



## OUR CLASSICS

### TRADITIONAL PARMA

chicken schnitzel, virginian ham, napoli, mozzarella, shoestring fries, dressed leaves

\$29

### BEER BATTERED FISH BAGEL

beer battered rockling fillet in sesame bagel, fennel slaw, cucumber, shoestring fries

\$22

### CHEESEBURGER

pasture fed beef pattie, cos lettuce, tomato, westmont pickles, double cheese, shoestring fries

\$16

### SPAGHETTI BOLOGNESE

rustichella d'abruzzo Artisan pasta, traditional bolognese, shaved parmesan, basil

\$24

### SPANNER CRAB PASTA

fraser island spanner crab, saffron angel hair pasta, chilli, garlic, lemon, cress

\$30

### CHICKEN SCHNITZEL

crumbed chicken, shoestring fries, dressed leaves

\$22

## FROM THE GRILL

### PASTURE FED MBS2+

250 g Great Southern Pinnacle Porterhouse Steak

\$39

250 g Southern Ranges Eye Fillet

\$55

300 g O'Connor Scotch Fillet

\$53

### GRAIN FED MBS2+

250 g Thousand Guineas Flank Steak Ribs

\$38

450 g Teys Black Angus T-bone Steak

\$58

500 g Yardstick Rib Eye Steak

\$60

\*all served with grilled cos lettuce, shoestring fries, lemon, choice of house accompaniment - red wine jus, mixed peppercorn, forest mushroom, garlic & herb butter

## SIDES

shoestring fries, smoked garlic mayonnaise

\$10

scorched guindilla peppers, sherry vinegar, lemon (gf, ve)

\$11

grilled cos lettuce, pomegranate, toasted quinoa (gf, ve)

\$12

fried broccoli, chimichurri, mammoth olives, sorrel (gf, ve)

\$16

chat potatoes, duck fat, samphire

\$14

## WOOD FIRED PIZZA \$25

### ROSSO

#### MARGHERITA

san marzano tomato, fior di latte, basil (v)

#### CALABRESE

san marzano tomato, mozzarella, toscano salami, black olive, goats cheese

#### CAPRICCIOSA

san marzano tomato, mozzarella, smoked ham, mushrooms, white anchovies, mammoth olives, artichoke heart

#### HAWAIIAN

san marzano tomato, mozzarella, pineapple, ham

#### CARNE

san marzano tomato, mozzarella, pepper sausages, ham, toscano salami, hot sauce

### BIANCO

#### PATATA

yukon gold potatoes, rosemary, ricotta salata (v)

#### FUNGHI

white mushroom, fior di latte, goats cheese, rosemary (v)

#### CACIO E PEPE

truffle pecorino, mountain pepper, basil (v)

#### PUMPKIN

kent pumpkin, textured onions, goats cheese, sage (v)

#### PROSCIUTTO

prosciutto, cherry tomatoes, wild rocket, grana padano

*gluten free base + \$5*

## DESSERT

#### NUTELLA PIZZA

hazelnut spread, dulce de leche, toasted coconut, ferrero rocher ice cream

\$15

#### STEWED APPLE CALZONE

folded crust cinnamon stewed apple, vanilla ice cream

\$18

ve - vegan

v - vegetarian

gf - gluten free (not always suitable for coeliacs)

gfo - gluten free option

#### FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. While customer requests will be catered for to the best of our ability

Please note

All card transactions incur a 1.5% surcharge

In addition, on public holidays a 15% surcharge is applied to all food items.