



**antipasti**

cooladerra farm olives, orange, chilli, fresh herbs	<i>gf</i>	9
house baked bread, whipped butter, smoked sea salt		8
pizzetta aglio olio, confit garlic, extra virgin, parmesan	<i>ve-gf opt</i>	14
bruschetta, roma tomato, red onion, basil, mozzarella	<i>ve opt</i>	18
mushroom & fetta arancini, basil pesto, parmesan	<i>gf opt</i>	18
pork & veal meatballs, parmesan		20
stracciatella, fresh figs, pistachio, honey	<i>gf</i>	22
tuna tartare, house pickles, parsnip crisps	<i>gf</i>	26
crip fried assorted seafood & vegetables, lemon, aioli	<i>gf</i>	26

**risotti e pasta**

fine herb risotto, mixed mushrooms, marinated fetta	<i>gf/ve opt</i>	32
casarecce, smoked chicken, guanciale, broccoli, parmesan, double cream		34
spaghetti chitarra, shark bay crab, roma tomato, chili, lemon, basil		38
pappardelle, duck ragu, goats curd		38
gnocchi, beef shin, cavolo nero, mustard butter		38

*gluten free pasta available*

**secondi**

grilled cauliflower, roma tomato, peppers, courgette, pesto	<i>gf/ve opt</i>	34
market fresh fish, potato, asparagus, almond & lemon	<i>gf</i>	48
breaded chicken, salad caprese, basil pesto		36
porchetta, potato, parsnip, honeyed fig	<i>gf</i>	42
grass fed striploin, roast potatoes, green beans & horseradish	<i>gf</i>	46

**pizza**

margherita, baby roma tomato, fior di latte, basil		28
roast aubergine, red peppers, courgette, olive, capers		28
smoked chicken, pancetta, broccolini, pesto		32
prosciutto, fior di latte, rocket		32
potato, cacciatore, nduja, red onion, goats curd, rosemary		32
<i>gluten-free bases &amp; vegan available</i>		+4

**sides**

italian slaw, pear, red onion, cranberry, pistachio, parmesan	<i>gf</i>	16
salad caprese, baby roma, red onion, basil	<i>gf</i>	16
grilled broccolini, basil pesto	<i>gf</i>	16
hand cut chips, tallow fried, aioli	<i>gf</i>	12

1.5% Credit Card Surcharge Applies  
15% Surcharge Applies on Public Holidays



**dolce**

assorted gelatino gelati, three scoops	<i>gf/ve opt</i>	14
pizze fritte, biscoff sauce, pistachio		18
tiramisu, espresso, baileys, callebaut cocoa		18
roast plum & almond torte, double cream	<i>gf</i>	18
callebaut chocolate torta, vanilla gelato	<i>gf</i>	18
affogato, gelato, frangelico, espresso, biscotti	<i>gf opt</i>	20
<i>add a scoop of gelato</i>	<i>gf/ve opt</i>	5

**café**

proudly serving st. ali coffee & teas	<i>from.</i>	4.5
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**desert cocktails**

lemon meringue, vanilla vodka, passionfruit liqueur, lemon, maple		22
espresso martini, espresso, vanilla vodka, kahlua, vanilla syrup		22

**whiskey & cognac**

hine vsop cognac		18
wild turkey rare breed kentucky bourbon		18
laphroaig select single malt scotch		18
oban 14 single malt scotch		29
nikka taketsura pure malt		22
limeburners single malt american oak		25
limeburners single malt peated		32

**digestive**

averna amaro siciliano		14
amaro montenegro		14
galway pipe grand tawny 12 years		16
pedro ximenez el candado		16