

Dinner

ORGANIC
BREAD
BAR

Entrees

Arancini , four cheese & truffle with aioli (2pc) (V)	14
Burrata & Bread , fennel jam, EVOO (V)	25
Bitter leaf salad , rocket, radicchio, walnut, pear & parmesan (V,GF)	17

Pizza

Salsiccia , tomato sugo, fior di latte, pork & fennel sausage, caramelised onions, capsicum, garlic oil, rocket	28
Nduja , tomato sugo, fior di latte, basil, red onion, grana padano, honey 🌶️🌶️	28
Prosciutto , fior di latte, tomato sugo, grapes, cipollini, rocket	28
Pineapple & Pancetta , fior di latte, gochujang butter, parmesan, pickled chilli peppers 🌶️	29
Gamberi , grana padano, confit garlic, pancetta, prawns, chilli flakes 🌶️	30
Pepperoni , tomato sugo, basil, fior di latte	26
Margherita , tomato sugo, fior di latte, basil (V)	24
Pear Gorgonzola , fior di latte, cipolline, walnut pesto (V)	26
Zucchini , grana padano, pesto, burrata (V)	27
Honey Garlic , gorgonzola, confit garlic, fior di latte, toum, honey (V)	26
Cacio e Pepe , black truffle, pepper, fior di latte, pecorino, parmesan, truffle oil (V)	26

Gluten free Pizza +9

Burrata 9

Anchovies 5

Gluten Free - (GF) Vegetarian - (V) Vegan - (VG) 🌶️ - Spicy

We try our best to accomodate dietary needs.

Please inform staff of any allergies or intolerances when ordering.

Please note a surcharge of 10% applies on Sundays

Please note a surcharge of 15% applies on public holidays.

Drinks

Glass / Bottle

White Wines

2025 Petal & Stem Sauvignon Blanc, Marlborough, NZ.	12 / 50
2025 82 Meters Chardonnay, Yarra Valley, VIC.	13 / 54

Red Wines

2019 Paracombe Shiraz, Adelaide Hills, SA.	14 / 60
2023 Kingston Estate Cabernet Sauvignon, SA.	11 / 46

Cocktails

Negroni	21
Aperol Spritz	16

Beers

Peroni Nastro Azzurro 5%	9
Hahn Super Dry Lager	7

Soft Drinks

CAPI Sparkling Drinks	5.5
Parkers Organic Juice	7.5
Parkers Fizzy Drink	7
Sparkling Water	6
Coke / Coke Zero	5.5
Sip Coco	5.5
Mateo	7.5
Two Boys Kombucha Brew	7.5
BYO	7