesame \$24 \$32		
POLLO PICANTE/ chicken, chorizo, jalapenos, red onion, capsicum, sriracha mayo \$24 \$32		
TUFFO AL FORNO/ artichoke, spinach, cream cheese, garlic, chilli flakes, parmesan (V) \$24 \$32		
AGNELLINO/ slow cooked lamb shoulder, sumac, red onion, spinach, greek yoghurt \$25 \$33		
MARINARA/ prawns, market fish, mussels, smoked salmon, capers, red onion \$26 \$34		
SALMONE/ smoked salmon, cream cheese, rocket, capers, red onion \$26 \$34		

*Gluten free large bases and vegan cheese options available, add \$3