



SMALL PLATES

Smoked Almonds ^{VN, GF} \$8

Australian Marinated Olives ^{VN, GF} \$10

Flatbread, Olive Oil, Za'atar ^{VN} \$14

Potato Roasties, Rosemary Salt, Aioli ^{VNO} \$14

Chickpea Fritters, Porcini, Parmesan ^{VGO} \$15

Woodfired Jerusalem Artichokes Hummus, Labneh, Confit Garlic, Aji Amarillo, Flatbread ^{VNO GFO} \$16

Charred Leeks, Hazelnut Vinaigrette, Stracciatella, Leek Oil ^{GF VNO} \$16

Winter Salad, Kale, Rocket, Radicchio, Cabbage, Grapefruit, Pepitas ^{GF VN} \$14

Haloumi, Date Molasses, Green Olives, Sumac Onions, Pistachios Dukkha ^{VG GF NUTS} \$24

Shark Bay Clams & Mussels, Fermented Chilli Butter, Parma Ham XO, Lime ^{GF} \$29

Wagyu Skirt, Black Garlic BBQ Sauce, Pickled Onions ^{GF} \$28

LARGE PLATES

Salt Baked Celeriac, Oyster Mushrooms, Salsa Verde, Smoked Almonds, Truffle Oil ^{VN GF} \$28

Margaret River Venison, Smoked Beetroot, Macadamia, Cabbage, Cabernet Jus ^{GF} \$39

Woodfired Chicken, Agrodolce, Roasted Wing Sauce, Charred Lemon ^{GF} \$36

Crumbed Pork Chop, Cauliflower, Caper & Anchovy Butter, Fennel Slaw \$34

Market Fish, Potato Foam, Roasted Kale, Brown Butter ^{GF} \$38

KIDS

UNDER 12 Y/O ONLY

Chicken Schnitzel, Roasties, Salad, Tomato Sauce \$15

Woodfired Pizza • Tomato Base and Mozzarella \$15

Vanilla Ice-cream • 2 Scoops \$6

GFO – Gluten free option available

GF -Gluten free

NUTS- Contains Nuts

VN - Vegan

KINDLY ADVISE US OF ANY ALLERGIES AND DIETARY REQUIREMENTS WHEN ORDERING
WE ARE NOT A TOTALLY GLUTEN OR NUT FREE KITCHEN

2% MERCHANT FEE ON ALL ELECTRONIC TRANSACTIONS – 15% SURCHARGE ON PUBLIC HOLIDAY–



PIZZAS

PIZZA MAY COME SEPARATELY

- Margherita** • Tomato Base, Mozzarella, Fior Di Latte, Basil, Parmesan, Extra Virgin Olive Oil \$26
- Norcina** • White Base, Homemade Pork & Fennel Sausage, Potato, Radicchio, Taleggio \$29
- Parma** • Tomato Base, Mozzarella, Prosciutto Di Parma, Rocket, Stracciatella \$30
- Inferno** • Tomato Base, Mozzarella, Nduja, Pickled Green Chillies, Caramelised Onions, Provolone \$28
- Boscaiola** • White Base, Mushrooms, Scamorza, Porcini Mushrooms, Truffle Oil \$28
- Primavera** • Tomato Base, Mozzarella, Shark Bay Prawns, Woodfired Zucchini, Green Goddess Dressing \$30
- Bologna** • 4 Cheeses, Mortadella, Pistachio, Stracciatella, Mint ^{NUTS} \$28
- Brutta** • Tomato Base, Mozzarella, Goat Cheese, Eggplant, Chilli Honey, Red Onion, Parmesan, Sesame \$29
- Bluey** • White Base, Gorgonzola, Pickled Pears, Candied Walnuts, Rocket ^{NUTS} \$29
- Vegan** • Tomato Base, Vegan Cheese, Pumpkin, Mushrooms, Pickled Onions, Olives, Kale, Granola ^{NUTS} \$28

Gluten Free Base \$6

DESSERTS

- Dark Chocolate Crema**, Mulled Wine Caramel, Poached Pears, Burnt Cream ^{GF} \$15
- Brown Butter Cake**, Quince, Caramelised White Chocolate, Rhum and Raisin Ice-cream ^{GF} \$15
- Affogato** • Vanilla Ice-cream, Dulce De Leche, Coffee \$12 (Add Liqueurs +\$7)
- Hard / Soft / Blue Cheese**, Blackened Apple Puree, Candied Walnuts, Wattleseed Lavosh ^{GFO}
Collina Veneta (ITA), Triple Cream (AUS), Gorgonzola (ITA) one for \$16 • three for \$43

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