



## ANTIPASTI & STARTERS

- Green Sicilian Olives 7 GF (v)
- Salt Cured Olives, Palm Toffee, Dried Chilli 7 GF (v)
- Grain Bakery Sourdough & Butter 4pp (v)
- White Bean & Smoked Butter Hummus Dip & Schiacciata 12 (v)
- Three Cheese Arancini 12 (v)
  
- Fresh Figs, San Daniele Prosciutto, Walnuts, Gorgonzola Fonduta 22 GF
- Citrus Cured White Fish Ceviche in Garlic, Chilli, Herbs w Crostini 21
- Burrata, Roast Fennel, Radichio, Tomato, Croutons 19 (v)
- Spicy Pork & Fennel Sausage Pastry w Tomato Salsetta 18
- Roast Portobello Mushrooms, Pumpkin Puree, Stracciatella, Sage Butter 19 (v) GF
- Calamari Fritti w Roast Garlic Aioli 22

## PASTA

- Gnocchi Sorrentina 25 (v)
  - Tagliatelle, Lamb Ragù, Pecorino, Mint 28
  - Spaghetti, Vongole, Basil, Cherry Tomato, Garlic 28
  - Pumpkin & Goats' Cheese filled Cappelletti w Sage Butter 27 (v)
  - Spaghetti, Kale Miso Pesto, Tomato, Olives, Zucchini 25 (vegan)
  - Linguini, Prawns, Lemon Gremolata Pangrattato 29
  - Bucatini all' Amatriciana, Guanciale, Chilli, Pecorino & Pomodoro 25
- gluten free available on request*

## MAINS

- BBQ Lamb Ribs, Mint Labna, Zucchini Slaw 32 GF
- Snapper, White Bean, Pancetta, Tomato & Mussel Broth 34 GF
- Char-grilled Hanger Steak, Tuscan Cabbage, Salt Bush, Mushrooms, Chilli 38 GF
- Roast Herb Chicken, Baked Potato Salad 31 GF

## SIDES

- Garlic Sauteed Beans, Pangrattato 10 (v)
- Three Leaf, Soft Herb, Hazelnut Salad 9 GF (v)
- Roast Sweet Potato, Walnuts, Cannellini Bean Hummus, Mint Labna 14 GF (v)
- Steamed Greens w Cashews 11 GF (v)
- Shoe-string Chips, Tarragon Salt 8 (v)