

SMALLER PLATES + SHARE BOARDS

Wood-fired focaccia

Fresh garlic & herbs ___9 (VN, GFO)

House cured Salmon gravlax

Herb & lemon aioli, radish, YV salmon caviar ___17 (GFO)

City Larder Chicken liver pâté

Brioche, pickles, onion jam ___16

Beetroot & garden greens

YVD Persian fetta, macadamia dukkha ___15 (GF)

Roasted and pickled eggplant

Charred cucumber, Lilliput capers, pomegranate, tahini dressing ___15 (GF, VN)

Mostly Meat ___28

Salami, prosciutto, salumi, house made fresh cheese, chicken liver pâté, pickles, onion jam

Veg Out ___27 (V)

Goats curd & truffled honey, marinated vegetable antipasto, hummus, grissini & olives

Cheese Board ___30

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

Chef selection ___60

Chef's selection of the choicest elements of all the boards to create an awesome metre to share

Half baguette ___3.5

SIDES

French fries w' aioli ___8
with truffled pecorino ___11

Cos lettuce, shallots, chardonnay herb vinaigrette, shaved parmesan ___12 (GF, VNO)

Roast pumpkin, pepitas, YVD fetta, chilli crumble ___13 (GF, V)

Cauliflower, corn, green beans, mustard dressing ___14 (GF, VN)

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

BITES



The wines we make and the food we serve are carefully prepared and best shared. We use fresh, local and seasonal ingredients and treat them with pride and skill to create flavoursome dishes for dining or grazing. Select dishes to share or just for you, and don't forget to check out the specials and desserts!

PIZZA

Special Pizza ___28

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

PIZZA ROSSO

Margherita ___24 (V, VNO)

Basil, scamorza, fresh buffalo mozzarella

Puttanesca ___27 (VNO)

Anchovies, tomato, dill, scamorza, kalamata olives, fried capers

Spicy Pork ___26

Locally made pork sausage, fire roasted peppers, scamorza, green chilli

Cacciatori Diavola ___26

Hot salami, kalamata olives, fire roast peppers, asiago, chilli, oregano

Lamb Merguez ___28

Locally spiced Lamb, red onion, eggplant, lemon ricotta, sun dried tomato, asiago

PIZZA BIANCA

Formaggi ___27

Ricotta, asiago, gorgonzola, parmesan, onion relish, basil, black pepper

Gambas ___28

Marinated prawn, confit garlic, leek, tomato, rocket scamorza

Funghi ___28 (V, VNO)

Thyme roasted mushrooms, confit garlic, truffled pecorino, parsley

Zucca Violina ___27 (V, VNO)

Pumpkin puree, rocket, leek, eggplant, artichoke, peppers, mozzarella

GF Base ___3.5

Vegan Mozzarella available

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.

LARGER

MEAT

Free Range

Hazeldene Chicken Maryland ___34

Duck fat potatoes, spring cabbage & green bean salad, chardonnay jus

PAELLA

Paella Mixta ___32 (GF)

Chicken, pork, prawns, mussels, calamari, eggplant, zucchini, beans, peas, sofrito

Paella Vegetariana ___26 (GF, VN)

Mushroom, eggplant, peas, zucchini, sofrito

SWEET & DELICIOUS

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

- Turkish delight
- Chocolate Caramel Crunch
- Apple crumble
- Lemon meringue

Single cone	Two cones	Four cones
___7	___10	___18

Brioche and butterscotch pudding, vanilla bean ice cream ___14

Churros and dark chocolate dipping sauce ___10

Dark chocolate mousse, raspberry, cocoa crunch ___14 (VN, GF)

Affogato - Axil espresso and vanilla bean ice cream ___8
with Amaretto ___15

Macadamia & Wattle seed liq ___15

(GF) - GLUTEN FREE

(VN) - VEGAN

(V) - VEGETARIAN

(GFO/ VNO) - GLUTEN FREE / VEGAN OPTION

