

SMALLER PLATES

Wood-fired garlic & herb focaccia ___9 (VN, GFO)

Add

Pumpkin skordalia ___6 (GF,DF,VN)

Taramasalata ___8

Prosciutto & burrata ___18 (GF)

House smoked salmon ___17 (GFO)

Almond cream, green olive vinaigrette, YV salmon caviar

Steamed, spiced eggplant ___15 (GFO,VN)

Smoked red pepper salsa, croutons, cumin, coriander seeds

Slow roasted beetroot ___15 (GF)

Creamed YVD fetta, macadamia dukkha, herb dressing

Toasted Brioche ___12

Chicken liver pâté, pancetta, cornichons

SHARE BOARDS

All served with baguette or GF bread

Charcuterie board ___28

Salumi, chicken liver pâté, house made soft cheese, pickled & marinated winter vegetables, Tempranillo onion jam

Cheese Board ___30

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

Chef selection ___60

Chef's choice of the best of both boards, with select additions to make a truly awesome metre board to share

Half baguette ___3.5

GF bread ___3.5

SIDES

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

Cos lettuce, parmesan dressing, hazelnuts, radish, carrots, chives ___12 (GF, VNO)

Roasted pumpkin, rocket, YV feta, pepitas dressing, candied grapes, chilli crumb ___13 (GF, V)

Rocket, celeriac, pepitas, herb and apple dressing ___12 (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)

Fresh buffalo mozzarella, basil, scamorza

Puttanesca ___27 (VNO)

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

Spicy Pork ___26

Locally made pork sausage, fire roast peppers, scamorza, oregano, hot green chilli

Cacciatori Diavola ___26

Hot salami, kalamata olives, peppers, asiago, oregano

Lamb Merguez ___28

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

Melanzana ___26 (V, VNO)

Eggplant, zucchini, semi dried tomatoes, ricotta, basil

Prosciutto e Funghi ___28

Fresh sliced prosciutto, mushroom, mozzarella, basil, parmesan

PIZZA BIANCA

Formaggi ___27

Ricotta, asiago, gorgonzola, onion relish, basil

Gambas ___28

Prawn, rocket, pesto, green chilli, bocconcini, pineapple

Mushroom ___28 (V, VNO)

Truffled mushroom, confit garlic, pecorino, parsley

Zucchini ___27 (V, VNO)

Zucchini, bocconcini, artichoke, onion, basil

Smoked Ham & Olive ___27

Kalamata olive, smoked leg ham, bocconcini, parmesan, tomato, rocket

Smoked Speck ___26

Smoked speck, garlic, rocket, gorgonzola, parmesan

GF base ___3.5

Vegan mozzarella available

Something extra on the side

House made green chilli ___2

Olives ___3.5

Parmesan ___3.5

Buffalo mozzarella ___6

Burrata ___12

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

* Gluten free bases & Vegan cheese available

LARGER

MEAT

350g Beef Brisket ___35

Slow braised with Syrah jus, roasted mushrooms, baby leek, rosemary potatoes

Suggested wine pairing

2018 Mea Culpa Syrah ___16 (150ml)

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.

PAELLA

Paella Mixta ___32 (GF)

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

Paella Vegetariana ___26 (GF, VN)

Mushroom, eggplant, artichoke, peas, zucchini, sofrito

(GF) - GLUTEN FREE

(VN) - VEGAN

(V) - VEGETARIAN

(GFO/VNO) - GLUTEN FREE / VEGAN OPTION

10% surcharge applies on public holidays.

innocent bystander

