

LET'S GO FISHING

PANINI

TENTACLES AFFAIR \$24 Octopus, black garlic mayo, smoked scamorza, cime di rapa, garlic, chilli 🌿 🥛 🌶️

GAMBER-1 \$22

Prawns, sweet paprika, bisque mayo, eggplant, fior di latte, rocket 🌿 🥛 🌿

STAY TUNA \$21

Albacore tuna tartare, stracciatella, basil and pistachio pesto, ox heart tomato, zucchini 🌿 🥛 🥛

THE LORD OF THE RINGS \$20

Fried calamari, ricotta, peperonata, black olives, pil pil sauce, rocket 🌿 🥛

VE-JOE \$17

Roasted pumpkin, oyster mushroom, kale and hazelnut pesto, fior di latte 🌿 🥛 🥛

DEEP FRIED

FRITTO MISTO \$19

Calamari, whitebait, prawn, zucchini, tartare sauce 🌿

SALADS

ALBA CRUDO \$17 Albacore tuna tartare, lettuce, avocado, corn, sun dried tomato, caper dressing, croutons 🌿

URSULA \$18

Octopus, rocket, chickpeas, chorizo, lemon dressing, croutons 🌿

SIDE

HOMEMADE CRISPS \$3.5 🌿

LITTLE FISHERMAN

FISH BURGER & CRISPS \$12 🌿 🌿

CRUMBED FISH & CRISPS \$12 🌿

GF BUN +\$3

Allergens: 🌿 wheat 🥛 dairy 🥛 nut 🌿 crustacean 🌶️ chilli

We take every precaution to accommodate dietaries, however we cannot guarantee that any products served will be free of allergens.

STAY HYDRATED!

SPRITZERIA

APEROL SPRITZ

Aperol, Prosecco, soda.

\$16

CAMPARI SPRITZ

Campari, Prosecco, soda.

\$16

LIMONCELLO SPRITZ

Tommy's limoncello, lemon juice, Prosecco, soda.

\$16

AMARA SPRITZ

Amara liqueur

\$16

COCKTAILS

NEGRONI

Campari, Gin, Vermouth Orange.

\$19

PESCATO NEGRONI

Campari, Gin, Vermouth, Sea Water, Lemon.

\$19

GIN AND TONIC

Gin, Tonic Water, Lime.

\$13

VODKA AND TONIC

Vodka, Tonic water, Lime.

\$13

BEER

PERONI ROSSA

\$11

ICHNUSA Non Filtrata

\$12

WINE

PROSECCO Marsuret Valdobbiadene Italy

\$16/65

PROSECCO Thommy's Fiz, Winsor, AUS

\$13/50

PINOT GRIGIO Poggio dei Principi delle Venezie Italy 2024

\$14/55

FIANO Porconero 2021 Campania Italy 2021

\$16/65

PINOT NOIR Quartier Mornington Peninsula, Australia 2024

\$17/70

SOFT DRINKS

\$6

WATER

\$4