



## Menu

### To Start

**Ciabatta**, garlic butter (for two) / \$7.50 (GFO)

**Roasted Eggplant & Capsicum Bruschetta**, fetta, balsamic glaze (2 pieces) / \$16.50 (GFO)

**Marinated Italian Olives**, garlic, herbs / \$8.90 (GF)

### Small Plates

**Sizzling Garlic Prawns**, napolitana sauce / \$23.90 (GF)

**Tempura Soft Shell Crab**, sweet-chilli lime sauce / \$25.70

**Daily Arancini** (3 pieces), dipping sauce / \$17.50

**Popcorn Chicken**, chipotle aioli / \$19.50

**Meatballs** (4), rich napolitana sauce / \$18.90

### Large Plates

**Market Fish of the Day**: ask our team for all the delicious details! / MP (GFO)

**Chicken Puttanesca**, napolitana sauce, olives, capers, sweet potato rosti / \$37.50 (GF)

**Tempura Cauliflower Florets**, nutmeg puree, chickpeas, roasted pumpkin / \$32.90 (GF)

**Flash Fried Market Fish**, shoestring chips, side salad, house tartare / \$35.50

**250g Eye Fillet**, potato gratin, caramelised onion, red wine jus / \$47.90 (GF)

### Pasta

**Prawn Linguine**, napolitana sauce, garlic, chilli, parsley / \$36.90 (GFO)

**4-Cheese Gnocchi**, taleggio, fontina, gorgonzola, parmesan / \$34.90 (GFO)

**Beef Cheek Ragu**, Rigatoni pasta, pecorino / \$36.90 (GFO)

### Sides

**Shoestring fries**, thyme / \$8.90

**Rocket Salad**, pear, roasted nuts, parmesan, honey-mustard dressing / \$17.50 (GF)

**Steamed Autumn Greens**, pine-nuts, sea salt / \$16.90 (GFO)

*GF: the dish is already gluten-free, GFO: a gluten-free option is available on request.*

*Please let the team know if you are coeliac so we can help you with extra precautions.*