



## OPENING HOURS

### KITCHEN

Monday & Tuesday from 3pm  
Wednesday - Sunday from 12pm



# PIZZA

<b>MARGHERITA [ V ]</b>	<b>15</b>
San Marzano, fior di latte, basil	
<b>FUNGHI [ V ]</b>	<b>16</b>
San Marzano, fior di latte, field mushrooms	
<b>TRE COLORE [ V ] [ BIANCA ]</b>	<b>17</b>
Fior di latte, cherry tomato, pesto	
<b>QUATTRO FORMAGGI [ V ] [ BIANCA ]</b>	<b>16</b>
Fior di latte, pecorino, gorgonzola, grana padano	
<b>CALZONE [ V ] [ BIANCA ]</b>	<b>16</b>
Fior di latte, gorgonzola, mushrooms, honey, rocket	
<b>ADD PROSCIUTTO - CHEF'S CHOICE</b>	<b>4</b>
<b>PORCHETTA [ BIANCA ]</b>	<b>19</b>
Fior di latte, Italian spiced Berkshire porchetta, chilli	
<b>CAPRICCIOSA</b>	<b>17</b>
San Marzano, fior di latte, ham, mushrooms, artichoke, olives	
<b>PROSCIUTTO</b>	<b>18</b>
San Marzano, fior di latte, prosciutto, rocket, grana padano	
<b>GAMBERI [ P ]</b>	<b>18</b>
San Marzano, fior di latte, prawns, cherry tomato, chilli, basil	
<b>CALABRESE</b>	<b>18</b>
San Marzano, fior di latte, spicy salami	



<b>GLUTEN FREE BASE - 5</b>	<b>ADD OLIVES - 3</b>	<b>ADD PROSCIUTTO - 4</b>
<b>VEGAN CHEESE - 4</b>	<b>ADD SALAMI - 4</b>	<b>ADD HAM - 4</b>
<b>ADD MUSHROOM - 3</b>	<b>ADD CHICKEN - 3</b>	<b>ADD PESTO - 4</b>

## STARTERS & SHARES

### GARLIC BREAD

Freshly baked, garlic oil

### BOWL OF CHIPS [V] [VG - VEGAN AIOLI AVAILABLE] [GF]

With aioli

### SWEET POTATO FRIES [V] [VG - VEGAN AIOLI AVAILABLE] [GF]

With aioli

### HOUSE-MADE BEEF & BACON SAUSAGE ROLL

With tomato chutney

### ½ KILO BUFFALO WINGS [GF]

Franks hot sauce, blue cheese sauce

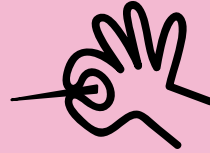
### PUMPKIN ARANCINI [V]

Handmade pumpkin arancini, pemitas, mozzarella, parmesan & aioli

### NACHOS [V] [GF]

Corn chips, bean mix, guacamole, sour cream, tomato salsa, cheese & jalapeño

### ADD TACO-SPICED CHICKEN



8

9

12

16

15

16

16

4

## VEGO & SALADS

### CAULIFLOWER STEAK [V] [GF]

With cauliflower puree, buckwheat tabouleh, pine nuts, pemitas & Moroccan spice

### SPRING SALAD [V] [GF]

Baby gem, radicchio, peas, green beans, mint, ricotta, lemon dressing & poppy seeds

### ADD HALLOUMI

### ADD CHICKEN

19

18

4

4

# BIG PLATES

<b>CHICKEN SCHNITZEL</b>	<b>20</b>
Golden fried crumbed chicken breast with chips, salad & choice of sauce: mushroom, pepper or red wine	
<b>CHICKEN PARMIGIANA</b>	<b>23</b>
Golden fried crumbed chicken breast with ham, Napoli sauce & mozzarella	
<b>EGGPLANT PARMIGIANA [V]</b>	<b>20</b>
With salad & chips	
<b>250G RUMP STEAK</b>	<b>24</b>
Cooked to your liking with chips, salad & choice of sauce: mushroom, pepper or red wine	
<b>FISH &amp; CHIPS</b>	<b>21</b>
Battered flathead served with chips & tartare sauce	
<b>BERKSHIRE PORCHETTA</b>	<b>24</b>
Served with green beans, spiced apple puree & red wine jus	
<b>GNOCCHI</b>	<b>21</b>
Pumpkin, ricotta, pine nuts & sage	

# BURGERS

ALL BURGERS  
SERVED  
WITH CHIPS



<b>ROYAL</b>	<b>19</b>
150g beef patty, lettuce, onion, pickles, American cheese & special sauce	
<b>FRIED CHICKEN</b>	<b>18</b>
Buttermilk fried chicken, American cheese, slaw & chipotle mayo	
<b>MUSHROOM &amp; HALLOUMI [V]</b>	<b>18</b>
Field mushroom, grilled halloumi, tomato, lettuce, spicy salsa verde & aioli	

GLUTEN FREE BUN – 3  
ADD BACON – 3

ADD VEGAN CHEESE - 3  
ADD PATTIE/CHICKEN - 4

ADD CHEESE – 2  
VEGAN AIOLI AVAILABLE

# HAPPY HOUR

**\$10 ALL PIZZAS**

**\$6 HOUSE SCHOONERS**

**\$6 HOUSE WINES**

**\$6 HOUSE SPIRITS**

**\$6 SOFI SPRITZ**

**\$6 BUBBLES**

HAPPY HOUR HAPPY HOUR HAPPY HOUR  
**5PM-7PM  
EVERYDAY**



## WEEKLY SPECIALS

**MON**

**\$20 SCHNITZEL & HOUSE DRINK | FROM 3PM**

Served with chips, salad & your choice of gravy

**TUE**

**\$20 RUMP STEAK & HOUSE DRINK | FROM 3PM**

Served with chips, salad & your choice of gravy

**WED**

**\$20 BURGERS & HOUSE DRINK | ALL DAY**

**THU**

**\$20 CHICKEN PARMA & HOUSE DRINK | ALL DAY**

Served with chips & salad

**FRI**

**\$15 FRANKS WINGS 1KG | ALL DAY**

**SAT**

**\$15 SOFI SPRITZ JUGS | ALL DAY**

**SUN**

**\$10 APEROL SPRITZ & BLOODY MARY'S | ALL DAY**

# COCKTAILS

<b>AMARETTO SOUR</b>	18
Disaronno, lemon, sugar, bitters, aquafaba	
<b>BLOODY MARGARITA</b>	19
Espolon Blanco, Campari, blood orange, lime, sugar	
<b>FRENCH MARTINI</b>	18
Vodka, Crème De Framboise, pineapple	
<b>LONG ISLAND</b>	19
Vodka, gin, rum, tequila, Cointreau, lemon, cola	
<b>NEGRONI SBAGLIATO</b>	18
Campari, Belsazar Rosé Vermouth, prosecco	
<b>PEACH SPRITZ</b>	19
Peach Schnapps, apricot brandy, prosecco, soda	
<b>PINA COLADA</b>	19
Rum, pineapple, coconut, lime	
<b>TOREADOR</b>	19
Espolon Reposado, apricot brandy, lime	
<b>WHISKEY SMASH</b>	19
Bourbon, lemon, sugar, mint	



# WINES

## SPARKLING

	150ML	250ML	BOTTLE
NV RICCADONNA PROSECCO San Giovanni, Italy	8		40
NV JANSZ PREMIUM TAS	10		48

## ROSÉ

2017 VILLAGES HEATHCOTE GRENACHE ROSÉ Heathcote, VIC	8	14	40
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## WHITE

2020 MARTY'S BLOCK SAUVIGNON BLANC South Australia	8	14	40
2020 MOTLEY CRU PINOT GRIGIO King & Alpine Valleys, VIC	10	16	48
2018 BLEASDALE CHARDONNAY Adelaide Hills, SA	12	18	54
2018 RICHARD HAMILTON RIESLING Clare Valley, SA	12 <sup>5</sup>	20	60
2019 WILLOWGLEN MOSCATO Billbul, NSW	8	14	40
2019 WIRRA WIRRA ADELAIDE CHARDONNAY McLaren Vale, SA	11	16	50

# WINES

## RED

	150ML	250ML	BOTTLE
2015 UNION HILL SHIRAZ Central VIC	8	14	40
2017 EARTHWORKS CABERNET SAUVIGNON Barossa Valley, SA	10	16	48
2018 REGIONAL RESERVE PINOT NOIR Yarra Valley, VIC	11	16	50
2017 VALDEMOREDA TEMPRANILLO Rioja, Spain	10	15	48
2020 MARTY'S BLOCK CABERNET SHIRAZ South Australia	8	14	40
2018 WEST CAPE HOWE SHIRAZ Mount Barker, WA	11	16	50