## SMALL PLATES

FLATBREAD S 20 wood-fired pizza bread with basil pesto, parmesan cheese and mozzarella (V)	L 26
CALAMARI FRITTI crispy fried salt and pepper squid, edamame, fragrant greens, garlic aioli and fresh lemon	24
PORK SPARE RIBS slow cooked and finished in the wood-fired oven, sticky hoisin bbq sauce (GF)	26 )
GARLIC PRAWNS flambe with white wine, cream, capers, and garlic butter, served with wood-fired ciabatta	26
BAKED FORMAGGIO DIP cheddar, mozzarella, cream cheese, sour cream, parmesan, garlic, jalapenos baked in a cast-iron skillet, served with wood-fired ciabatta(V)	24
	25
	24
MAIN FARE	
CAESAR SALAD cos lettuce, spinach, parmesan, bacon, poached egg, anchovy, ciabatta	28
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SALT & PEPPER SQUID SALAD flash fried, fragrant greens, edamame, vietnamese dressing, garlic aioli, lemon	28
AUTUMN INSALATA fresh ViaVio whipped ricotta, sumac roasted root vegetables, shaved fennel, winter greens, pomegrante, spiced dukkah, honey (V GF)	29
PASTA DI POLLO penne pasta, chicken, spinach, creamy basil pesto sauce, sundried tomato parmesan (V optional)	30
PENNE CARBONARA penne pasta, streaky bacon, free range egg, portabello mushroom, spinach parmesan (V optional)	29
LAMB PAPPARDELLE slow cooked lamb shoulder, forage mushroom, spinach, pappardelle pasta truffle, red wine jus, ricotta salata, fresh lemon	35
•	32
PORK SPARE RIBS slow cooked and finished in the wood-fired oven, sticky hoisin bbq sauce, served with makikihi fries and seasonal insalata (GF)	38
RIBEYE STEAK 250g premium cut ribeye, garlic potato, cipollini onion, winter roasted vegetables, carne butter, wine jus	45
PORK BELLY 250g roasted pork belly, garlic potato, cipollini onion, winter roasted vegetables, carne butter, wine jus	42