

SMALL

Warm Nuts	11
<i>Smoked almonds, spiced cashews (v, gf)</i>	
Warm Ciabatta	13
<i>Rosemary-infused EVOO, garlic-parmesan emulsion (v)</i>	
Truffle Fries	14
<i>Italian black truffle, parmesan, garlic emulsion (v)</i>	
Exmouth Prawn Rolls	22
<i>Brioche, poached prawn, celery, sour cream, lime, salmon caviar</i>	
Pumpkin Arancini	18
<i>Sundried tomato pesto, vegan feta, crispy kale, herb oil (gf, veg)</i>	
Chicken & Wild Mushroom Tarts	19
<i>Creamy béchamel, semi-dried tomato, Parmigiano Reggiano, micro herbs</i>	
Grilled Fremantle Octopus	27
<i>Sundried tomato pesto, stracciatella, crispy kale, pistachio crumb (gf)</i>	
Meat & Pickles	19
<i>Mortadella pepper, Jamon Serrano, local pastrami, pickled chilli & vegetables</i>	
Free-Range Chicken Skewers	20
<i>Chargrilled chicken, fresh herbs, Parmigiano Reggiano, garlic emulsion, fresh greens (gf)</i>	
Beef Sliders	20
<i>Angus beef patty, melted cheese, onion jam, mustard aioli, ketchup, pickle, charcoal brioche (nf)</i>	
Grilled Stone Fruit & Kale Salad	18
<i>Maple-glazed stone fruit, vegan feta, kale, smoked almonds, house dressing (gf, veg)</i>	
Stuffed Jalapeños	18
<i>Cream cheese, citrus sprinkle, house dip (v)</i>	

STONE BAKED PIZZAS

Served on a 12 inch tomato base

Classic Margherita	24
<i>Fior di latte mozzarella, fresh basil (v)</i>	
Peri Peri Chicken	29
<i>Spiced chicken, trio of peppers, red onion, chilli emulsion, mozzarella</i>	
Wild Mushroom	26
<i>Wild mushrooms, semi-dried tomatoes, Parmigiano Reggiano, mozzarella, basil (v)</i>	
Mortadella & Stracciatella	29
<i>Sliced mortadella, basil emulsion, stracciatella, mozzarella</i>	
Prawn & Chorizo	30
<i>Capers, dill emulsion, Chèvrano goats' cheese, mozzarella</i>	

STONE BAKED DESSERT

Pistachio & Nutella	20
<i>Creamy pistachio sauce, warm Nutella, fresh berries, pistachio crumbs, mascarpone cheese</i>	

The Grazer	56
<i>Pepper mortadella, Jamon Serrano, warm ciabatta, muscatels, balsamic beet relish, pickled vegetables, truffle brie, Chèvrano goats' cheese, artisan lavosh</i>	

GF - Gluten Free **NF** - Nut Free **Veg** - 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.