

SWEET & DELICIOUS

Little cones of joy; waffle cones with your choice of fillings.

- Tiramisu
- Rocky road
- Baked vanilla cheese cake
- Lemon meringue

Single cone ___7
Two cones ___10
Four cones ___18

Chocolate Marquise, hazelnut praline and salted caramel ___15

Brioche and butterscotch pudding, vanilla bean ice cream ___14

Churros and dark chocolate dipping sauce ___10

Coconut Panna cotta, pineapple, mango, passionfruit espuma ___15 (GF, VN)

Trio of Sorbet ___15 (GF, VNO)

1. Moscato
2. Prosecco and white peach
3. Apple cider

Affogato – Allpress espresso and vanilla bean ice cream ___8

with Amaretto ___15

with Frangelico ___15

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SMALLER BITES

House marinated Mt Zero olives ___5 (GF, VN)

Mixed pickled vegetables ___6 (GF, VN)

Wood-fired bread with garlic, rosemary, oregano ___8.5 (VN, GFO)

Organic sourdough, house made dukkha, Mt Zero olive oil ___8 (VN)

Taramasalata, warm flat bread ___12

White bean skordalia, pickled veg, sumac ___14 (VN, GFO)

Chicken liver pâté on toasted brioche, cappocollo, onion jam ___12

Crispy chicken drumettes, smokin' sauce, pickled cucumber ___16 (GF)

Calamari, crumbed, spiced and fried, house made tartare sauce ___15

Octopus, tomato, peppers, potato, olive ___16 (GF)

24h house cured salmon, beetroot relish, sorrel cream, rye bread ___16

French fries w' aioli ___8 with truffled pecorino ___11 (GF)

Sweet potato chips, yoghurt, Mediterranean spiced salt ___11 (GF, V, VNO)

SHARE BOARDS

MOSTLY MEAT ___27

Salami, prosciutto, mortadella, Yarra Valley fetta, chicken liver pâté, pickled veg, house made onion jam

METRE OF AWESOME ___48

Combine Mostly Meat and Veg Out boards to create a truly awesome metre of locally sourced and handmade delights

VEG OUT ___26 (V)

Zucchini, eggplant and tomato antipasto, confit fennel, white bean skordalia, stracciatella and chilli oil

SAY CHEESE ___28

Selection of 3 great cheeses with locally sourced and house made goodies - 120g

Add an extra half baguette ___3

innocent bystander



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!

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 del Mar ___29 (GF)

Market fish, octopus, clams, calamari, zucchini, tomato, lobster bisque

Paella Con Carne ___29 (GF)

Chorizo, chicken, eggplant, green beans, corn, sofrito, artichoke

Paella Vegetariana ___27 (GF, VN)

Mushroom, eggplant, peas, zucchini, tomato, sofrito

MEAT

Grass fed Tasmanian beef short rib, sautéed green beans and Spätzle with a tomato, syrah and caper jus ___39

Add an extra short rib and a side dish for a sharing feast ___25

Best paired with Mea Culpa Syrah

SIDES

French fries w' aioli ___8 with truffled pecorino ___11 (GF)

Sweet potato chips, yoghurt, Mediterranean spiced salt ___11 (GF, V, VNO)

Dressed warm broccoli, red chili, lemon, almond flakes ___10 (GF, VN)

Cauliflower, kale and mixed grain salad, horseradish dressing ___13 (VN)

Mixed leaf salad, mustard and maple dressing ___7 (GF, VN)

Rocket, walnut and parmesan salad, balsamic dressing ___11 (GF, V, VNO)

Potato and onion gratin, fresh parmesan ___12 (GF, V)

(GF) - GLUTEN FREE

(VN) - VEGAN

(V) - VEGETARIAN

(GFO/VNO) - GLUTEN FREE / VEGAN OPTION

Please advise us if you have any food intolerances or allergies. We do our best to accommodate everyone, but are unable to guarantee dishes are completely gluten or allergen-free.

PIZZA

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

Special Pizza ___28

Ask a bystander (wearing an apron) about the current pizza special

PIZZA ROSSO

Using only San Marzano, the king of tomatoes. They have a vibrant, rich and sweet taste with low acidity and a stirring bittersweet finale. They're brimming with vitamins A, B and C and antioxidants too.

Margherita ___24 (V)

Basil, scamorza, fresh buffalo mozzarella

Puttanesca ___26 (VNO)

White anchovy, olive, caper, scamorza, dill

Spicy Pork (hot) ___26

Locally made spicy pork, fire roast peppers, scamorza, green chilli

Calabrese ___26

Calabrese, oregano, scamorza

Capricciosa ___27 (VNO)

Roasted mushroom, leg ham, kalamata olive, artichoke, sage, scamorza

PIZZA BIANCA

Formaggi ___27 (V)

Ricotta base, onion relish, basil, asiago, blue cheese, parmesan, black pepper

Gambas ___28

Ricotta base, prawn, salsa verde, leek, fennel, tomato, scamorza

Mushroom ___28 (V, VNO)

Confit garlic base, thyme roasted mushroom, asiago, black truffle oil

Patata ___27 (V, VNO)

Potato, mushroom, leek, zucchini, Yarra Valley fetta, parsley

* Take them as they are; no alterations or half and halves

* Gluten free bases available ___3.5

** A 10% surcharge applies on Public Holidays