



SMALL

Warm Nuts 8
Smoked almonds, spiced cashews (v, gf)

Warm Ciabatta 10
Rosemary-infused EVOO, garlic-Parmesan emulsion (v)

Truffle Fries 12
Italian black truffle, parmesan, fungi emulsion (v, dfo)

Exmouth Prawn Rolls 22
Brioche, poached prawn, celery, aioli, preserved lemon, salmon caviar

Pumpkin Arancini 16
Sundried tomato pesto, vegan feta, crispy kale, herb oil (gf, vg)

Grilled Fremantle Octopus 25
sundried tomato pesto, smoked stracciatella, blood orange pearls, crispy kale, pistachio crumb (gf)

Antipasto Skewers 16
Marinated olives, artisanal salumi, local cheeses, creamy artichoke emulsion, truffle oil

Free Range Chicken Skewers 20
Chargrilled free-range chicken, Parmigiano Reggiano, garlic emulsion, fresh greens (gf)

Beef Sliders 20
Angus beef patty, melted cheese, onion jam, mustard aioli, ketchup, pickle, charcoal brioche (nf)

Compressed Watermelon 16
Compressed watermelon, vegan feta, balsamic pearls, pickles, fresh herbs, herb oil (vg, gf)

Stuffed Zucchini Flowers 16
Ricotta, lemon pepper, spicy aioli (v)

STONE BAKED PIZZAS

Served on a 12 inch tomato base

Classic Margherita 24
Fior di latte mozzarella, fresh basil

Pollo E Peppers 29
Free-range chicken, trio of peppers, red onion, Jerusalem artichokes, basil emulsion, crisp parsley, mozzarella

Wild Mushroom 26
Mixed wild mushrooms, semi-dried tomatoes, Parmigiano Reggiano, mozzarella, basil (v)

Mortadella & Stracciatella 29
Sliced mortadella, basil pesto, smoked stracciatella, mozzarella, toasted pistachios

Prawn & Chorizo 30
Capers, dill emulsion, Chèvrano goats' cheese, mozzarella

The Grazer 55
Pistachio mortadella, sopressa Milano, warm ciabatta, muscatels, cranberries, balsamic beet relish, pickled vegetables, truffle brie, Chèvrano goat's cheese, artisan lavosh

GF - Gluten Free **NF** - Nut Free **Vg** - Vegan **V** - Vegetarian

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

Our menu is subject to change based on supplier availability. Please note that a merchant service fee of 2% will be applied to all credit card transactions and a 15% public holiday surcharge applies.