

ANTIPASTI & SNACKS

Oysters \$6ea

Shark Bay scallop in shell + baked garlic & herb crust + guanciale \$12ea

Fried zucchini flowers + pecorino + local honey \$18 (2pce)

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

Our marinated olives \$12

Heirloom tomato caprese + mozzarella + basil \$18

Hand cut Salumi + capocollo + cullata + fennel sopressa + mortadella \$32

Confit duck arancini + spiced orange aioli \$18 (3pce)

Char grilled octopus + kipfler potatoes + Sicilian olives + capers \$28

Calamari fritto + oregano + our garlic aioli \$26

Burrata + eggplant caponata + woodfired bread \$25

Duck liver Parfait + mandarin + toasted brioche \$24

Meatballs + tomato sugo + scamorza bianca \$22 (4pce)

Woodfired focaccia + mozzarella + garlic + rosemary \$16

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

MAINS, PASTA & PIZZA

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

Roasted silver dory + herb crust + zucchini + cherry tomatoes + almonds + basil mayo \$39

Sardinian braised goat leg + polenta dumplings + pangrattato \$44

Eggplant parmigiana + tomato sugo + mozzarella + basil \$36

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 \$36

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

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

Penne + pork ragu bianca + crispy sage+ prosciutto crumble \$35

Rigatoni + pistachio cream + burrata \$36

Girella + filled with ricotta & thyme + prawns + spring vegetables + butter \$42

*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 - pumpkin cream + mozzarella + zucchini + goat cheese + pine nuts + sage \$29

Big Boy - tomato + mozzarella + felino salami + calabrese salami \$30

Capricciosa - tomato + mozzarella + ham + artichoke + olives + mushroom \$32

OG Prawn - tomato + zucchini + mozzarella + prawns + chilli + garlic + ricotta salata \$32

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

Mortadella - mortadella + honey + stracciatella + pistachio + chilli \$30

SIDES

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

Baby cos + tarragon emulsion + pistachio + ricotta salata \$14

Rocket + Reggiano parmesan + balsamic dressing \$12

Shoestring fries \$13

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

Char grilled asparagus + pecorino + pangrattato + lemon zest \$12

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

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 + Boatrocker Marmalade Gin + Cinzano Bianco + orange bitters + orange twist \$22
Martini + Espresso + Baxter vodka + Kahlua \$22
Our Negroni + Dutch Rules gin + 1775 Rosso + Montanaro Aperitivo + orange \$22
Aperol Spritz + DOC Prosecco + orange + soda \$20
Limoncello Spritz + Our Limoncello + Dutch Rules gin + lemon + soda \$20
Rosemary Spritz + Dutch Rules gin + Hai Ten Rosemary + creme de cassis + lemon + sode \$20
Passionfruit Spritz + Baxter vodka + Hai Ten Passionfruit + lime + passionfruit puree \$20
Spiced Sangria Spritz + cabernet merlot + spices + orange + soda \$20
Cheeky Monkey + Roku Gin + St Germain + cherry + lemon \$23
Peach Tingle + peach infused vodka + lemon + vegan whites \$22 **
Beehive Sour + Dutch Rules gin + Hai Ten Rosemary + Campari + honey + lemon \$23
Amaretto Sour + Disaronno amaretto + lemon + vegan whites + cherry \$22 **
Whisky Sour + Starward Two-Fold whisky + black raspberry liqueur + lemon + vegan whites \$22
Basil Baddie + basil infused Baxter Vodka + lemon + sugar \$22
Ciao Tropicale + Havana Anejo Rum + Aperol + pineapple + mint \$22
Passionfruit Caprioska + Baxter vodka + Hai Ten Passionfruit + lime + passionfruit puree \$22
Watermelon Mojito + Bacardi + watermelon + lime + mint \$22
Margarita Classic / Spicy + el Jimador blanco + lime + sea salt + rocks \$22

WINES BY THE GLASS

NV Billecart-Salmon Brut Champagne *Mareuil-sur-Ay, France* \$26
2021 Canti DOC Prosecco *Treviso, Italy* \$14
2023 Montevicchio Moscato Frizzante *Heathcote, VIC* \$15
2022 Domaine de Triennes Rose *Provence, France* \$16
2023 Stoneburn Sauvignon Blanc *Marlborough, NZ* \$15
2022 Tenuta Maccan Pinot Grigio DOC *Veneto, Italy* \$15
2022 Miss Zilm Riesling *Clare Valley, SA* \$16
2020 Rockcliffe Third Reef Chardonnay *Denmark, WA* \$15
2022 Laroche Petit Chablis *Chablis, France* \$26
2019 Stemmari Nero D'Avola DOC *Sicily, Italy* \$15
2023 Austin's 6Ft6 Pinot Noir *Geelong, VIC* \$14
2022 Cantina Tollo Nativo Sangiovese *Abruzzo, Italy* \$14
2021 Tenute Rossetti Chianti DOCG *Tuscany, Italy* \$15
2024 Tellurian Redline Shiraz *Heathcote, VIC* \$15

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 3.5%, Peroni Red 4.7% \$11
Peroni Nastro Azzurro 5.0%, Moretti Birra 4.6%, Menabrea Bionda 4.8%, Carlton Draught 4.6% \$12
Corona 4.5%, Napoleone Apple Cider 4.7% \$12
Blackman's Ginger Beer 4.0% \$16

NON-ALCOHOLIC

Peach float - soda + peach + lemon sorbet \$14
Pash n Dash - soda + passionfruit + lime + mint \$14
Undercover Virgin versions of our cocktails see ** in cocktail list above \$18
Schweppes - pepsi + pepsi 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 + jasmine + 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