

## SMALL

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

## STONE BAKED PIZZAS

*Served on a 12 inch tomato base*

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

## STONE BAKED DESSERT

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

<b>The Grazer</b>	<b>56</b>
<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 1.7% will be applied to all credit card transactions and a 15% public holiday surcharge applies.