

DINING MENU

ORDER AT THE BAR

Food available

MONDAY - THURSDAY **FROM 5PM**

FRIDAY - SUNDAY **ALL DAY**

Food available			
MONDAY - THURSDAY FROM 5PM		FRIDAY - SUNDAY ALL DAY	
MAINS		PIZZA 13" TAKEAWAY AVAILABLE	
Roasted pumpkin, feta, spicy gremolata (gf)	18	Margherita Tomato, basil, fior di latte, parmigiana (v)	20
Cheeseburger, pickles, chips	20	Prawn Tomato, pancetta, fior di latte, prawns, garlic, tarragon	29
Shepherds Pie, braised lamb, peas, potato, parmesan	31.5	Hawaiian Tomato, basil, fior di latte, parmigiano, ham, pineapple	23
Chicken Schnitzel, chips, garden salad, arrabiata sauce	31.5	Capricciosa Tomato, ham, fior di latte, mushrooms, artichokes, olives	29
Rump steak 250g, chips, garden salad, garlic butter (gf)	36	Calabrese Tomato, basil, fior di latte, provolone, salami, fermented chili	27
SIDES		Salsiccia Parmigiano, sausage, spinach, scamorza, fior di latte	26
Garden Salad, tomato, lettuce, red onion, cucumber (vg,gf)	16	Romana Parmigiano, basil, potatoes, fior di latte, pancetta, garlic, Alfredo	25
Chips, chicken salt, aioli	14	Funghi Parmigiano, fior di latte, porcini, Swiss brown, taleggio, chive (v) add proscutto +\$5	25
DESSERTS		GLUTEN FREE BASES AVAILABLE	
Nutella Pizza	15	Menus are subject to seasonal change and public holiday 10% surcharge applies. All credit card transactions incur a 1% processing fee. We can cater to most special dietary requirements or allergies, please advise waitstaff. Due to the potential of trace allergens, we are unable to guarantee completely allergy-free dining. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten' and eggs'. (gf) gluten free (vg) vegan (v) vegetarian (df) dairy free	
Gelato & sorbet	5ea		
Kids Nutella Pizza	15		
KIDS			
Hawaiian Pizzetta	15		
Margherita Pizzetta	15		
Chicken Schnitzel & chippies	16		
Chippies & tomato sauce	7		

COCKTAILS

ST-GERMAIN MARGARITA.....20
Espolon Tequila, St-Germain, Lime Juice

ESPRESSO MARTINI 1868.....22
Frangelico, Mr Black, Vodka

APRICOT OLD FASHIONED..... 22
Bulleit Bourbon (Kentucky Whiskey), Giffard
Apricot, Angostura Bitters

WHISKEY SOUR..... 20
Jameson, Lemon Juice, Simple Syrup

WHITE NEGRONI.....22
Astobiza Vermouth, Gin, Suze

MANHATTAN.....23
Jameson, Cinzano Rosso, Angostura Bitters

APERITIF

Make it a Spritz / Add \$5

Aperol..... 11
Campari..... 11
St-Germain..... 11
Limoncello..... 11



WINE

Kinda Fancy

SPARKLING 120 BTL
Sunny Cliff, VIC 9 49
Mio Capello Prosecco 12 69

ROSÉ 150 250 BTL
Sunny Cliff Rosé, VIC 10 17 49
Le Bon French Style, Mudgee NSW 15 22 66

WHITE
Lowe Wines Riesling, Mudgee NSW 15 24 69
Sunny Cliff Chardonnay, VIC 10 17 49
Pierre D'Amour Sauvignon Blanc, AUS 13 20 59
De Beaurepaire 'Pate Blu' Pinot Gris, Mudgee NSW 14 14 63

NATURAL
Minimum Wines 'Del Popolo' Bianco 2022 VIC 14 21 63
Minimum Wines 'Del Popolo' Rosso 2021 VIC 14 21 63

RED
De Beaurepaire 'Claude' Petit Verdot, Mudgee NSW 12 18 54
Lowe Wines 'Shiraz Cab', Mudgee NSW 15 22 66
De Beaurepaire 'Chevalier' Cabernet 13 20 58
Rylestone Estate "Aviatrix" Cab Shiraz 13 21 63
Pierre D'Amour Pinot Noir, SA 13 20 58

Very Fancy

ONLY BY THE BOTTLE

SPARKLING
Champagne Lallier Grand Cru Brut, France NV 99

WHITE
Nama Wines Chardonnay, Tumbarumba NSW 95

NATURAL
Clo 'Orange' Chardonnay 95
Preservative-Free 2022 NSW
Clo 'Bordeaux' Red 95
Preservative-Free 2022 NSW

RED
Nama Wines 'Sangiovese' 2021 NSW 95

