

# charcuterie & share

<b>Charcuterie Platter</b>	<b>\$21</b>
selection of cured meats w/ toast	
<b>Cheese Platter</b>	<b>\$23</b>
selection of cheese w/ toast	
<b>Dips + Bread</b>	<b>\$14</b>
artichoke pesto + red capsicum dips w/ warm baguette (vg)	
<b>Olives + Pickles</b>	<b>\$7</b>
house marinated blend of pickles (vg gf)	
<b>Pickled Beets</b>	<b>\$8</b>
oven roasted escabeche pickled gold + red beets (vg gf)	
<b>House nut mix</b>	<b>\$6</b>
served warm + house spiced	

# smaller plates

<b>Garlic Cobb Loaf</b>	<b>\$14</b>
w/ homemade chilli jam	
<b>Heirloom Tomatoes</b>	<b>\$15</b>
w/ roasted escabeche pickled beets, goats cheese, roquette + hazelnuts (gf)	
<b>Salt + Pepper Squid</b>	<b>\$12</b>
w/ garlic aioli (gf available)	
<b>Charred Cauliflower</b>	<b>\$13</b>
w/ Geraldton wax + a citrus tahini sauce (v gf)	
<b>Rustic Chips</b>	<b>\$8</b>
w/ native saltbush, fleur de sel + rosemary	
<b>Upgrade to truffle + parmesan (+\$3)</b>	
<b>Side Salad</b>	<b>\$6</b>
roquette w/ shaved parmesan, red wine pickled onions + herb oil (gf)	

# bigger plates

<b>Steak</b>	<b>\$34</b>
250g Scotch Fillet MSA grain fed	
served w/ rustic chips, side salad + sauce espagnole	
<b>Half Chook</b>	<b>\$24</b>
marinated in a Vegemite mirepoix w/ rustic chips, side salad + sauce espagnole	
<b>Moules-Frites</b>	<b>\$22</b>
in a chorizo pebrade w/ rustic chips (gf)	
<b>Veggie Lasagna</b>	<b>\$21</b>
grilled seasonal vegetables w/ Napoli, vegan ricotta + mozzarella (v)	

# pasta

<b>'Spag Bol'</b>	<b>\$14</b>	<b>\$23</b>
how your mumma made it		
<b>Roo + Wattle Ragu</b>	<b>\$15</b>	<b>\$24</b>
slow cooked in redwine w/ pappardelle		
<b>Potato Gnocchi</b>	<b>\$16</b>	<b>\$25</b>
w/ forest mushrooms, truffle oil, pickled mushroom + charred onion puree (v)		
<b>Seafood Marinara</b>	<b>\$16</b>	<b>\$25</b>
in a creamy white wine sauce w/ fresh dill + fennel seed served w/ tagliatelle		
<b>Zucchini Noods</b>	<b>\$16</b>	<b>\$25</b>
w/ heirloom tomatoes + pumpkin in a hazelnut cream sauce		
<b>Vegemite + Cheese Ravioli</b>	<b>\$14</b>	<b>\$23</b>
pulled lamb in a Vegemite reduction w/ three cheese bechamel + olive dust		

# pizza

<b>Margherita</b>	<b>\$19</b>
classic style w/ Napoli, cheese + basil	
<b>Hawaiian</b>	<b>\$21</b>
an Aussie favourite w/ Napoli, cheese, spiced pineapple + beer braised ham	
<b>Seafood Marinara</b>	<b>\$22</b>
a taste of the ocean w/ cream cheese base, roquette + seafood	
<b>Meat-lovers</b>	<b>\$23</b>
for the lovers of meat w/ Napoli, cheese, chicken, cured meats, olives, red onion, capsicum + BBQ sauce	
<b>Chicken, Brie + Chilli jam</b>	<b>\$23</b>
sticky + sweet w/ Napoli, cheese, chicken, brie, black olives, red capsicum + homemade chilli jam	
<b>Veggie Pesto</b>	<b>\$21</b>
not so guilty pleasures; vegan pesto base w/ artichoke, heirloom tomatoes, capers, roquette, vegan cheese + herb oil (v)	
<b>Four Cheeses</b>	<b>\$22</b>
because there's no such thing as too much cheese w/ Napoli + all the cheese	
<b>Spicy Cauliflower</b>	<b>\$21</b>
a little kicker w/ spicy marinated cauliflower, almonds, pickled red wine onions + vegan cheese (v)	
<b>Salami, Blue Cheese + Honey Truffle Chilli</b>	<b>\$23</b>
stinky, sweet + a touch spicy w/ Napoli, Mozzarella + blue cheese, Salami + drizzled w/ a honey truffle chiili reduction	

v - vegan, gf - gluten free friendly, substitute for GF pasta or base +\$2