



SMALL PLATES

Saganaki 19 (Veg)

Authentic Grilled Kefalograviera, Honey Soaked Figs & Fresh Lemon.

Marinated Octopus 23.5 (GF)

Grilled Octopus, Chorizo, Romesco Sauce, Fennel-Parsley Salad & Aleppo Pepper Oil.

Grilled Swordfish 24 (GF)

Served with Baba Ghanoush, Anchovies, Charred Spring Onion & Zucchini Salsa.

Sizzling Prawns 22.5

Grilled U10 Tiger Prawns, Preserved Lemon-Chilli Butter, Confit Cherry Tomatoes and Garlic with Warm Sourdough.

Mussels 24.5

Steamed Black Mussels with Creamy White Wine Garlic Sauce & Toasted Sourdough.

Fritto Misto Di Mare 21

Fried Western Australian White Bait, Octopus, Crispy Calamari, Crumbed Prawns, Garlic Aioli, Aleppo Pepper Oil & Charred Lemon.

Scallops & Confit Pork Belly 24.5 (GF)

Served with Spiced Apple, Brown Butter, Sweet Potato Puree & Apple-Rosemary Gel.

Chicken Skewers 18.5 (GF)

Char Grilled and Served with Orange-Peppercorn Marmalade & Whipped Ricotta.

Lamb Kofta 19.5 (GF)

Tender Lamb, Creamy Hummus, Confit Carrots, Sumac Onions & Dukkah.

BREAD & MEZZE

Bruschetta 14.5 (Veg)

Crispy Sourdough, Heirloom Tomatoes, Fresh Basil, Whipped Ricotta, Fermented Tomato Vinaigrette, Olive Crumble & Grana Padano.

Turkish Rolls 8

Soft oven warmed Turkish Rolls, Sun Dried Tomato Butter.

Garlic Bread 10 (Veg)

Crispy Grilled Herb & Confit Garlic Butter Sourdough.

Add Cheese 3.5

Mezze Platter 21.5 (Veg)

Creamy Hummus, Fire Roasted Baba Ganoush, Taramasalata, Macadamia Dukkah, Pickled Garden Vegetables, Marinated Fetta, Grilled Sourdough & Pita Bread.

SALADS

Piata Salad 19.5 (Veg)

Fresh Tomato Salad, Confit Carrots, Fried Ricotta, Green Olives, Whipped Fetta, Fresh Mozzarella, Sourdough Croutons, Basil Leaves & Fermented Tomato Vinaigrette.

Greek Salad 18 (GF, Veg)

Chunky cut Garden Vegetables, Marinated Fetta, Kalamata Olives, Lemon & Olive Oil.

Caesar Salad 19.5

Cos Lettuce, Mixed Leaves, Red Anchovies, Soft Egg, Smoked Bacon, Garlic Sourdough Croutons & Grana Padano.

Add Grilled Chicken 5

SIDES

Confit Carrots, Tomato, Grilled Broccolini, Silver Beet, Red Cabbage, Romesco. 13.5
(GF, Veg)

Mini Caesar Salad, Cos Lettuce, Red Anchovies, Smoked Bacon, Garlic Sourdough Croutons & Grana Padano. 10.5

Crispy Onion Rings, Fried Basil, Grana Padano & Aioli. 9.5 (Veg)

Sundried Tomato Buttered Potatoes & Whipped Fetta. 9.5 (GF, Veg)

Creamy Mash Potato & Home Made Gravy. 7 (GF)

Spiced Rice, Loaded with Fresh Herbs & Toasted Almonds. 8
(DF, GF, Veg)



PLATTERS

Mediterranean Seafood Platter 80 for 1 | 160 for 2

Grilled U10 Tiger Prawns, Marinated Octopus, Moreton Bay Bugs, Swordfish, Gremolata, Seared Scallop, Fried Western Australian White Bait, Calamari, Crumbed Prawns, Grilled Coral Trout, Steamed Mussels in a Creamy White Wine Garlic Sauce, Greek Salad, Sun-Dried Tomato Butter Potatoes, Aioli, Garlic Butter, Grilled Lemon & Salsa Verde.

Mediterranean Meat Platter 45 for 1 | 90 for 2

Lamb Kofta, Marinated Chicken Skewers, Slow Cooked Lamb Shoulder, Confit Pork Belly, Grilled Chorizo, Fire Roasted Banana Peppers, Spiced Rice, Tabouli, Tzatziki, Whipped Fetta, Hummus & Pita Bread.

PLATTERS

Tropical Rock Lobster Full | Half MP

Gochujang x Mornay Sauce, served with Saffron Rice, Grilled Broccolini, Shaved Parmesan, Fresh Lemon & Herbs.

Coral Trout 49 (GF)

Pan Seared Coral Trout, Roasted Sweet Potato Wedges, Caponata, Grilled Broccolini, Romesco & Fermented Tomato Butter.

Baby Barramundi 43 (GF)

Oven Baked Whole Barramundi, Confit Tomatoes, Fermented Tomato Butter Sauce & Sweet Potato Puree.

Moreton Bay Bugs 46.5 (GF)

Creamy Garlic and Herb Moreton Bay bugs, Mash Potato, Grilled Broccolini, Aleppo Pepper & Fresh Herbs.

Cioppino Stew 43 (GF)

Tiger Prawns, Moreton Bay bugs, Black Mussels, Fresh Reef Fish, Calamari, Octopus, Creamy Mash Potato, Confit Tomatoes in a Light Fennel & Tomato Sauce.

Black Onyx Strip Loin (Rangers Valley, NSW) 56

270 Day Grain Fed MB³⁺, Fire Roasted Peppers, Crispy Onion Rings, Grilled Oyster Mushrooms, Smoked Sweet Potato Puree, Red Wine Jus & Herb Oil.

Lamb Shoulder Tagine 41

Slow Cooked Lamb Shoulder, Preserved Lemon, Rich Spiced Tomato Sauce, Green Olives, Dried Apricot, Seasonal Vegetables, Tzatziki & Herbed Couscous.

Confit Pork Belly 39 (GF)

Slow Cooked Pork Belly, Cauliflower Puree, Chat Potatoes, Silver Beet, Pickled Red Cabbage, Poached Apple, Apple and Rosemary Gel & House Made Gravy.

Chicken Baharat 37 (GF)

Grilled Chicken, Spiced Rice, Grilled Broccolini, Sumac Onions, Pomegranate, Salsa Verde & Herb Yoghurt Sauce.

Eggplant Cutlet 36 (Veg)

Fire Roasted Eggplant Lightly Crumbed, Caponata, Creamy Mash Potato, Whipped Ricotta & Fresh Pesto.

PASTA

Tiger Prawn Amatriciana 38 (DF)

Local U10 Tiger Prawns, Linguine, Smoked Bacon, Fermented Chilli, Rich Tomato Sauce & Fresh Basil.

Black Mussel Linguine 34

Fresh Australian Black Mussels, Garlic White Wine Butter Sauce, Confit Tomato, Fresh Herbs, Chilli & Linguine.

Seafood Marinara 42 (DF)

Tiger Prawns, Moreton Bay Bugs, Black Mussels, Fresh Reef Fish, Calamari, Octopus in Light Pomodoro Sauce & Linguine.

Prawn & Scallop Ravioli 40

Tiger Prawn and Scallop Ravioli, Charred Spring Onion and Zucchini Salsa, Fermented Tomato and Lemon Butter Sauce, Grana Padano & Garlic Breadcrumbs.

Boscaiola 36

Italian Pork Ragù, Casarecce, Oyster Mushrooms, Creamy Truffle Garlic Sauce & Grana Padano.

Lamb Shoulder Gnocchi 35

Pan Fried House Made Gnocchi, Fresh Basil Pesto, Slow Cooked Lamb Shoulder, Silverbeet Spinach & Cherry Tomatoes.

Chicken Alla Puttanesca 30

Slow Roasted Chicken, Casarecce, Kalamata Olives, Tomato, Capers, Basil & Pomodoro Sauce.