



FEED ME

ANTIPASTI

Rosemary focaccia, whipped ricotta (V)	5ea
Marinated local olives (GF, V)	6
Selection of cured meat & house pickles (GF)	14
Fried calamari, grilled lemon, parsley (GF)	23
Salmon crudo, tomato salsa, basil, caper berry (GF)	24
Burrata, heirloom tomato, salsa verde, croutons (V)	27

PASTA

Ricotta gnocchi, corn, sticky pancetta	31
Pork & fennel ragu fusilli	33
Basil pesto orecchiette with slow roasted cherry tomatoes, pine nut (CN,V)	34
Beef ragu casarecce, thyme pangrattato, Grana Pandano	36
Crab linguini, roasted cherry tomatoes, baby capers, chilli, lemon, dill	39

*Gluten Free pasta available - please ask our staff

MAINS

Eggplant parmigiana, cacciatore sauce, basil (V)	28
Nduja chicken, pistachio & zucchini cream, shaved zucchini (CN, GF)	36
Slow cooked lamb shoulder, pomegranate, yoghurt, chilli, asparagus (GF)	42

SIDES

Rocket, walnut, peach salad with herb dressing (GF, V)	13
Lemon, feta & oregano fries (V)	13
Watermelon, feta, mint (GF, V)	13

DESSERT

Ricotta, white chocolate & raspberry cannoli	6ea
Loukamades, Nutella, roasted hazelnuts (CN)	14
Limoncello tiramisu	16

KIDS MENU

Focaccia + pasta napolitana + one dessert	25
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Marinated local olives (GF, V)
Selection of cured meat & house pickles (GF)
Fried calamari, grilled lemon, parsley (GF)
Pork & fennel ragu fusilli
Basil pesto orecchiette with pine nuts, slow roasted cherry tomatoes (CN, V)
Rocket, walnut, peach salad with herb dressing (GF, V)
Nduja chicken, pistachio & zucchini cream, shaved zucchini (CN, GF)

Dessert \$69

*Tables of 10 or more guests are required to enjoy our feed me menu.

Dietary Requirements:
We welcome individuals with dietary requirements & have a range of dishes that are appropriate for various dietary requirements & others that are adaptable for dietary requirements with adequate notice.

Please note a 15% surcharge will apply on Public Holidays