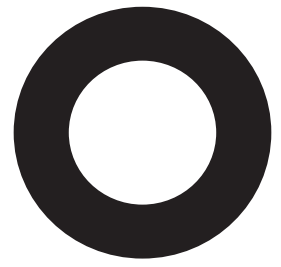


20-  
18  
AUTUMN



## SET MENU \$45 PP

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Choice of 1 entree and 1 main per person + side to share

### ENTREE

- + **Fresh buffalo mozzarella** with heirloom cherry tomatoes, pickled dutch carrots & “colatura di alici” served with woodfired crispy bread
- + **Roasted beetroot tartare** with summer peas, walnuts & crispy bread
- + **Fresh south Australian crispy calamari**, lime mayonnaise & smoked paprika

### MAINS

- + **Guitar strings fresh spaghetti**, king prawns, zucchini, cherry tomato & basil puree
  - + **Artisan twisted short pasta**, pistachio and basil pesto, green beans & potatoes
  - + **Slow cooked beef cheek**, soubise onion sauce, chargrilled baby cos, red wine jus
  - + **Almond crusted tasmanian salmon**, white gazpacho, pickled grapes
- + *Fries and salad to share*

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AUTUMN



## SET MENU \$45 PP

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### TAPAS

- + **Lightly battered zucchini flower**, fresh ricotta, smoked mozzarella & truffle aioli
- + **Fresh buffalo mozzarella** with heirloom cherry tomatoes, pickled dutch carrots & “colatura di alici” with woodfired crispy bread
- + **Sydney Rock Oysters**, freshly shucked with mignonette sauce
- + **Charcuterie board** with a selection of italian and local cold cured meat & pickles
- + **Fresh south Australian crispy calamari**, lime mayonnaise & smoked paprika

### PIZZAS

- + **The Angry Pig**  
S. Marzano tomato passata, hot Italian salami, kalamata olives, fior di latte, basil
- + **Gonzo 2.0**  
S. Marzano tomato passata, stracciatella cheese, eggplant, zucchini, sauteed mushroom, sundried tomato, basil
- + **Rita & Marg**  
S. Marzano tomato passata, parmesan, fior di latte, fresh basil
- + **Daniella 2.0**  
Fior di latte, asparagus, shaved parmesan, truffle oil, crispy prosciutto basil

+ SALAD AND FRIES TO SHARE