

TOASTIES

Ham and cheese toastie 14

Three Cheese toastie 13

PANINI

Mortadella panino 19.5
green pesto, stracciatella + rocket

Jamon panino 21.5
jamon & tomato

Prawn panino 19.5
aioli, avocado + rocket

Prosciutto panino 19.5
buffalo mozzarella, basil pesto, tomato, rocket + balsamic

Salami panino 19.5
provolone, agrodolci peppers + red pesto

Mediterranean panino 19.5
eggplant, sweet peppers, bocconcini, rocket + balsamic

PASTA & GNOCCHI

Fried gnocchi 21
tomato sugo + bocconcini (v)

Pork & Fennel Pasta 22
sage + parmesan

Antipasti plate 35

Our chef selects two cheese and one meat, sliced in house & adds accompaniments to create a perfect plate

Duck terrine 18

condiments + sourdough (df, gfo)

SEAFOOD BRUSCHETTA

Sardines 17
with agrodolci capsicum

Anchovies 17
with lemon

Stuffed squid in ink 19
with mushroom & red pesto

Scallops in viera sauce 19
with basil pesto

Calamari in salsa americana 17
with tomato and aioli

Razor Clams 19
with garlic and chilli

Bonito Tuna 18
with ginger and mint

Seasonal burrata 19.5

“That’s Amore” burrata accompanied by our seasonal ingredients + sourdough

Seasonal salad 19.5

Using the freshest produce, our salads change regularly. See our specials.

DESSERTS

Tiramisu 12.5

Cannoli 8.5

Dolce de Leche Affogato 12.5

Cafe Crema 4.5

gf - gluten free, *df - dairy free, *v - vegetarian, *gfo - gluten free option available, *dfo - dairy free option available

2% bank and credit card surcharge applies, 10% Sunday surcharge, 15% public holiday surcharge.
Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary needs; we cannot guarantee that our food will be allergen free.