ANTIPASTO

CALAMARI FRITTI $ 15.00
lemon mayo, pickled onion, rocket (gf)

FOCACCIA $ 14.00
warm focaccia with roasted peppers and olive oil (v)

MIXED MARINATED OLIVES $ 10.00
garlic, rosemary, chili, citrus (gfo/v)

CAPRESE $ 18.00
fried haloumi, cherry tomatoes, salsa verde (gf/v)

CARPACCIO DI MANZO $ 19.00
eye fillet, rocket, parmesan, olive oil, balsamic (gf)

PORK TERRINE $ 16.00
pickled zucchini, preserved lemon, crostini (gfo)

PIZZA *10" base*

MARGHERITA $ 19.00
tomato sugo,mozzarella, basil (v)

GARLIC $ 16.00
roasted garlic, mozzarella, oregano (v)

CARNIVORE $ 25.00
tomato sugo, mozzarella, pepperoni, ham, sausage, onion, bbq sauce

DIAVOLA $ 22.00
tomato sugo, mozzarella, pepperoni, olives, chilli

PATATE $ 22.00
potato, creme fraiche, caramelized onion, mozzarella, truffle, rocket (v)

gluten free base (+2)
vegan/lactose free cheese (+2)

PRIMI

SPAGHETTI POMODORA $ 24.00
tomato & basil
marinara, olive oil,
parmesan (v,vgo)

RISOTTO AI FUNGHI $ 33.00
mixed mushrooms, garlic,
parmesan, truffle, rocket
(v,gf,vgo)

GNOCCHI CAPONATA $ 30.00
potato gnocchi, roasted
vegetables, fetta, pine nuts,
herbs (v,vgo,gf)

TAGLIATELLE AL D'AGNELLO $ 35.00
lamb ragu, egg tagliatelle,
rocket, parmesan

SECONDI

EYE FILLET $ 45.00
potatoes, sautéed greens, roasted onion, Dijon, jus (gf)

CHICKEN SCALLOPINE $ 35.00
winter vegetables, mixed mushroom + marsala cream sauce (gf)

BATTERED FISH $ 34.00
garlic + rosemary potatoes, fennel + caper remoulade, rocket,
lemon (gfo)

SIDES

INSALATA $ 9.00
mixed leaves, pickled onion, vinaigrette (v,gf)

FRIES $ 10.00
with aioli (v,gf)

SWEET POTATO FRIES $ 12.00
with aioli (v,gf)

Please inform wait staff of any allergies or dietary requirements.

*Kindly note that our kitchen handles ingredients including nuts, seafood, dairy, and gluten. While we take care in preparation, we cannot guarantee the absence of cross-contact.

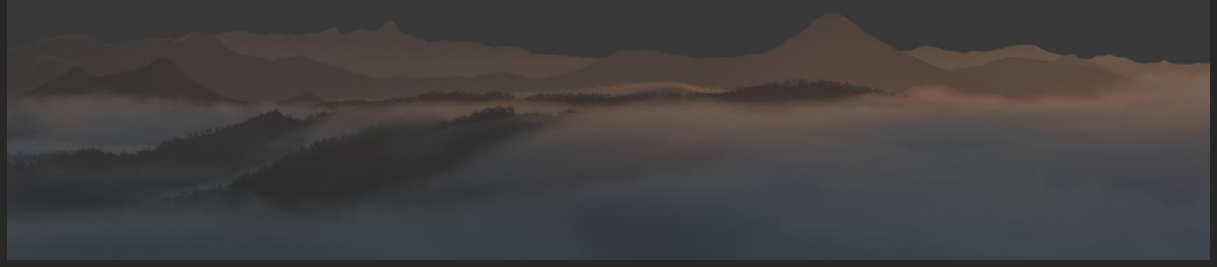
DESSERT

UNCLE NICO'S BROWNIE $ 14.00
gooey hot choc fudge brownie, double cream (gf)

TIRAMISU 18+ $ 16.00
traditional Tiramisu with a boozy kick - New Norfolk Distillery 'Martian Sky Coffee Liqueur'

CHEESE PLATE $19.00
selection of Tasmanian cheeses, fruit, breads, pickles

AFFOGATO $ 12.00
add liqueur (Amaretto, Frangelico, Kahlúa, Cointreau, Baileys, Sambuca) + $ 8.00



BAMBINO *under 12*

SPAGHETTI POMODORO $ 15.00
tomato and basil marinara, cheese

HAWAIIAN PIZZA $ 15.00
tomato, mozzarella, ham, pineapple

BATTERED FISH $ 15.00
chips and sauce

BEEF BURGER $ 15.00
beef patty, lettuce, tomato, cheese, bbq sauce with fries

CRUMBED CHICKEN $ 15.00
crumbed chicken tenders, fries and salad

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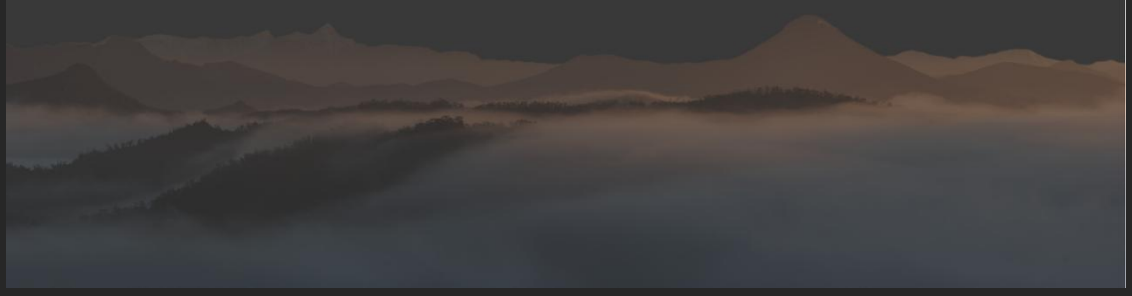
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