

GRAZING MENU

PANE

HOUSE FOCACCIA (V)(DF)

Oregano, lemon & garlic

ANTIPASTI

ARANCINI BALLS (V)

Braised greens, provolone, aioli

CALAMARI FRITTI (DF)

Crispy calamari, basil leaves, zucchini, aioli

CAPRESE SALAD (V)(LG)

Heirloom tomatoes, stracciatella, fresh basil, EVOO

HOUSE MEATBALLS

Slow cooked pork meatballs, passata, parmesan

MAIN EVENT

RIGATONI ALLA VODKA

Tomato sugo, vodka, fresh basil

LAMB RAGU RIGATONI

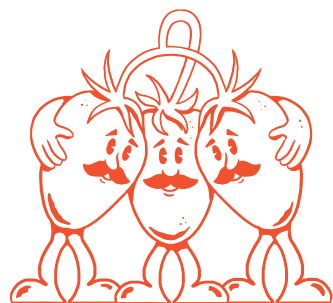
Braised lamb ragu, garden peas, tomato sugo

MARGHERITA PIZZA

Mozzarella, basil, parmesan

INSALATA VERDE (V)

Butter & Iceberg lettuce, rocket, herbs, house vinaigrette



\$45 PER PERSON - MINIMUM PARTY OF 4

FAMILY STYLE SHARED MENU

GRAZING MENU

(V) Vegetarian (VG) Vegan (LG) Low Gluten (DF) Dairy Free

Whilst we take all care to prepare our meals, due to the nature of our kitchen, we cannot 100% guarantee that any dish made is 100% free of gluten or allergens.

A 15% surcharge applies on public holidays. Credit card payments incur a processing fee.