

Drinks

Cocktails

Martini + Dutch Rules Gin, Lillet blanc, grapefruit bitters, gigante olive verde \$26
Martini + Baxter vodka, Cocchi americano, orange twist \$26
Martini + Our Limoncello, Dutch Rules gin, lemon fresca \$22
Martini + Espresso, Baxter vodka, Kahlua \$22
Our Negroni + Dutch Rules gin + 1775 Rosso + Montanaro Aperitivo + orange \$22
Sicilian Old Fashion + Woodford reserve + Montenegro + amaro Averna + fennel \$22
Ciao Spritz + Dutch Rules gin + rhubarb strawberry fresca + prosecco + soda \$20
Aperol Spritz + DOC Prosecco + orange + soda \$20
Limoncello Spritz + Our Limoncello + Dutch Rules gin + lemon, soda \$20
Cucumber Cooler + Dutch Rules gin + lime + mint + rosewater \$22 **
Daiquiri + Bacardi blanco + passionfruit + lime + jalapeno \$22 **
Cheeky Monkey + Ounce Signature Gin + St Germain + cherry + lemon \$22
Peach Tingle + peach infused vodka + lemon + vegan whites \$22 **
Coco Loco + el Jimador blanco + Cointreau + coconut + pineapple + cherry \$22
Amaretto Sour + Disaronno amaretto + lemon + vegan whites + cherry \$22 **
Whisky Sour + Starward Two-Fold whisky + black raspberry liqueur + lemon + vegan whites \$22
Watermelon Mojito + Bacardi + watermelon + lime + mint \$22
Margarita Classic + el Jimador blanco + lime + sea salt + rocks \$22
Margarita Coconut + el Jimador blanco + lime + coconut + sea salt + rocks \$22
Margarita Spicy + el Jimador blanco + lime + jalapeno + sea salt + rocks \$22

Wine by the glass

NV Billecart-Salmon Brut Champagne Mareuil-sur-Ay, France \$26
2021 Canti DOC Prosecco Treviso, Italy \$14
2022 Audrey Wilkinson Moscato (Pink) Swan Hill, VIC \$14
2022 Domaine de Triennes Rose Provence, France \$16
2023 Stoneburn Sauvignon Blanc Marlborough, NZ \$15
2021 Salatin Pinot Grigio Veneto, Italy \$15
2022 Miss Zilm Riesling Clare Valley, SA \$16
2020 Rockcliffe Third Reef Chardonnay Denmark, WA \$15
2021 Laroche Les Chanoines Chablis Chablis, France \$26
2019 Allinda Pinot Noir Yarra Valley, Victoria \$16
2021 Le Juice Fleurie Gamay (Natural Wine) Beaujolais, France \$24
2021 Parri Chianti DOCG Tuscany, Italy \$16
2018 The Bridge Shurans Lane Syrah Heathcote, Victoria \$18

Brews

On tap + Pivot City Lager Geelong, Victoria \$12 s, \$16 p, \$30 j
On tap + Torquay Extra Pale Ale Torquay, Victoria \$12 s, \$16 p, \$30 j
Peroni 0.0%, Peroni Nastro Azzuro 3.5%, Peroni Red 4.7% \$11
Gage Roads XPA 0.5% \$11
Peroni Nastro Azzuro 5.0%, Moretti Birra 4.6%, Menabrea Bionda 4.8% \$12
Carlton Draught 4.6%, Corona 4.5% \$12
Napoleone Apple Cider 4.7% \$12
Blackman's Ginger Beer 4.0% \$16
Coast Cucumber & Mint Seltzer 4.0% \$14
Coast Watermelon Seltzer 4.0% \$14

Non-Alcoholic

Peach float + soda + peach + limon gelato \$14
Cherry Coco Caper + pineapple + coconut cream + cherry + Lemonade \$14
Undercover Virgin versions of our cocktails see ** in cocktail list above \$18
Schweppes + peps + peps max + lemonade + ginger ale + tonic + soda + raspberry + LLB \$7
San Pellegrino Sparkling 1L \$10 + chinotto + aranciata rosso + limonata + aranciata \$8
Tea & Coffee + green tea + earl grey + English b + lemongrass + chamomile + mint + chai + hot chocolate \$5
Almond milk + Oat milk + lactose free + soy milk + decaf coffee \$1
Iced coffee \$6.5 + Add ice cream \$3

Menu

Oysters \$6 ea

Fraser Island Spanner Crab on chickpea blinis \$14 ea

Rizzoli anchovy in olive oil tin 50gm \$18

Kingfish crudo + baby cucumber + crème fraiche + pink peppercorn \$26

Our bread + whipped ricotta + volcanic salt + olive oil \$12

Our marinated olives \$12

Hand sliced Salumi + capocollo, cullata, fennel sopressa, mortadella \$32

Watermelon + Stracciatella \$18

Cos lettuce + tarragon emulsion + pistachio + ricotta salata \$14

Wandin Yallock Heirloom tomato caprese + fior di latte + basil \$18

Rocket + reggiano parmesan + balsamic dressing \$12

Beef Tartare + egg yolk + bottarga + potato wafers \$28

Chicken liver Parfait + toasts \$22

Smoked Scamorza croquette + green tomato + pickled red onion \$10 ea

Confit duck arancini + spiced orange aioli \$18 3pc

Zucchini flowers + squacquerone + basil pesto \$18 2pc

Calamari fritto + oregano + our garlic aioli \$26

Meatballs + tomato sugo + scamorza bianca \$22

Woodfired focaccia + mozzarella + garlic + rosemary \$16

Green beans + almond + basil + tomato + pecorino \$14

Shoestring fries \$12

Woodfired cauliflower + currants + pine nuts + pancetta \$14

Whole fish + white wine + butter + tomato + marjoram + capers + lemon \$MP

Grilled Mooloolaba Swordfish + fregola + tomato berries + capers + basil + olive oil \$46

Roasted chicken breast + jus gras + panzanella salad \$42

Western plains traditional porchetta + stonefruit + watercress + mustard jus \$46

Our Sardinian goat leg + polenta dumplings \$46

Grass Fed + beef tallow potatoes + secret pepe sauce

300gm Scotch fillet - marble score 4+ \$62

750g Bistecca alla fiorentina - marble score 4+ \$110

Organic potato gnocchi + Oxtail ragu + salsa verde \$36

Inked spaghetti + Spanner crab + chili + garlic + lemon \$44

Egg tagliatelle + Ciao beef Bolognese \$20 / \$30

Prawn risotto + crispy garlic + roasted shell oil + cavolo nero \$36

Ricotta agnolotti + pumpkin brown butter sauce + amaretti crumb \$35

Woodfired Pizza 48 hours 12" + Vegan options **

Margherita - tomato + mozzarella + basil + olive oil \$26**

Spicy - tomato + mozzarella + nduja + green onion \$29

Old Fave - tomato + mozzarella + prosciutto + rocket \$30

Mushroom - mozzarella + field mushrooms + truffle oil + pecorino \$30**

Pumpkin - mozzarella + zucchini + goat cheese + pine nuts + sage \$29

Big Boy - tomato + mozzarella + Salami felino + calabrese \$29

Capricciosa - tomato + mozzarella + ham + olive + mushroom + artichoke \$30

OG Prawn - tomato, mozzarella + prawns + chili + garlic + ricotta salata \$32

Shhhhhh - tomato, smoked scamorza + mozzarella + prosciutto + pineapple \$32

We offer our own hand stretched pizza using Italian gluten free flour \$6

Vegan cheese can be substituted where possible.

Vegan or gluten free tagliatelle can be substituted where possible.\$4