

innocent bystander

SWEET AND DELICIOUS

Little Cones of Joy; waffle cones with your choice of fillings:

- Sticky date pudding
- Salted caramel with dark chocolate
- Baked vanilla cheese cake with fruit roll-up
- Lemon meringue

Two cones___10 Four cones___18

Trio of Ricketts Point Sorbets – IB Moscato, Prosecco and Real Apple Cider sorbet with home made accompaniments___15

Almond cake and honey parfait with orange nut praline and seasonal fruit___14

Churros and dark chocolate dipping sauce___10

Brioche and butterscotch pudding, vanilla bean ice cream___14

Affogato – Allpress espresso and vanilla bean ice cream___8
with Amaretto___15
with Frangelico___15

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We think our wines are best enjoyed with good company and great food, so we crafted our menu with sharing in mind. Created from fresh ingredients and inspired by the classics, our food matches our wines, delicious!

NIBBLES

House marinated Mt Zero Olives ___6

Smoked almonds ___6

Lemon pepper popcorn ___6

Wood fired breads - Marinara (tomato) or all'aglio (garlic) ___9.5

Sourdough selection, macadamia dukkah, olive oil ___8

SOMETHING MORE

Garden salad, pickled root vegetables, sweet balsamic ___8.5

Fresh mixed leaf salad ___7

Baked sweet potato salad, rocket, red chilli, Yarra Valley fetta, pumpkin seeds ___15

Cauliflower salad, kale, ancient grains, sweetcorn, sage, horseradish ___13

Oven roasted broccoli salad, hazelnuts, raisins ___10

Crispy chicken drumettes, smokin' sauce, pistachio crumb, pickled cucumber ___16

Chickpea cubes, tahini, yoghurt and harissa dip ___10

Truffle pecorino French fries ___11

French fries, aioli ___8

PAELLA *Essentially, it's Spanish for rice and stuff, but we make it with the right rice (Calasparra) and great ingredients, like our smoked pepper, saffron and tomato sofrito and our house made lobster bisque.*

Paella con Carne - Chorizo, chicken, sofrito, green beans ___29

Paella del Mar - Market fish, octopus, mussels, clams, calamari, zucchini, lobster bisque, peas ___29

Paella Vegetariana - Eggplant, artichoke, zucchini, sofrito, beans ___24

SHARE BOARDS

MOSTLY MEAT ___27

Bresaola, salami, duck and pistachio terrine, locally cured ham, whipped Yarra Valley Fetta, house made onion jam, baguette, pickles

PARTLY PICKLED ___26

Stracciatella cheese with chilli, marinated and pickled seasonal vegetables, beetroot hummus, baguette

METRE OF AWESOME ___48

Combines both the boards above to create a truly awesome metre of locally sourced and handmade delights

SAY CHEESE ___28

Three great cheeses with locally sourced and house made goodies

PIZZA

We take our pizza seriously. Our authentic, wood-fired pizzas showcase classic toppings and quality ingredients. Pick one or share a few.

Margherita - San Marzano tomato, buffalo mozzarella, basil, olive oil ___24

Spicy Pork - San Marzano tomato, scamorza, locally made spicy pork, red peppers, hot green chilli ___26

Calabrese - San Marzano tomato, scamorza cheese, Calabrese salami, dried oregano ___26

Baby Octopus - San Marzano tomato, slow cooked baby octopus, red capsicum, radicchio, green chilli, balsamic reduction ___27

Mushroom - Thyme roasted mushrooms, asiago, truffle oil, confit garlic ___28

Bresaola Bianca - Ricotta base, fresh Bresaola, caramelised leek, radicchio, cherry tomato, buffalo mozzarella, balsamic reduction ___27

Pumpkin - Shredded pumpkin, gorgonzola, garlic, caramelised leek, rocket, hot chilli ___25

Quattro Formaggi - Asiago, gorgonzola, scamorza, parmesan, caramelised red onion, basil ___27

Pizza Special - Ask a bystander (wearing an apron) about the current pizza special ___28

* Take them as they are; no alterations or half and halves * Gluten free bases available ___3.5

GLUTEN FREE Olives, Almonds, Popcorn, Leaf Salads, Sweet Potato Salad, all Paellas, Honey Parfait, Sorbet, Affogato

*Our kitchen uses wheat flour, trace levels of gluten may be present. *A 10% surcharge applies on Public Holidays

VEGETARIAN Olives, Almonds, Popcorn, Wood fired Breads, Sourdough, all Salads, Chickpea cubes, all Fries, Paella Vegetariana, Margherita, Mushroom, Pumpkin, Quattro Formaggi, Partly Pickled board, Cheese board, all desserts

VEGAN Olives, Almonds, Popcorn, Sourdough, Leaf Salads, Cauliflower Salad, Paella Vegetariana. Other options available, ask your server