

CALICO NIGHT

5:30PM – 9:30PM

PER COMINCIARE

WOODFIRE BREAD	\$12
SEASONAL BURRATA	\$17
WARM MIDDLE EASTERN MIXED OLIVES	\$9
ROASTED BABY CAPSICUMS	\$12
JERUSALEM ARTICHOKE	\$8
PICKLED TURNIP	\$6
MARINATED PERSIAN FETTA	\$8
BABY CHILLI PEPPERS	\$12
TOMATO MEDLEY	\$8
MIDDLE EASTERN HALLOUMI	\$14

COLD SERVE

SALAMI	\$12
PROSCIUTTO	\$12
ANCHOVY BLACK SMOKED 100G	\$21
SARDINES SMOKED 120G	\$18
NUDJA	\$12

DIPS

HUMMUS	\$17
BABA GHANOUSH	\$17
PUMPKIN HUMMUS	\$17

CONTORNI

WOODFIRED BABY OCTOPUS	\$23
MUHAMMARA BABY SQUID	\$23
WOODFIRED KING PRAWNS	\$25
SKIN ON FRIES w HOUSE SALT	\$8
FALAFEL (6 PIECES)	\$17
LAMB KAFTA	\$24

MAINS

SQUID INK PASTA	\$29
House Napoletana Sauce W Squid Ink, Fresh Ink Pasta, Fresh Market Seafood, Tomato Medley, Parsley & House Blend Spiced EVOO	

SAFFRON CHICKEN	\$26
220g Spiced Free Range Chicken Breasts, Confit Garlic Labneh, Roasted Pumpkin, Caramelised Citrus Fruit, Rocket	

WOODFIRED WHOLE FISH	MP
Market Catch 700g-900g, House Caponata Mix & Spiced EVOO	

LAMB CUTLETS	\$28
Middle Eastern Style Lamb Cutlets, Pistachio Crumb, Chickpea Tabouli, Potato Pave, Chimi Churri	

WOODFIRED PIZZA

WED - SUN 11:00AM – 9:30PM

MARINARA	\$23
Tomato Base, Garlic, Tomato Medley, Oregano	
ADD Anchovies \$6	
MARGHERITA	\$24
Tomato Base, Fior Di Latte, Basil	
ADD Fresh Buffalo Mozza \$6	
CAPRESE	\$29
Tomatoes, Fresh Buffalo Mozza, Basil, Rocket	
ADD Prosciutto \$5	
DIAVOLA	\$28
Tomato Base, Fior Di Latte, Calabrese Salami, Kalamata Olives	
CAPRICCIOSA	\$27
Tomato Base, Fior Di Latte, Mushrooms, Ham, Jerusalem Artichokes, Kalamata Olives	
PESCATORA	\$29
Tomato Base, Seafood Mix, Parsley, Garlic, Chilli	
LA SICILIANA	\$28
Napolitana Base, Fior Di Latte, Parmesan, Eggplant, Tom Medley, Burrata	
TARTUFATA	\$27
Truffle Base, Fior Di Latte, Mushroom	
BBQ POLLO	\$26
Tomato Base, Fior Di Latte, Marinated Chicken, BBQ Sauce, Spanish Onion	
PROSCIUTTO	\$29
Tomato Base, Fior Di Latte, Prosciutto, Rocket, Parmesan	
Add Burrata \$6	

SALADS ALL DAY

ROCKET	\$17
Wild Rocket, Pear, Fig Balsamic, Gran Parmesan,	
GREEK	\$17
Leafy Greens, Olives, Red Caps, Onion, Cucumber, Tomato, Oregano, House Dressing, Fetta	
FATTOUSH	\$17
Baby Cos, Radicchio, Red Radish, Onion, Cucumber, Tomato, Khubz Crumble, Red Caps, Pome, House Fattoush Dressing	
ROASTED CAULIFLOWER	\$17
Roasted Cauliflower, Chickpeas, Golden Raisins, House Dukkah, Spiced Beet Labneh, Pome, Pars	
BITTER GREENS	\$19
Baby Cos, Wild Rocket, Watercress, Cucumber, Fresh Buffalo Mozza, Pine Nuts, House Dressing	
PUMPKIN	\$17
Roasted Pumpkin w Harissa, Rocket, Salsa Verde, Feta, Pome, Pepitas	
WILD ROCKET	\$19
Wild Rocket, Seasonal Fruits, Fig Balsamic, Currants, Shaved Gran Gusto	
SUMMER CABBAGE	\$18
White Cabbage, Fennel, Citrus Fruit, Dukkah, Pickled Grapes, Currants, House Honey Dressing	

CALICO DAY

7.00AM – 2.30PM

B&E **\$13**
Double Bacon, Egg, Smokey Tomato Relish
Add Beef Patty \$4

TOAST ME UP **\$8**
Sourdough/Turkish/Fruit Loaf/GF w Butter, House
Jam / Choice of spread (+ EXTRAS)

MAKE MY OMLETTE **\$15**
Sourdough, House Green Garnish, Butter
(+ EXTRAS)

SICILY IN MIDDLE EAST (V) **\$17**
Sourdough, Buffalo Mozza, Pome, Baby Bell
Peppers, Market Fruit, Basil, Spiced EVOO,
Chilli Oil, Calico Salt Mix

WILD SHROOM (V)(VG)(GF) **\$19**
Pumpkin, Grilled Wild Shrooms, Crispy Enoki,
Hummus, Thin Sliced Sebagoes, Truffle Oil,
Pickled Chilli, Chives, Broccolini
Add Poached Egg \$4

DUKKAH AVO (V) **\$20**
Half Avo w Dukkah Nuts, Sourdough, Tom
Medley, Market Fruit, Preserved Lemon, Feta,
Parsley, Sumac, Pome, Spiced EVOO

PERSIAN EGGS **\$25**
House Shakshuka Mix, 2 Eggs, 24h Pulled Lamb,
Herbs, Sumac, Spiced EVOO w Woodfire Zaatar
Bread

SAMMY EGGS (GF) **\$24**
Smoked Salmon Sliced, 2 Eggs, Salsa Verde, Tom
Medley, Crispy Veg Cake, Capers, Botarga, Spiced
Butter, Sumac n Paprika, Chilli Oil

PAULS BREAKFAST **\$27**
Sourdough, Zaatar Grilled Tomato, Hashbrown,
Double Bacon, 2 Eggs, Grilled Mushy, Chorizo

THE ARAB ACAI (V)(VG)(GF) **\$18**
Oats, Dates, Dukkah Nuts, Market Berries, Market
Fruits, Rose Syrup

FRENCH TOAST (V) **\$20**
Choc Tahini Fruit Stack, Dukkah Nuts, Market
Berries/Fruits, Rose Maple, Berry Coulis, Edible
Flowers, Micro Herbs, Dukkah Wrapped Ice Cream

PUDDIN ME UP (V) **\$20**
Fruity Pastry Puddin Cake Slice, Light Berry
Compote, Market Fruits, Rose Icing, Saffron Cream

HUMMUS (GF) **\$22**
24h Pulled Lamb, Chickpeas, Pine Nuts, Pome,
Preserved Lemon, Parsley, Sumac, Paprika, Spiced
EVOO Raisins
ADD Israeli Pita Bread \$4

KAFTA **\$24**
Romesco, Labneh, Onion, Parsley, Sumac, Spiced
EVOO, Israeli Pita

FALAFEL (V)(VG) **\$17**
Falafel, Israeli Pita, Tomato, Cucumber, Pickled
Turnip, Pickled Cucumber, Parsley, Hummus, Chilli
Tahini
Make it with Pulled Lamb \$6

SQUID INK PASTA **\$29**
House Nepo Sauce, Fresh House Ink Pasta, Fresh
Market Seafood & Crustaceans, Tom Medley,
Parsley, Chilli Oil & Spiced EVOO

LINGUINI **\$24**
Chicken, Seeded Mustard, Wild Shrooms, Cream
Sauce, Truffle Oil, EVOO

CHICK PANINI **\$20**
Crispy Zaatar Chicken, Turnip Pickles, Harissa,
Pome, Rocket, Pickled Chilli, Sumac Labneh

CHEESEBURGER **\$22**
Double Beef Patty, Double Smoked Cheese,
Pickles, Onion, Mustard, Tomato Sauce w Skin on
Fries

MATTS MANISH **\$22**
Beef Steak, Caram Onion, Gran Gusto, Parsley,
Pickled Turnips, Rocket on Woodfire Zaatar Bread,
Lime Mayo

EGGPLANT (V)(VG) **\$20**
Harissa Grilled Eggplant, Fragrant Cous Cous,
Pome, Parsley, Preserved Lemon, Feta, Micro
Garnish, Black Garlic EVOO, Calico Salt Mix

EXTRAS
Hashbrown | 3 | Spinach | 3 | Tomato | 4 |
Mushroom | 4 | Caram Onion | 2 | Egg | 4 |
House Falafel | 3 | Bacon | 4 | Scramble | 5 |
Avo | 4 | Halloumi | 4 | Kafta | 6 | Chorizo | 5 |
Chicken Grilled/Schnitz | 7 | Smoked Salmon | 5 |
GF Sourdough | 8 | Skin on Fries | 8 |
Beef Flank | 6 | Pulled Lamb | 6 |
House Jam/Choice of Spread | 1 |

DESSERTS

TIRAMISU **\$17**
KNAFEH **\$17**
AFFOGATO **\$17**
GELATO BY SCOOP **\$5**

COFFEE

SMALL \$4.5
 LARGE \$5
 Extra Shot, Soy, Almond, Oat, Mac, Choc 50
 Herbal Coffee Chai, Turmeric, Matcha 50
 SINGLE ORIGIN 50

BATCH BREW / COLD BREW \$6

ICED LONG BLACK \$7
 Db Shot Single Origin Coffee, Ice
 Filtered Cold Water,

ICED LATTE \$7
 Db Shot Single Origin Coffee, Milk, Ice

ICED WHITE \$9
 Db Shot Single Origin coffee, Vanilla Bean
 Ice-Cream, Ice, Milk

ORGANIC LOOSE-LEAF TEA \$5.5
 Camomile
 Chai
 Earl Gray
 English Breakfast
 Gunpowder Green
 Lemongrass & Ginger
 Peppermint

HOMEMADE INFUSED ICED TEA \$7

SMOOTHIES \$9
 All Blended with Apple Juice

AVO GO-GO
 Avo, Broccoli, Spinach, Mango Coconut, Ginger
 & Lime

BERRY GO ROUND
 Berry-liscious is filled with Blackberry, Raspberry
 & Strawberry

BIG 5
 Bursting full of flavour Strawberry, Mango, Kiwi
 and Pineapple

COCO LOCO
 Tropical cocktail of Coconut, Pineapple, Mango,
 Mint & Lime

DETOX-ZING
 A rejuvenating hit of Banana, Blueberry, Carrot,
 Courgette & Ginger

FIRESTARTER
 Tantalising hits of Mango, Pineapple, Coconut,
 Chilli and Lime

PASH N SHOOT
 Deliciously Topical Passionfruit, Pineapple, &
 Mango

ADD VODKA / GIN \$8

COLD PRESS JUICE \$8

EASY GREEN
 Cucumber, Apple, Pineapple, Celery, Kale &
 Spinach

GINGER NINJA
 Carrot, Apple, Ginger & Turmeric

ORANGE
 100% cold pressed Orange Juice

RASPBERRY BERET
 Granny Smith Apples, Raspberry & Elderberry

KOMBUCHA \$6
 Ginger & Lemon
 Hibiscus Flower
 Sencha Green Tea
 Sencha Green Tea w Real Mango

VEGAN PROTEIN SHAKES \$9
 Pea & Brown Rice Protein, Organic Ancient
 Grains, Probiotic Digestive Enzyme Complex
 With our Choice of Milk
 CHOCOLATE OR VANILLA BEAN

MILKSHAKES \$8
 Banana
 Chocolate
 Strawberry
 Vanilla Bean

THE CLASSICS \$4.5
 Coco-Cola
 Coco-Cola Zero
 Fanta
 Ginger Beer
 Sprite
 Sparkling Water

STILL WATER \$4

1 LITRE SPARKLING WATER JUG \$8

ICED TEA \$5
 Lemon
 Peach

ENERGY DRINKS \$5.5
 Red Bull

CALICO

CALICO BAR

FROM 10AM DAILY

COCKTAILS

SUPER STAR MARTINI	\$18
Skye Vodka, Vanilla, Passionfruit, Prosecco	
MIDORI SOUR	\$18
Melon Liquor, Lime (contains dairy product)	
AMARETTO SOUR	\$18
Amaretto, Vanilla, Bitters (contains dairy product)	
APEROL SPRITZ	\$16
Aperol, Cranberry, Lime, Prosecco	
CAMPRI SODA	\$16
Campari and Soda on The Rocks	
SPICY MARGIE	\$18
Blanco, Lime, Orange LQR, Agave, Chilli, Spiced Rim	
SERBET	\$20
Calico Plum Gin, Blackberry Creme, Lime, Cinnamon	
MOJITO	\$18
White Rum, Brown Sugar, Mint, Lime	
CALICO COLLINS	\$18
Calico Pear Gin, House Syrup, House Soda	
ESPRESSO MARTINI	\$18
Skye Vodka, Kahlua, Fresh Espresso Coffee	
TROPICAL PUNCH	\$19
Skye Vodka, Lychee, Passionfruit	
BRAMBLE	\$17
Bulldog Gin, Lime, Berry Creme, Cherry	
CALICO MULE	\$16
Skye Vodka, Lime, The Thai Guy Ginger Beer	
NEGRONI	\$19
Bulldog Gin, Vermouth, Campari	
PINA COLADA	\$19
Malibu, Pineapple Juice, Coconut Cream	
BOOZEY SMOOTHIES	\$18
See flavours on previous menu	
+ With your choice of Skye Vodka or Bulldog Gin	
ZERO PROOF COCKTAIL	\$14
CRODINO	

BEERS

ON TAP	\$9
YOUNG HENRYS "NEWTOWNER"	
WHITE BAY "UNION LAGER"	
BY BOTTLE / CAN	
BROOKVALE UNION GINGER BEER	\$11
ASAHI SUPER DRY LAGER	\$10
STONE & WOODS PACIFIC ALE	\$10
BALTER XPA	\$11
GREAT NORTHERN LAGER 3.5%	\$8
APPLE CIDER	\$9

WINES

SPARKLING

PROSECCO	\$12 / \$55
Terre Forti Doc, ITALY	
CHAMPAGNE	\$14 / \$65
Veuve D'argent, FRANCE	

RED

PINOT NOIR	\$10 / \$45
Holm Oak "The Protege" TAS AUST	
SHIRAZ	\$11 / \$50
Hither & Youn SA AUST	
CABERNET SAUVIGNON	\$12 / \$55
Angus & Bremer "Langhorne Creek" SA AUST	
CAB FRANC MERLOT MALBEC	\$69
Juniper "Aquitaine Rouge" WA AUST	

WHITE

PINOT GRIGIO	\$10 / \$45
Chain of Ponds "Novello", SA	
SAUVIGNON BLANC	\$10 / \$45
Better Half, NZ	
CHARDONNAY	\$10 / \$45
Chain of Ponds "Millers Creek", SA	
ROSE	\$11 / \$50
Petits Detours "Grenache Rose", FRANCE	

FIZZER / SELTZER	\$10
PINK FLAMINGO	
RASPBERRY SORBET	

* (V) VEGETERIAN (VG) VEGAN (GF) GLUTEN FREE
* ALOT OF OUR FOOD CONTAINS NUTS AND GARLIC
* ASK STAFF FOR GLUTEN FREE & ALLERGEN ALTERNATIVES
* PLEASE CONSIDER OTHERS SEATING CAPPED AT 2HRS

10% surcharge applies on Sundays & Public Holidays. Whilst we always endeavour to accommodate your dietary needs, we are unable to 100% guarantee any meal is completely free of allergen traces.