

BREAD

Scamorza brioche (Veg) _____ 12

Scamorza brioche served with rosemary butter

Focaccia (Veg) _____ 10

Focaccia served with garlic confit

Housemade breadbasket (Veg) _____ 22

Housemade breadbasket with rosemary butter and olive tapenade

STARTERS

Burrata (Veg) _____ 23

Burrata served with sundried tomatoes, mint and pistachio paste

Croquette (Veg) _____ 15

Mushroom and scamorza croquette

Zucchini Flowers (Veg) _____ 22

Zucchini flowers with goats cheese, honey and walnut cream

Prosciutto _____ 20

Prosciutto and melon served with ricotta

PASTA

Rigatoni (Veg) _____ 26

Vasco spicy vodka rigatoni

+add buratta 6

Bechamel spaghetti _____ 30

Bechamel spaghetti with walnuts and guanciale

Ragu _____ 34

Caserecce ossobuco ragu

Housemade gnocchi (Veg) _____ 29

Housemade gnocchi with pumpkin, goats cheese and sage

PIZZA

Margherita (Veg) _____ 23

Tomato, mozzarella, basil oil

Salamino _____ 26

Spicy salamino and honey

Eggplant (Veg) _____ 25

Eggplant, scamorza and rosemary

Prosciutto _____ 27

Prosciutto, rocket and buratta

SIDES

Olives _____ 8

Olives served warm

Asparagus _____ 14

Asparagus with mint yoghurt sauce

Fries _____ 10

Rosemary salted fries +upgrade to parmesan fries 1.5

Rocket Salad _____ 12

Rocket and radish salad

Cocktails

Wildflowers _____ 21

Bacardi white rum, St-Germain elderflower, passionfruit, pineapple, citrus & mint

Paradise City _____ 20

Strawberry gin, mandarin & rosemary syrup, cloudy apple juice, citrus, aquafaba & black pepper

Sunny afternoon _____ 23

Makers mark, peach liqueur, citrus, peach, thyme and honey.

Purple Haze _____ 20

Vodka, chambord raspberry liqueur, fresh blackberries, vanilla, citrus & aquafaba

Lady lavender _____ 22

Ink gin, Lilet blanc, triple sec, lavender syrup, bitters and citrus.

Bad medicine _____ 21

Bacardi spiced rum, averna amaro, pear, falernum and citrus, topped up with ginger ale.

Beers & Cider

Australian Pale Ale _____ 10

Young Henry's crisp Australian Pale ale

Australian Natural Lager _____ 10

Young Henrys natural hazy, crisp, golden unfiltered lager

Cloudy Cider _____ 11

Young Henry's blend of royal gala and gink Lady apples, unfiltered cider

Italian Lager _____ 10

Peroni Red, crisp, ultra flavoursome lager

Ginger Beer _____ 11

Brookvale Union's Australian ginger beer

Red Wine

Nero d'Avola _____ 14/65

Feudo Arancilo

Chianti _____ 14/65

Astrale

Shiraz _____ 12/55

Highgate Mudjee organic Shiraz

Specialty Wine

Chilled Red _____ 15/70

Doom Juice Rouge Organic (Bottle)

Rose _____ 12/55

Pierre D'Amour Rose

Prosecco _____ 10/55

De Bortoli Prosecco

White Wine

Pinot Grigio _____ 14/65

Mezzacorona Pinot Grigio

Semillon Sauvignon Blanc _____ 14/65

Harewood Estate

Chardonnay _____ 12/55

Highgate

Bottomless Brunch (\$75 pp)

House Made Focaccia (Veg) _____

Focaccia served with garlic confit

Burrata (Veg) _____

Burrata served with sundried tomatoes, mint and pistachio paste

Zucchini Flowers (Veg) _____

Zucchini flowers with goats cheese, honey and walnut cream

Croquette (Veg) _____

Mushroom and scamorza croquette

Spicy Vodka Rigatoni (Veg) _____

Served with parmesan and chilli

Pizza Of Your Choice _____

Margherita, Spicy salamino and honey or Eggplant, scamorza and rosemary

1.5 Hours of Bottomless Drinks Included

Mimosa _____

Prosecco & fresh orange juice

Sparkling Wine _____

Australian brut sparkling wine

Red Wine _____

Vasco's house red wine

White Wine _____

Vasco's house white wine

Australian Pale Ale _____

Young Henry's crisp Australian pale ale

Australian Natural Lager _____

Young Henrys natural hazy, crisp, golden unfiltered lager