

Bits

House marinated olives	GF, V	8
Pancetta & parmesan arancini (3 balls)	GF	15
Truffle mushroom arancini (3 balls)		15
+ Extra ball		5
Cheesy garlic pizzette	V, GFO, VGO	16
Squid fritti, Papi's tartar, lemon	GF	16
Fries, Papi's special sauce	GF, V, VGO	12
Rocket, parmesan & pear salad	GF, V, VGO	12
Half roasted spiced cauliflower, cauliflower puree	GF, V, VG	18

Bigger bits

Pork cotoletta schnitty, celeriac remoulade	GF	29
Gnocchi, hand-made, pan toasted - weekly sauce	V, VGO	26
Beef lasagne, rich tomato Napoli		28
Crispy eggplant parma	GF, V, VGO	24

Sweet bits

Tiramisu		16
Tirami- <u>spoon</u> (just a spoon full)		5
Smores pizzette, hot Nutella, toasted coconut,		12
marshmallow, biscuit crumb + vanilla bean ice cream		+5

Pizzas

Classic margherita, scamorza, fresh basil	25
+ Add buffalo mozzarella	5
Spicy sopressa salami, red onion, scamorza, parmesan	27
+ Add olives	3
Prosciutto cotto, roasted pineapple, scamorza	26
Roasted mushroom, caramelised onion, scamorza, balsamic	27
+ Add crispy prosciutto	4
Prawns, capers, tomatoes, scamorza, salsa verde	27
Triple cheese - caramelised onion, scamorza, gorgonzola dolce, parmesan	25
Roasted pumpkin, red onion, fried sage, scamorza, salted ricotta	26
Italian sausage, caramelised fennel, scamorza, parmesan	28
Fresh San Danielle prosciutto, rocket, pear, scamorza, parmesan	28
'Papi Papi' chicken, red onion, scamorza, roasted capsicum, sriracha mayo	27
Pulled slow roast lamb, caramelised onion, scamorza, tzatziki, lamb jus	29

Crust Dippers

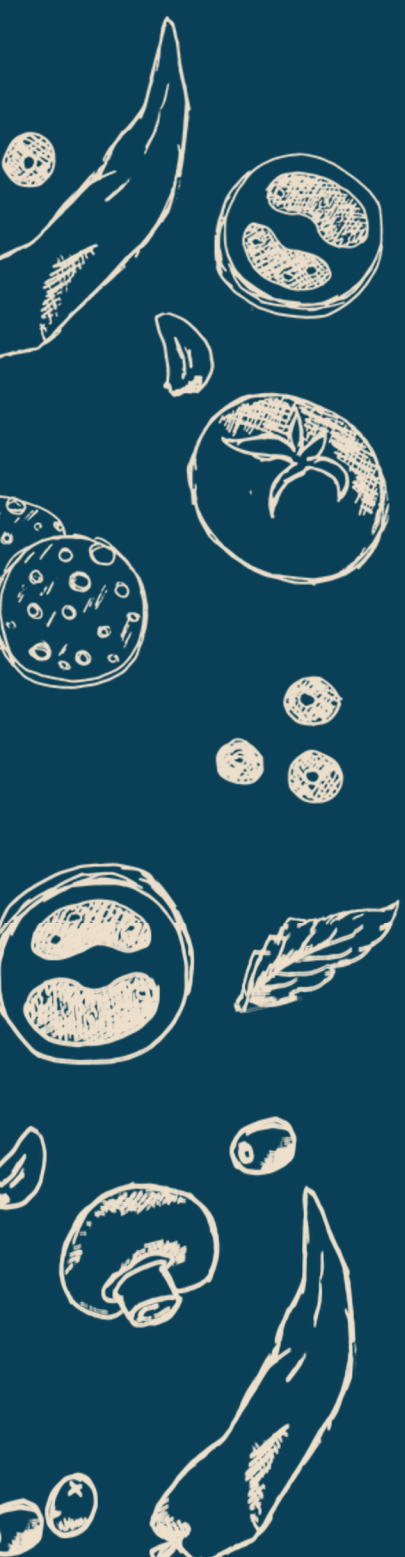
Sauce to dip your crust in	2.5 each
Papi's special sauce Hot sauce Papi's tartar Sriracha mayo Blue cheese	

Let Papi decide
\$40 feed me

Includes selection of bits and pizzas

Bottomless brunch
\$59 per person

90 mins of booze and food for the whole table



Cocktails

Aperol spritz	17
Frozen cocktails - rotating	19
Curatif Never Never Distilling negroni	22
Curatif Disaronno amaretto sour	20
Curatif Tommy's margarita (on tap!)	20
Curatif Plantation raspberry daiquiri	20
Curatif Archie Rose espresso martini (on tap!)	20

Bubbles | Rosé

Dal Zotto NV prosecco	King Valley	12		60
Rameau d'Or rose	Provence	15		75

Whites & Reds

Cloud Street pinot grigio	Local[ish]	11		50
Monte Tondo Mito soave	Veneto, Italy	12		54
Crittenden Estate chardonnay	Local	15		72
Red Claw pinot noir	Local	15		72
Poggio Anima Chianti	Tuscany, Italy	15		72
Head Red shiraz	Barossa Valley	12		60

Baller bottles (for fancier folks)

Champagne Taittinger	Champagne, France	120
Shaw + Smith sauvignon blanc	Adelaide Hills	79
Single Vineyard Chardonnay	Local	89
Stonier pinot noir	Local	99
Heathcote Estate museum shiraz	Heathcote	99
Trediberri Barbera	Piedmont, Italy	89

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90 minutes of selected
booze & food for the whole
table (until 5pm)

Papi Hour 4-6pm daily

\$7 schooners
\$7 prosecco
\$15 cocktails

Taps

Papi's crisp lager	12
Ginger Jack' Ginger Beer	14

Tinnies

Peroni Red	12
Andrew's Beach Brewery pale ale	12
Andrew's Beach Brewery session ale	12
Jetty Road IPA	13
CBCo Bertie Apple Cider	13
Slo Moe vodka soda, peach & guava (made in Rye!)	14
Heaps Normal XPA non alc (0.5% abv)	10

Not booze

Kirks classic range:	6
Pasito Lemon squash Ginger Beer Creaming Soda	
Lemonade Coke Coke Zero 375ml cans	6
Orange juice Pineapple juice Apple juice	8
San Pellegrino mineral water 250ml 750ml	6 15
San Pellegrino chinotto 330ml	7