

**CHEF'S CHOICE** ... a selection of favourites, for groups over two.

70PP

*feeling sweet? add dessert for +10pp*

|                                                            |                                       |     |
|------------------------------------------------------------|---------------------------------------|-----|
| SICILIAN OLIVES                                            | <i>gf, df, vo</i>                     | 9   |
| POTATO CRISPS, COPPA, OREGANO & LEMON                      | <i>gf, df</i>                         | 12  |
| SOURDOUGH & PARMESAN BUTTER                                | <i>gfo, dfo, vo</i>                   | 5PP |
| WARM LAFFA FLATBREAD                                       | <i>df, vo</i>                         | 12  |
| HUMMUS, HOT HONEY, CHICKPEAS                               | <i>gf, df, vo</i>                     | 12  |
| LABNEH, ANCHOVY & TOMATO XO                                | <i>gfo, df</i>                        | 10  |
| DUCK LIVER PARFAIT, QUINCE                                 | <i>gf</i>                             | 14  |
| STRACCIATELLA, SALTED CUCUMBER                             | <i>gf</i>                             | 18  |
| PARMIGIANO REGGIANO 36MTH, OLIVE OIL & 20YR BALSAMIC       | <i>gf</i>                             | 16  |
| SAGANAKI, BURNT HONEY & OREGANO                            | <i>gf</i>                             | 19  |
| BBQ CALAMARI SKEWER, GREEN CHILLI ZHOUG                    | <i>gf, df</i>                         | 19  |
| OCTOPUS & CHORIZO SKEWER, GREMOLATA                        | <i>gf, df</i>                         | 21  |
| LAMB RUMP SKEWER, ANCHOVY & TOMATO XO                      | <i>gfo, df</i>                        | 24  |
| CHARCUTERIE SELECTION, WHOLEGRAIN MUSTARD, PICKLES         | <i>gf, dfo</i>                        | 29  |
| FRIED BABY POTATOES, SOUR CREAM, ALEPPO                    | <i>gf, dfo, vo</i>                    | 13  |
| PUMPKIN, RADICCHIO, FETA, PEPITAS                          | <i>gf, dfo, vo</i>                    | 19  |
| BBQ CABBAGE, ARTICHOKE CACIO E PEPE                        | <i>gf</i>                             | 17  |
| CAMPANELLE, TOMATO SUGO, STRACCIATELLA                     | <i>gfo, dfo, vo</i> ... add nduja, +7 | 27  |
| RICOTTA GNOCCHI, BLACK PEARL MUSHROOM, NUTMEG, PARMESAN    | <i>gfo</i>                            | 28  |
| PAPPARDELLE, PORK & FENNEL RAGU, SPINACH, MUSTARD CREAM    | <i>gfo</i>                            | 32  |
| MALFADINE, PRAWNS, FERMENTED CHILLI BUTTER, RICOTTA SALATA | <i>gfo</i>                            | 34  |
| EGGPLANT COTOLETTA, FRESH MOZZARELLA & GREMOLATA           | <i>gf, dfo, vo</i>                    | 31  |
| ROAST MARKET FISH, SPINACH, WHITE BEAN & LEEK              | <i>gf, dfo</i>                        | 44  |
| 400G DRY AGED PORK CHOP, SAUCE CHARCUTIERE, QUINCE         | <i>gf, df</i>                         | 47  |
| CHOCOLATE CRÉMEUX, BISCOTTI & COGNAC PRUNES                | <i>gf</i>                             | 14  |
| BASQUE STYLE FETA CHEESECAKE, WHEY CARAMEL                 |                                       | 15  |

*\*We are a nut free kitchen. Please advise our team if you have any food allergies. 15% public holiday surcharge applies.  
gf - gluten free | df - dairy free | vo - vegan option | gfo - gluten free option | dfo - dairy free option |*