



**restaurant
food
drinks**

small plates

Mount Zero olives, grissini (df, gfo, ve, v)	16
House made focaccia, extra virgin olive oil, caramelised apple balsamic (df, ve, v)	14
Arancini, truffle mayo, pecorino (gf, v)	4pc 18/ 8pc 28
Natural oysters vermouth mignonette, lemon (df, gf)	3pc 15/ 6pc 28/ 12pc 54
Hiramasu kingfish crudo, finger lime, avocado, squid ink tuile (df, gfo)	26
Calamari fritti, lemon myrtle mayo (df, gf)	19
Tasmanian scallops, nduja, cauliflower, macadamia (dfo, gf)	4pc 30
Duck liver pâté, cornichons, baguette (gfo)	26
Prosciutto San Daniele, focaccia, olives (df, gfo)	24
Burrata, heirloom tomato, caramelised apple balsamic, basil (gf, v)	24

burgers & rolls

King River Wagyu beef burger cheese, burger sauce, pickles, oak lettuce, tomato, milk bun, shoestring fries (dfo, gfo)	24
Moreton Bay bug roll bang bang sauce, lettuce, toasted sesame, shoestring fries (dfo, gfo)	26

If you have any special dietary requirements, please ask for options available. One bill per table.

(df) Dairy Free, (dfo) Dairy Free Option, (gf) Gluten Free, (gfo) Gluten Free Option, (ve) Vegan, (veo) Vegan Option, (v) Vegetarian, (vo) Vegetarian Option

large plates

Scallop and bug ravioli, crustacean sauce, lemon, bottarga	32
Urban Valley Mushroom risotto, Grana Padano, truffle oil (gf, veo, v)	32
2GR Wagyu ragu, mafaldine pasta, pecorino (dfo)	32
Kinkawooka mussels, sobrasada, shallots, crusty bread (dfo, gfo)	34
400g Pork cotoletta, rocket, Parmesan, horseradish	45
Pan seared market fish, provencal butter, greens, bottarga (dfo, gf)	36
Roasted cauliflower, macadamia, raisin gel, sage (gf, veo, v)	26
300g Angus Pure flank steak MB5+ shoestring fries, green peppercorn sauce (dfo, gf)	38
Phoenix Wagyu shoestring fries (dfo, gf) <i>Ask your waitstaff for today's cut</i>	MP

sides

Shoestring fries, truffle pecorino, aioli (dfo, gf, veo, v)	10
Steamed greens, pork fat labneh, macadamia (dfo, gf, veo, vo)	12
Heirloom tomatoes, basil, stracciatella, extra virgin olive oil (dfo, gf, veo, v)	12
Bitter leaf salad, grapefruit, toasted almonds (df, gf, veo, v)	12

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wood fired oven pizza

Our style of hand-stretched pizza is inspired by traditional pizza of Rome and Northern Italy

Quattro formaggi – mozzarella, gorgonzola, 22
parmigiano, provolone (v)

Funghi – mozzarella, mushrooms, gorgonzola, 22
truffle oil (v)
Add prosciutto 5

Salsiccia e friarielli – mozzarella, pork sausage, 24
friarielli, cracked pepper, pecorino

Zucca – mozzarella, butternut pumpkin, 24
pancetta, rocket, chilli oil, pepitas (vo)

Margherita – tomato, mozzarella, basil, 20
extra virgin olive oil (v)

Salami picante – tomato, mozzarella, spicy 24
salami, kalamata olives, red onion

Mare e monti – tomato, mozzarella, prawns, 28
pancetta, spicy XO sauce, basil

Prosciutto e stracciatella – tomato, 28
mozzarella, prosciutto, stracciatella, cherry
tomato, rocket, cracked pepper

Gluten free base available 4

**Please note this is not suitable for coeliacs*

*Please be aware that our gluten free pizza bases are made in an environment that also uses wheat and flour. If you have any special dietary requirements, please ask for options available. One bill per table.

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to finish

Cannoli , buffalo ricotta, pistachio, bitter chocolate sauce	16
Green apple sorbet , oat crumble, whipped cheesecake, toasted almonds (gfo)	20
Dark chocolate fondant , vanilla bean ice cream, raspberries, macadamia	18
Cheese board Adelaide Hills Triple Cream Brie, 24 month aged Parmigiano Reggiano, figs, lavosh, grissini, chutney (gfo)	20
Affogato vanilla bean ice cream, espresso, liquor of choice (gf)	14

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