

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!

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 (GF)
Almond cream, green olive
vinaigrette, YV salmon caviar

Charred asparagus ___15 (GF, VNO)
Asparagus, mixed nut tapenade,
grated reggiano

Beef rump chimichurri ___18
Charred beef rump with grilled
baguette, sour cream and chimichurri

SHARE BOARDS

All served with baguette or GF bread

Charcuterie board ___28
Salumi, house made soft cheese,
chicken liver pâté, 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)

Fennel, pickled kohlrabi,
cabbage, radish, ancient grains,
YV Feta ___14 (GFO, VNO)

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

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

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

* Take them as they are; no alterations or half and halves
* Gluten free bases & Vegan cheese available

PIZZA BIANCA

Gambas ___28
Prawn, rocket & green chilli pesto,
bocconcini, pineapple, lemon

Mushroom ___28 (V, VNO)
Truffled mushroom, confit garlic,
pecorino, parsley

Lamb Sausage ___27
Spiced lamb, garlic base, onion, lemon
yoghurt, tomato, mozzarella, mint

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

LARGER

MEAT

Roasted half Chicken for two ___48
Fennel and chorizo ragout,
fried tarragon potatoes, cavalo nero

Suggested wine pairing
2020 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 FREE
(VN) - VEGAN
(V) - VEGETARIAN
(GFO/ VNO) - GLUTEN FREE / VEGAN OPTION

10% surcharge applies on public holidays.

innocent bystander

