

# Eat!

## PLATES -

Negroni'd Olives -g/v	7
Pickled Vegetable Plate - g/v	8
Wood-Fired Bread - Burnt Garlic Butter - v	9
18 Month Serrano Ham - Red Eye Dressing - g	16
Whipped Cod Roe - Wood-Fired Bread	14
Stracciatella - Pickled King Mushrooms, Smoked Honey, Hazelnuts - g/v	17
Tuna Tartare - Cacio e pepe Mayo , Popcorn Capers, Sourdough waffle	25
Fried Squid - Fermented Chilli, Lemon, Ink - g	18
Meatballs - Tomato, Ricotta, Crumb	21
Wood-Roasted Broccolini - Miso Cashew Cream, Toasted Seeds - g/v	15
Salad - Cos Wedge, Ranch, Preserved Lemon, Peccorino - g/v	14
Fries - Wood-Fire Salt, Smoked Chilli Ketchup - v	10

## PIZZA -

MAGGIE - Vodka Sauce, Basil, Fior di Latte, Peccorino, EVOO [v]	21
ROBERTA - Tomato, Pepperoni, Mozzarella, Smoko Hot Honey, Guindillas	25
LOCAL - Pancetta, Wandi Apple, Chestnut, Mozzarella, Brussels, Watercress	24
VILLAGE - Mushroom, "The Peaks Mountaineer", White Onion Cream, Parsley [v]	23
ACTION BRONSON - Potato, Chorizo, Mozzarella, Tomato, Olive, Onion, Manchego	27
FIREBIRD - Wood Fired Chicken, Bacon, Fancy Hanks Bbq, Pickles, Jalapeño, Ranch	28
KID'N'PLAY - Tomato, Good Ham, Mozzarella	19

**EXTRAS** - Gluten free Base 4 | House Vegan / Dairy Free Mozzarella 4  
Tin of Ortiz Anchovies 14 | Hot Honey 3 | Ranch Crust Dip 2

## DESSERT -

Cookies + Cream - Soft Serve & Choc Chip Cookies	12
Espresso Martini X Soft Serve Affogato	22

[v] - vegetarian [g] - gluten free recipe

*Please* inform our staff if you have any food allergies.

Whilst all care is taken, we do not have an allergen free kitchen.

15% public holiday surcharge

