

SMALL PLATES

FLATBREAD	S 20 L 26
wood-fired pizza bread with basil pesto, parmesan cheese and mozzarella (V)	
CALAMARI FRITTI	24
crispy fried salt and pepper squid, edamame, fragrant greens, garlic aioli and fresh lemon	
PORK SPARE RIBS	25
slow cooked and finished in the wood-fired oven, sticky hoisin bbq sauce	
GARLIC PRAWNS	25
flambe with white wine, cream, capers, and garlic butter, served with wood-fired ciabatta	
BAKED FORMAGGIO DIP	23
cheddar, cream cheese, sour cream, parmesan, garlic, jalapenos baked in a cast-iron skillet, served with wood-fired ciabatta(V)	
BRUSCHETTA	25
fresh ViaVio mozzarella, tomato fresca, pickled onion, balsamic, e.v.o wood-fired ciabatta	
MACARONI CROCCHETTA	24
fried mac'n'cheese, panko crumbed, prosciutto crudo, truffle, garlic aioli	

MAIN FARE

CAESAR SALAD	27
cos lettuce, spinach, parmesan, bacon, poached egg, anchovy, ciabatta croutons (GF&V optional)	
add southern fried chicken	6
SALT & PEPPER SQUID SALAD	27
flash fried, fragrant greens, edamame, vietnamese dressing, garlic aioli, lemon	
PASTA DI POLLO	28
penne pasta, chicken, spinach, creamy basil pesto sauce, sundried tomato parmesan (V optional)	
PENNE CARBONARA	28
penne pasta, streaky bacon, free range egg, portabello mushroom, spinach parmesan (V optional)	
LAMB PAPPARDELLE	35
slow cooked lamb shoulder, forage mushroom, spinach, pappardelle pasta truffle, red wine jus, parmesan, fresh lemon	
PUMPKIN RAVIOLI	34
handcut ravioli filled with roasted winter pumpkin, chorizo and capsicum cream, forage mushroom, parmesan (V optional)	
DUCK LEG	42
200g roasted confit duck leg, wood-fire roasted potato, cipollini onion winter insalata, carne butter, wine jus	
RIBEYE STEAK	42
250g premium cut ribeye, wood-fire roasted potato, cipollini onion winter insalata, carne butter, wine jus	
PORK BELLY	41
250g roasted pork belly, wood-fire roasted potato, cipollini onion winter insalata, carne butter, wine jus	