

SMALL

Warm Nuts 11
Smoked almonds, spiced cashews (v, gf)

Warm Ciabatta 14
Rosemary-infused EVOO, garlic-parmesan emulsion (v)

Truffle Fries 14
Italian black truffle, parmesan, garlice emulsion (v)

Exmouth Prawn Rolls 23
Brioche, poached prawn, celery, sour cream, lime, salmon caviar (a)

Pumpkin Arancini 19
Sundried tomato pesto, vegan feta, crispy kale, herb oil (gf, veg)

Yellow Fin Tuna 24
Creamy ajo blanco topped with Pickled Chilli and toasted pepitas (gf, a)

Grilled Fremantle Octopus 27
Sundried tomato pesto, stracciatella, crispy kale, pistachio crumb (gf, a)

Sumac Lamb Pita 22
Pickled vegetables, chimichurri, Tzatziki, pita bread

Lime and Chilli Spiced Chicken Skewers 20
Chargrilled chicken, fresh herbs, Parmigiano Reggiano, garlic emulsion, fresh greens (gf)

Beef Sliders 21
Angus beef patty, melted cheese, onion jam, mustard aioli, ketchup, pickle, charcoal brioche (nf)

Crispy Fried Sesame Tofu Salad 19
Served with fresh slaw and wasabi sesame dressing (Veg)

Stuffed Jalapeños 18
Cream cheese, citrus sprinkle, house dip (v)

STONE BAKED PIZZAS

Served on a 12 inch tomato base

Classic Margherita 24
Fior di latte mozzarella, fresh basil (v)

Peri Peri Chicken 29
Spiced chicken, trio of peppers, red onion, chilli emulsion, mozzarella

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

Mortadella & Stracciatella 29
Sliced mortadella, basil emulsion, stracciatella, mozzarella

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

STONE BAKED DESSERT

Pistachio & Nutella 20
Creamy pistachio sauce, warm Nutella, fresh berries, pistachio crumbs, mascarpone cheese

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

A - Australian Seafood **I** - Imported Seafood **M** - Mixed Origin Seafood
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.