

## SMALLER PLATES

Wood-fired focaccia \_\_\_9 (VN,GFO)

Add

Spiced hummus \_\_\_6 (GF,DF,VN)

Prosciutto & burrata \_\_\_18 (GF)

Spiced labneh & olives \_\_\_8 (GF)

House smoked salmon \_\_\_17 (GFO)

Almond cream, green olive vinaigrette, YV salmon caviar

Charred asparagus \_\_\_15 (GFO,VNO)

Asparagus, chanterelle & mixed nut tapenade, grated reggiano

Pulled pork croquette \_\_\_12

Crispy croquette, mustard sauce

Toasted brioche \_\_\_12

Chicken liver pâté, pancetta, cornichons

## SHARE BOARDS

All served with baguette or GF bread

Charcuterie board \_\_\_28

Salumi, house made soft cheese, chicken liver pâté, spiced hummus, marinated vegetables, pickles

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 (GF)

with truffled pecorino \_\_\_11 (GF)

Cos lettuce, parmesan dressing, hazelnuts, radish, carrots, chives \_\_\_12 (GF, VNO)

Fennel, pickled kohlrabi, cabbage, radish, ancient grains, YV Feta \_\_\_14 (GF,VNO)

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)

White anchovies, tomato, scamorza, kalamata olives, fried capers, dill

Spicy Pork \_\_\_26

Spicy pork sausage, fire roast peppers, scamorza, oregano, hot green chilli

Cacciatori Diavola \_\_\_26

Hot salami, kalamata olives, peppers, asiago, oregano

Melanzana \_\_\_26 (V,VNO)

Eggplant, zucchini, semi dried tomatoes, ricotta, onion, chilli

Prosciutto e Funghi \_\_\_28

Fresh sliced prosciutto, mushroom, mozzarella, basil, parmesan

## PIZZA BIANCA

Gambas \_\_\_28

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

Mushroom \_\_\_28 (V,VNO)

Truffled mushroom, confit garlic, pecorino, parsley

Zucchine \_\_\_27 (V,VNO)

Zucchini, gorgonzola, artichoke, onion, basil

Lamb Sausage \_\_\_27

Spiced lamb, garlic base, onion, lemon yoghurt, tomato, mozzarella, mint

Smoked Speck \_\_\_26

Garlic oil, speck, blue cheese, rocket, parmesan, potato

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

280g Corned, Roasted Lamb Rump \_\_\_35

Slow cooked lamb with pearl couscous salad, broccolini, mint, YV fetta yoghurt & Pinot jus

Suggested wine pairing

2019 Mea Culpa Pinot Noir \_\_\_16 (150ml)

### 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

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.

(GF) - GLUTEN FRIENDLY

(VN) - VEGAN

(V) - VEGETARIAN

(GFO/VNO) - GLUTEN FRIENDLY / VEGAN OPTION

10% surcharge applies on public holidays.

innocent bystander

# SWEET DELICIOUS



## LITTLE CONES OF JOY; WAFFLE CONES WITH YOUR CHOICE OF FILLINGS.

- Turkish delight
- Chocolate hazelnut crunch
- Passion fruit meringue tart
- Summer pavlova

Single cone __7	Two cones __10	Four cones __18
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Brioche and butterscotch pudding,  
vanilla bean ice cream\_\_14

Churros and dark chocolate  
dipping sauce\_\_10

Tropical chocolate tart \_\_14  
(GF, DF, VN, NF)

Affogato - Axil espresso and  
vanilla bean ice cream\_\_8  
- with Amaretto\_\_18  
- with Macadamia liqueur\_\_18

@IBWINE #IBWINE



## SIGN UP & BECOME A BYSTANDER

*Enter the monthly draw to win a case of wine and be  
the first to hear about special events and offers.*

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