

TO START

Grilled Sourdough EVOO Balsamic			5
Olives Orange Rosemary (GF) (V)			8
Oysters Natural (GF)	½ doz	21	1 doz 38
Antipasto Serrano Prosciutto Salumi Terrine Frittata	For 2	30	For 4 45
Roasted Beets French Beans Spiced Walnuts Beet Crisps Creamed Persian Fetta (GF) (V)			18
La Pearlta Stella Mozzarella Fennel Lemon Mint (GF)			19
Prosciutto Serrano Celeriac Remoulade Pear Frisée (GF)			19
Barossa Chicken Liver Pâté Pickled Cherries Crostini			21
Buttermilk Fried-Chicken Red Cabbage Smoked Paprika Orange (GF)			18
Baby Calamari Salt & Pepper Aioli (GF)			19
Grilled Scallops Bitter Greens Roquefort Hazelnut Vinaigrette (GF)			23
Warm Octopus Salad Chickpeas Ndjua Tomato Oregano (GF)			24

MAINS

Fettuccine Pork Ragu Pecorino			24
Risotto Watercress Mascarpone Chilli Onion Crisps (GF) (V)			27
Linguine Vongole Broccoli Chilli Bottarga			32
Roasted Eggplant Pomegranate Burnt Butter Labneh Mint Grains (GF) (V)			26
Cacciucco (Tuscan Fish Soup) Borlotti Beans Fennel Saffron Aioli Ciabatta			36
Cider Battered Flathead French Fries Saffron Aioli (GF)			31
Ora King Salmon Cloudy Bay Clams Zucchini Puree Soft Herbs Kipfler Potato (GF)			33
Deep Fried Whole NZ Blue Cod 700g Lime Ginger Tamari Broccolini Chilli (GF)			48
Burger Italiano Beef & Pork Provolone Dolce Caramelised Onions Brioche Fries			24
Grilled Spatchcock Radicchio Capers Parsley Boiled Egg Walnuts (GF)			32
Slow Roasted Pork Belly Parsnip Chestnuts Brandied Prunes (GF)			34
Braised Lamb Shoulder Flageolet Beans Heirloom Carrots Parsley & Garlic Butter (GF)			34
Grilled Grass-fed Sirloin 250g Café de Paris Fries (GF)			43

SIDES

Tuscan fries Parmesan Rosemary (GF) (V)	9
Roasted Heirloom Carrots (GF) (V)	9
Broccolini Garlic Chilli (GF) (V)	9
French beans Toasted almonds (GF) (V)	9
Green Salad Fennel Tomato (GF) (V)	9
Cauliflower Gratin Gruyère Mascarpone (GF) (V)	12

KIDS MENU (UNDER 12)

Chicken, Noodle broth	10
Fettuccine, bolognese, pecorino	10
Grilled free-range Chicken, vegetables	12
Grilled fish, lemon, vegetables	14
Calamari & Fries	12
Fresh fruit salad	8

SWEETS

The Manly Pav Champagne Cream Raspberries Passionfruit Curd (GF)	16
Damien's Caramel Glazed Apple Tartlet Calvados	17
Dark Chocolate Mousse Plums Poached in Sparkling Shiraz (GF)	17
Lemongrass Panna Cotta Ginger Crumble Mango Sorbet	16
Watermelon Granita Green Tea Jelly Black Sesame (GF) (V) (DF)	17
Gelato 3 scoops (GF)	14
Cheese Hard Soft Blue Quince paste Fruit bread	28

GF) – Gluten Free, (V) – Vegetarian, Please let your waiter know of any allergies or dietary requirements

Card Fee's: Visa & Mastercard – 1%, Amex – 2.5%, Public Holiday & Sunday surcharge of 10% applies

Executive Chef - Jason Roberts | Head Chef - Mark Kay

Sunday Brunch

COCKTAILS

Fresh Cleanser Green Apple Carrot Ginger	10	Booster Shot of Vodka or Rum	19
Mimosa Orange Juice Sparkling Wine			10
Kir Royale Sparkling Wine Crème de Cassis			12
Aperol Spritz Prosecco Orange Soda			14
Espresso Martini Vodka Kahlua Espresso			15
Belvedere Bloody Mary (\$10 between 10:00am -11:00am)			16
New Orleans Bloody Mary			19
1L Pimm's Jug Pimm's No 1 Strawberries Lemon Mint Soda			35

BRUNCH

Toasted Coconut & Fig Granola Poached Autumn Fruits Coconut Yoghurt (GF)			16
Almond Chia Bowl Fresh Fruit Pumpkin Seed Crumble (GF)			18
Caramelised Brioche Poached Pear Coffee Granita Mascarpone			18
Grilled Sourdough Crushed Pea Chilli & Avocado Goats Cheese Soft Boiled Egg (V)			18
Buckwheat Blini Dill Cured Salmon Salmon Roe Crème Fraiche Pickled Cucumbers (GF)			25
Kindness Bowl Quinoa Boiled Egg Fermented Cabbage Kale Tumeric Ginger (GF) (V)			24
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Burger Italiano Beef & Pork Fried Egg Provolone Dolce Caramelised Onions Brioche Fries			24
Roasted Eggplant Pomegranate Burnt Butter Labneh Mint Grains (GF) (V)			26
Confit Duck Leg Black Pudding Fried Egg Potato Rosti Speck Onion Puree (GF)			28
Cider Battered Flathead French Fries Saffron Aioli (GF)			31
Linguine Vongole Broccoli Chilli Bottarga			32
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