



ANTIPASTI

Mt Zero olives, marinated in-house (ve, gf)	12
Tomato and basil bruschetta, garlic sourdough, buffalo mozzarella, basil (v, ve opt, gf opt)	15
Calamari fritto, charred leek aioli, lemon (gf)	16
Pork & veal meatballs, sundried tomato sugo, ricotta salata, fried sage, grilled focaccia (gf opt)	16
Cacio e pepe arancini, fennel aioli, bufala pecorino (v, gf)	15
Stracciatella di bufala, fermented chilli honey, pickled stone fruit, grilled focaccia (v, gf opt)	20
Whipped cannellini bean dip, preserved lemon, pickled vegetables, polenta chips (ve, gf)	18

SALADS

Heirloom beetroot, toasted sourdough, almond & garlic cream, mint, pickled mustard seed vinaigrette (ve)	20
Caponata salad, roasted eggplant, capsicum, red onion, polenta chips, soft herbs, agrodulce vinaigrette (ve, gf)	20
Grilled calamari, fennel, blood orange, salted red onion, broad beans, Mt Zero olives (gf)	24

PASTA

House-made potato gnocchi, spring peas, broad beans, burnt butter, sage, bufala pecorino (v, gf)	26
Seafood fettuccine, prawns, calamari, mussels, garlic, chilli, white wine, gremolata	28
Spag Bol - pork, veal, & fennel ragu, spaghetti, parmesan, basil & oregano	20
or lentil & fennel ragu (v, ve opt, gf opt)	20
Lasagne - pork & veal, fennel ragu, tomato sugo, cheesy béchamel, Tuscan slaw	26
or lentil & fennel ragu (v)	26

MAINS

Chicken Parma, chicken schnitty, tomato sugo, leg ham, provolone, Tuscan slaw, chips	29
Eggplant Parma, eggplant schnitty, tomato sugo, provolone, Tuscan slaw, chips (v, ve opt)	27
Pan roasted barramundi, borlotti beans, baby zucchini, asparagus, sauce piccata (gf)	36
Angus beef burger, smoked scarmorza, pickles, tomato relish, roquette garlic aioli, chips (V2 plant-based opt, gf opt)	26
Delica Meats 250g sirloin, herb & garlic butter, Tuscan slaw, lemon, jus, chips (gf)	36
Market steak, summer vegetable salad, polenta chips, green olive & caper salad (gf)	MP
Ciambotta, sauteed zucchini, red peppers, cherry tomatoes, capers, olives, white wine, garlic, grilled focaccia (ve, gf opt)	24
Steamed black shell mussels, tomato sugo, chilli, basil, grilled focaccia (gf opt)	26

SIDES

Garlic bread (v, gf opt)	10
Chips, house seasoning (v, ve, gf)	12
Polenta chips, salsa rossa, rosemary salt (ve, gf)	14
Tuscan slaw, white cabbage, fennel, white onion, green peas, radish, aioli (ve opt, gf)	12
Sauteed broccolini & asparagus, roasted almonds, garlic, lemon, olive oil (ve, gf)	13
Grilled focaccia (ve)	5

DESSERT

Chocolate & olive oil tarte, burnt caramel cream, praline, raspberries (ve)	13
Tiramisu - sponge finger biscuits, mascarpone, espresso, rum, vanilla (v)	13
Affogato - espresso, vanilla bean ice cream, biscotti (v)	10

DIETARY REQUIREMENTS KEY

V = Vegetarian VE = Vegan VE OPT = Vegan Option Available
GF = Gluten Free GF Opt = Gluten Free Option Available

ASK AT BAR FOR KIDS MENU
SEE CHALK BOARD FOR DAILY SPECIALS

TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SUNDAY
TRIVIA NIGHT	LASAGNE NIGHT	THE RAILWAY GANG	HAPPY HOUR	LIVE MUSIC
+ PARMAS \$21	+ GLASS OF VINO \$22	LIVE! FROM 8PM	JETTY ROAD PINTS \$9	+ \$26 ROAST

Please note - while all care is taken when preparing food, there may be some traces of allergens in the kitchen.
There is a 15% surcharge on all public holidays. There is a 1% surcharge on all credit card transactions.