

## ANTIPASTI + SMALL PLATES

WOODFIRED PUFF BREAD (V)(VG)(DF)(NF) with extra virgin olive oil and aged balsamic	\$12
DUO OF HOUSE DIPS (GF)(V)(NFO)	\$9
HOUSE-MARINATED MOUNT ZERO KALAMATA OLIVES (GF)(NF)(VG)	\$15
ASHED CHEVRE, SAN DANIELE PROSCIUTTO (GF)	\$11
OVEN BAKED CAMEMBERT (GF) pistachio, honeycomb	\$18
SYDNEY ROCK OYSTER (GF)(NF) with yuzu mignonette and finger lime	7EA
BURRATA (GF)(NFO)(V) with sun-dried tomato pesto and zucchini	\$19
SALUMI SELECTION (GF)(NF)(DF) porchetta, soppressata, prosciutto, pickles, peppers	\$19

## LARGE PLATES

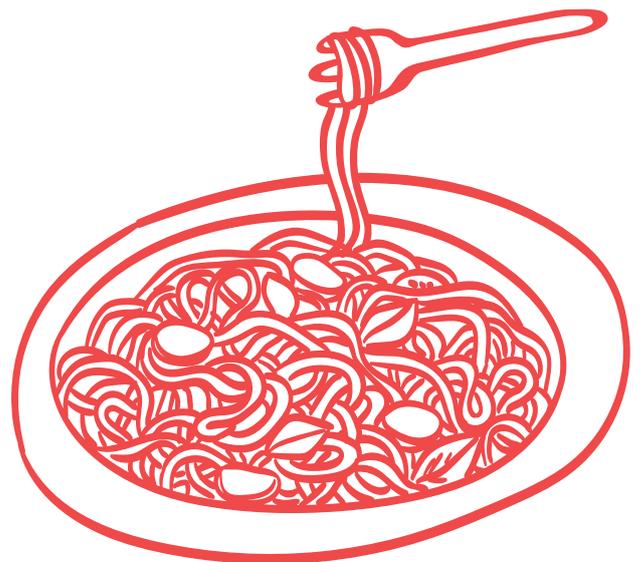
Generous dishes designed for sharing – or not, we don't judge.

SALMON EN PAPILLOTE (GF)(DF)(NF) with capers, olives, fennel, zucchini and pomodoro	\$38
SIRLOIN STEAK (GF)(DF)(NF) with jus and rocket salad	\$36
SPATCHCOCK (GF)(NF)(DF) with salsa verde and charred lemon	\$34
ROASTED PUMPKIN (GF)(V)(VGO) with hummus, harissa yoghurt, fried chickpeas	\$28

## PASTA

Fresh pasta shapes to vary according to availability

MUSHROOM AND HAZELNUT AGRODOLCE WITH TRUFFLE OIL (V)(DFO)(GFO)	\$29
PORK RAGÙ WITH SPINACH (GFO)(NF)	\$29



[v] vegetarian, [vgo] vegan option, [gf] gluten free, [gfo] gluten free option, [df] dairy free, [nf] nut free, [nfo] nut free option.  
please be aware that all our food is prepared in a kitchen where gluten, nuts and other known allergens are present.

## PIZZA

<b>MUSHROOM &amp; GARLIC (VGO)(GFO)(DFO)</b> fior di latte, mozzarella, parmigiano reggiano, extra virgin olive oil, fresh rosemary	\$28
<b>MARGHERITA (VGO)(GFO)(DFO)</b> pomodoro, fior di latte mozzarella, parmigiano reggiano, fresh basil, extra virgin olive oil	\$24
<b>PEPPERONI (GFO)(DFO)</b> pomodoro, mozzarella, fior de latte, roasted capsicum	\$29
<b>PUTTANESCA (GFO)(DFO)</b> pomodoro, olives, anchovies, fresh baby capers	\$28
<b>DIABOLO (GFO)(DFO)</b> pomodoro, fior di latte mozzarella, nduja, salami, chilli	\$32
<b>PRAWN (GFO)(DFO)</b> chorizo, potato, pomodoro, mozzarella, fior de latte, spanish onions	\$34
<b>SAUSAGE TIME (GFO)(DFO)</b> pomodoro, mozzarella, fior de latte, sausage, pickled zucchini, spanish onion	\$29
<b>PROSCIUTTO</b> pomodoro, mozzarella, fior de latte, prosciutto di san daniele, rocket, shavings of parmigiano reggiano, extra virgin olive oil	\$29
<b>QUATTRO FORMAGGI</b> fior de latte, gorgonzola, ricotta, parmigiano reggiano, garlic	\$24
<b>POTATO AND FETA (VGO)(GFO)(DFO)</b> roasted potato, mozzarella, olive, chilli oil, rosemary	\$25

## PANUOZZO

<b><u>THE ITALIAN LOVECHILD OF A PIZZA AND SANDWHICH</u></b>	\$20
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made fresh daily - check our specials board for today's selection

available from 11.30am - 3pm

## SIDES / SALAD

<b>FRIES (VG)(DF)(NF)(V)</b> house seasoning, garlic aioli	\$12
<b>HOUSE GREEN SALAD (GF)(V)(VGO)(DFO)</b> with roasted pumpkin, gorgonzola, candied walnuts and balsamic dressing	\$16
<b>ROSEMARY BABY KIPFLER POTATOES (GF)(DF)(NF)(VG)</b>	\$16
<b>CHARRED BROCCOLINI (GF)(DF)(VG)</b> with slivered almonds	\$16
<b>CAPRESE SALAD (GF)(NF)(V)</b> mozzarella, heirloom tomato, basil, herb oil	\$18

## DESSERTS

<b>TIRAMISU</b>	\$16
<b>CHOCOLATE TART (GF)(NF)(V)</b> crème fraîche, candied orange, extra virgin olive oil	\$16



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## COCKTAILS

<b>AMALFI HIGHBALL</b>	23
archie rose gin, dry vermouth, campari, sicilian blood orange soda	
<b>PEACH &amp; PLUM SCROPPINO</b>	24
house made davidson plum & peach sorbet with prosecco	
<b>STRAWBERRY CHEESECAKE</b>	26
cacao butter washed appleton rum, averna, dark crème de cacao, native strawberry soda, cream cheese	
<b>TOMATINI</b>	25
tasmanian pepper berry vodka, heirloom tomato water, dry vermouth, cucumber juice, saline, spice	
<b>MANGO HABANERO MARGARITA</b>	24
spiced tequila, aperol, mango habanero oleo, ruby grapefruit, lime	
<b>APPLES TO ALMONDS</b>	23
amaretto, over proof rum, palomino fino sherry, pink lady apple syrup	
<b>PANETTONE MAMA</b>	23
roku gin, yuzu vermouth, limoncello, suze, orange bitters, sunraysia sultana rinse	

## CARAFES (1L)

<b>SANGRIA</b>	55
your choice of sparkling, red or white w/ fresh seasonal fruit	
<b>PIMMS</b>	45
<b>SPIKED DARK AND STORMY</b>	45
native husk rum, chilli ginger syrup, lime & ginger beer	

## BEERS

<b>TAP BEERS (SCHOONERS)</b>	13.5
ask our team what's pouring this week	
<b>BRIDGE ROAD FREE TIME PALE ALE &lt;0.5%</b>	10

**THIS IS JUST A TASTE OF  
WHAT'S ON OFFER.**

visit the bar for our full list

## WINES

### SPARKLING

<b>FRANKIES SPARKLING</b>	12/48
<b>TAR AND ROSES PROSECCO / VIC</b>	16/74

### WHITE

<b>FRANKIES SAUVIGNON BLANC</b>	12/48
<b>2024 NICK O'LEARY RIESLING / ACT</b>	16/75
<b>2024 MOTLEY CRU PINOT GRIGIO / VIC</b>	16/75

### ROSÉ

<b>FRANKIES ROSÉ</b>	12/48
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### RED

<b>FRANKIES SHIRAZ</b>	12/48
<b>FRINGE SOCIETE GAMAY (CHILLED) / SA</b>	16/75
<b>2024 ROSS HILL 'HARRY' PINOT NOIR / NSW</b>	16/75

## NON-ALC

<b>SOFT DRINKS</b>	5
coke, coke no sugar, sprite	
<b>STRANGELOVE SODA RANGE</b>	7
<b>SPARKLING WATER</b>	5
<b>WILD ORGANIC JUICE RANGE</b>	5.5

## COFFEE

<b>BLACK</b>	4 / 5 / 6 / 7
<b>WHITE</b>	4.5 / 5.5 / 6.5 / 7.5
<b>ICED</b>	8.5

## NOT COFFEE

<b>MATCHA, CHAI, HOT CHOCOLATE</b>	5 / 6 / 7
<b>ICED</b>	8.5
<b>TEA</b>	5
<b>ALTERNATIVE MILKS (SOY, ALMOND, OAT)</b>	+0.5
<b>SYRUPS</b> (vanilla, caramel, hazelnut, strawberry)	+0.5
<b>EXTRA SHOT</b>	+1

10% Surcharge applies on weekends / 15% Surcharge applies on public holidays