

SHARING

Fries (V, VGO, DF) <i>Ketchup & aioli</i>	9
Eggplant dip (VG, GFO) <i>Roasted eggplant, capers, olives, tomato, grilled focaccia</i>	13
Fried calamari (GFO, DF) <i>Saffron mayo, pickled peppers</i>	15
Summer pea arancini (V) <i>Salted ricotta, lemon herb aioli</i>	15
Grilled chicken wings (GF, DFO) <i>Parmesan & garlic, salsa verde</i>	15
Antipasto board (VO, GFO) <i>Chef selection of cured Italian meats, cheeses, olives, focaccia</i>	32

Pizza 11"

Margherita (V) <i>San Marzano tomato, Fior de latte, fresh basil</i>	20
Vegetarian (V, DFO) <i>White sauce, mozzarella, pumpkin, pine nuts, rocket, salted ricotta</i>	22
Cheese (V) <i>White sauce, Fior de latte, Scamorza, fontina cheese, pecorino</i>	22

MAINS

Chickpea salad (VG, GF) <i>Roasted peppers, tomatoes, onion, cucumber, olives, spinach, basil, vincotto dressing</i> + Goat cheese 5	18
Fish & chips (DF) <i>House battered market fish, malt vinegar & dill mayo, salad & fries</i>	24
Chicken parma <i>Panko crumbed chicken, smoked ham, mozzarella, napoli sauce, salad & fries</i>	26
Wagyu burger <i>Pickles, cheese, lettuce, tomato, onion, garlic mayo & fries</i> + Bacon 4 <i>(Plant based option available on request)</i>	22
Chargrilled porterhouse 300gm (GFO, DFO) <i>Mushroom gravy & fries</i>	34

Gluten free bases are available (9" at no additional cost)

Pepperoni <i>San Marzano tomato, mozzarella, pepperoni, oregano</i>	23
Prosciutto <i>San Marzano tomato, mozzarella, prosciutto, pecorino, rocket</i>	24

SWEETS

Limoncello gelato (VG, GF)	8
Buttermilk panna cotta (GFO) <i>Poached peaches, almond cookie</i>	9

KID'S MENU

Schnitzel & Chips	10
Fish & Chips / DF	10

COCKTAILS

Aperol Spritz <i>Aperol, prosecco, soda</i>	15
Pornstar Spritz <i>Absolut Vanilla, Passionfruit, Pineapple, Prosecco</i>	16
Campari & Blood Orange Spritz <i>Campari, Blood Orange, Prosecco</i>	15
Davidson Plum Spritz <i>Beefeater, Davidson Plum, Prosecco, Soda</i>	16
Frose <i>Rose, Strawberry, Lemon</i>	14

BAR SNACKS

House marinated olives (GF, DF, VG)	6
Tex-Mex chilli BBQ mix (V)	6

GF Gluten Free	VG Vegan
GFO Gluten Free Option	VGO Vegan Option
V Vegetarian	DF Dairy Free
VO Vegetarian Option	DFO Dairy Free Option



BEER

DRAUGHT

Carlton Draught	9	12
Colonial Pale Ale	10	13
Balter XPA	10	13
Moondog Laguna Matata Sour Ale	9	12
4 Pines Refreshing Ale	10	13
4 Pines Pacific Ale	10	13
Little Green Cider	9	12

BOTTLES & CANS

Corona	10	
Asahi	10	
Pure Blonde	10	
Balter IPA	12	
Hawkers IPA	12	
Kaiju Krush	18	
Melbourne Bitter Longneck	12	
La Sirene Citray Sour	12	
Mountain Goat Steam Ale	11	
4 Pines Nitro Stout	11	
Colonial Bertie Cider	10	
Brookvale Union ginger Beer	12	
Cascade Light	8	
Carlton Zero	8	

WINE

150ml 250ml Bottle

SPARKLING

	Glass	Bottle
Ca Di Alte Prosecco <i>Veneto, Italy</i>	10	55
Innocent Bystander Moscato <i>Yarra Valley, Vic</i>	10	55
Mumm Cordon Rouge Reims, France	—	100
Tatachilla Brut McLaren Vale, SA	9	45

WHITE

Alkoomi 'White Label' Riesling <i>Frankland River, WA</i>	12	20	55
Bird in Hand Sauvignon Semillon <i>Adelaide Hills, SA</i>	9	16	40
Continental Platter Chardonnay <i>Mt Gambier, Vic</i>	12	20	55
Longview Kuhl Gruner Veltliner <i>Adelaide, SA</i>	14	22	65
Motley Cru Pinot Grigio <i>King Valley, Vic</i>	11	18	50
Muna Muna Sauvignon Blanc <i>Marlborough, NZ</i>	11	18	50
Oakridge Chardonnay <i>Yarra Valley, Vic</i>	—	—	85
Pacha Mama Pinot Gris <i>Central, Vic</i>	13	21	60

WINE

150ml 250ml Bottle

ROSÉ

Jardine Charmes <i>Coteaux de Beziers, France</i>	14	22	65
Little Pig <i>Margaret River, WA</i>	10	17	45
Save Our Souls <i>Yarra Valley, Vic</i>	12	20	55
Veuve Ambal NV <i>Burgundy, France</i>	12	—	65

RED

Capa Tempranillo <i>La Castilla, Spain</i>	12	20	55
Cloak Sangiovese <i>King Valley, Vic</i>	14	22	65
First Creek Pinot Noir <i>Tumbarumba, NSW</i>	12	20	55
Toolleen Shiraz <i>Heathcote, Vic</i>	11	18	50
Meadowbank Pinot Noir <i>Derwent Valley, Tas</i>	—	—	100
Dominique Piron Beaujolais <i>Burgundy, France</i>	13	21	60
Secret Garden Cabernet Merlot <i>Murray Darling, Vic</i>	10	17	45
Yangarra Shiraz <i>McLaren Vale, SA</i>	—	—	75