

STARTERS

GARLIC or HERB BAGUETTE	7
BRUSCHETTA w/ roma tomato salsa, soft fetta, balsamic reduction	12
HOUSE MARINATED OLIVES w/ fennel seed, rosemary, chilli, oil	10
ANTI PASTO – selection of cured meats, chargrilled eggplant, chargrilled zucchini, gorgonzola, fontina, ciabatta, extra virgin olive oil & balsamic	28
KOREAN FRIED CHICKEN WINGS tossed in sweet sticky chilli sauce, toasted peanuts and shallots	14
SZECHUAN PEPPER & SALT CALAMARI , pickled asian slaw, rice wine vinaigrette	24
SAUTÉED PRAWNS in a rich tomato, garlic & chilli sauce w/ toasted garlic sourdough	26
SALAD OF SMOKED CHICKEN , grilled pear, crisp prosciutto, shaved pecorino, watercress & toasted macadamia, sweet citrus dressing	27

BURGERS

BEEF BURGER , hand pressed beef pattie, American cheddar, bacon, Spanish onion rings, house pickles, tomato, beetroot relish, mixed leaves, aioli, seasoned fries	24
SOUTHERN FRIED CHICKEN BURGER , slaw, bacon, sriracha mayo, seasoned fries	24

MAINS

SALMON FILLET MISO GLAZE , ginger fried rice, Japanese style salad of cucumber, radish & avocado	39
PAN-FRIED MARINATED CHICKEN SUPREME , sautéed prosciutto & trio of mushrooms, chive mash, vincotto	34
PORCHETTA , pork belly rolled w/ Italian herbs & fennel, charred pear, baby carrots, seasonal greens, roast garlic mash, red wine jus	36
COWRA LAMB BACKSTRAP , chargrilled w/ Middle Eastern spices, butternut pumpkin, peas, fetta, pine nuts & mint, pomegranate jus	40
OSSO BUCCO , red wine and tomato braised veal shanks, risotto Milanese, gremolata	32
BEER BATTERED MARKET FISH , mixed leaves, cherry tomatoes, olives, spanish onion, soft fetta, housemade tartare, fries	36
LINGUINE SAUTÉED CHICKEN , semi-dried tomatoes, pesto & cream, shaved parmesan	24
LINGUINE PANCETTA , fresh tomato, garlic, chilli & parsley, shaved parmesan	25
CHICKEN LAKSA , rice vermicelli, hokkien noodles, spicy coconut broth, tofu, sprouts & herbs	25
CHICKEN & CASHEW NUT STIR FRY , wok seared vegetables, noodles, lemon grass soy sauce	28

FROM THE GRILL

OUR STEAKS ARE BASTED ON THE GRILL IN OUR HOUSE MIX OF FRESH HERBS & OLIVE OIL W/ A TOUCH OF GARLIC

500G RIB-EYE , 28 day dry aged Cowra beef w/ hand cut chips	44
300G HEREFORD SIRLOIN , grass fed Victoria potato gratin	38
ADD CHILLI or GARLIC AUSTRALIAN KING PRAWNS	12

SIDES 10

ROCKET PEAR & PECORINO SALAD with
lemon vinaigrette

WOK SEARED SEASONAL VEGETABLES 12

SEASONED HAND CUT CHIPS 8

SAUCES 3

CHILLI SAMBAL, CHIMICHURRI,
MUSHROOM SAUCE, RED WINE JUS,
DIANE SAUCE, PEPPER SAUCE

DESSERTS 19

DARK BELGIAN CHOCOLATE FONDANT
(PUDDING), turkish delight and chocolate ice
cream, macerated berries

LOCAL PEAR AND CINNAMON TARTE TARTIN,
macadamia parfait, praline

ORANGE AND WHITE CHOCOLATE BRULEE,
almond and poppy seed tuile

CHEESECAKE OF THE DAY, seasonal fruit,
house made vanilla bean ice cream

HAZELNUT AFFOGATO 21

FRANGELICO, vanilla bean icecream drowned
with a shot of hot espresso

WOODFIRE PIZZA

GARLIC PIZZA – rosemary, garlic, salt flakes, extra virgin olive oil 16

MARGHERITA – sugo, fior di latte, basil, extra virgin olive oil 22

AMERICANO – pepperoni, sugo, fior de latte, dried chilli 22

SALAMI – sugo, salami, fior de latte, mushrooms, olives 24

4 CHEESE – fior de latte, gorgonzola, parmigiana, fontina, fresh thyme, extra virgin olive oil 28

GAMBERI – garlic prawns, sugo, fior de latte, basil oil 28

HAM & PINEAPPLE – double smoked ham, caramelised pineapple, sugo, fior de latte 22

PROSCIUTTO – prosciutto, sugo, fior de latte, wild rocket, shaved parmesan, balsamic syrup 24

ITALIAN SAUSAGE – Italian sausage, charred capsicum, sugo, fior de latte 24

POLLO PESTO – fior de latte, chicken, basil pesto, baby spinach 24

POLLO CHILLI – smoked chicken, charred capsicum, dried chilli, sugo, fior de latte 25

BALBOA – salami, double smoked ham, Italian sausage, sugo, fior de latte, dried chilli 28

VEGETARIANO – sage roasted butternut pumpkin, zucchini, fontina, sugo, toasted pinenuts 24

EXTRAS – anchovies, olives, mushroom 3

GLUTEN FREE PIZZA BASE 4

SUGO – house made san marzano tomato sauce FIOR DE LATTE – fresh mozzarella style cheese

Interested in holding your next function here?
Call 02 6362 7799 to make a booking or enquiry.