

Menu du Jour 68pp

SNACKS

Anchovy Toast (I)
9ea

Marinated Olives
9

Giardiniera
9

Focaccia,
Cultured Butter
9

Add Burrata
15

Prosciutto, Pickles
18

SMALL PLATES

Kingfish Crudo, Smoked Leek,
Caper Leaf (A)
29

Halloumi, Jerusalem Artichoke,
Brown Butter, Honey, Hazelnut,
29

Polpetta, Smoked San Marzano,
Pecorino, Parsley, Calabrian Chili
32

Add on Flatbread
11

SIDES

Cos, Radicchio, Dijon Vinaigrette, Pecorino
14

Roast Broccoli, Sage Verde, Pecorino
21

Fries, Aioli
10

PIZZA

Tomato

Smoked Sugo, Garlic, Oregano
21
Add Anchovy (I)
7

Cheese

Smoked Sugo, Fior di Latte, Thyme
24

Smoked Potato

Kipfler, Rosemary Butter,
Gruyere Bechemel, Rapini
27

Pork & Onion

Smoked Sugo, Pork Sausage, Shallot,
Fior di Latte, Calabrian Chilli
29

Spiced Eggplant

Braised Eggplant, Gruyere Bechamel,
Rapini, Roast Sesame
29

Hawaiian

Smoked Sugo, Fior di Latte,
Smoked Ham, Pineapple, Hot Honey
28

MAINS

Smoked Porchetta

Smoked Porchetta,,
Broad Bean Verde, Mustard
29

Wood Fired Chicken

Roast Half Chicken,
Fried Sage, Jus Gras, Dijon
34

Steak Frites

300g Wagyu Flank,
Oyster Mushroom, Jus, Dijon
54

Milton

10% Surcharge Applies on Weekends
(A) Australian (I) Imported