

Leggera

Enjoy menu selection & house beverage for \$20

Berkshire pork belly

slow roasted, rhubarb and apple
GF/DF/P/NF

Suckling lamb

Served on house bread, mojo verde, caramelised Spanish onions & roasted bell peppers

Wagyu beef

Served on house bread, fermented mustard & sheep cheese

Grilled haloumi

baby beets, watercress, basil pesto, beetroot, tomato
GF/V

Grilled squid

zucchini & silver beet, pimiento romesco salsa
GF/DF

Risotto

Forest mushroom, garlic & herbs
GF/DF/Vegan/NF

Pulled Pork Salad

Red cabbage, broccoli, peas, crispy pork skin
GF/DF/NF

Margherita Pizza

Mozzarella & basil on tomato base
V

Prosciutto & Mushroom

Pizza

Parma prosciutto, field mushrooms, tomato base

Sin Carne Pizza

Mushroom, peppers, mojo verde, olives, caramelized Spanish onion
V

add chorizo, lamb or pork to pizzas \$6 each

Grande

Enjoy menu selection & house beverage for \$29

Grilled Black Angus rump

served medium rare with silverbeet sautéed with eschallots, Sultanas & almonds, pimiento romesco
GF/DF

Fresh Fish of the day

fennel tapenade with capers & olives, orange salad & burnt butter, mojo verde
GF/NF

Free range chicken breast

lemon & thyme infused, warm salmorejo & pisto of roasted pepper, pine mushrooms trifolati
GF/DF/NF

Black Angus short ribs

cut across, slow roasted served with Alubias white beans in fresh tomatoes pimiento & chilli
GF/NF/DF/P

Pasta of the Day

Chefs selection of house made pasta

Shared Lunch Menu

Designed for groups of 4 or more. Subject to availability.

Enjoy suckling meats & sides with a complimentary house beverage for \$30pp