

PLATES -

Negroni'd Olives [g/v]	8
Pickled Vegetable Plate [g/v]	10
Wood-Fired Bread - Burnt Garlic Butter [v]	9
18 Month Serrano Ham - Red Eye Dressing [g]	16
Whipped Cod Roe - Wood-Fired Bread	15
Stracciatella - Roast & Pickled Beets, Curry Leaves [g/v] (Add Bread + 6)	19
Tuna Tartare - Almond Cream, Pickled Cucumber, Peppers, Potato Crisps	25
Fried Squid - Fermented Chilli, Lemon, Ink Mayo [g]	19
Meatballs - Tomato, Ricotta, Crumb (Add Bread + 6)	21
Wood-Roasted Broccolini - Miso Cashew Cream, Toasted Seeds [g/v]	16
Salad - Cos Wedge, Ranch, Preserved Lemon, Peccorino [g/v]	14
Fries - Wood-Fire Salt, Basil Mayo [v]	10

PIZZA -

MAGGIE - Vodka Sauce, Basil, Fior di Latte, Peccorino, EVOO [v]	22
ROBERTA (v 3.0) - Tomato, Pepperoni, Mozzarella, Pecorino, Our Hot Honey	28
LOCAL - Pancetta, Wandt Apple, Chestnut, Mozzarella, Brussels, Watercress	25
VILLAGE - Mushroom, "The Peaks Mountaineer", White Onion Cream, Parsley [v]	24
ACTION BRONSON - Potato, Chorizo, Mozzarella, Tomato, Olive, Onion, Manchego	28
FIREBIRD - Wood-Fired Chicken, Bacon, Fancy Hanks Bbq, Pickles, Jalapeño, Onion, Ranch	29
KID'N'PLAY - Tomato, Good Ham, Mozzarella	20

EXTRAS - Gluten free Base 4 | House Vegan / Dairy Free Mozzarella 4

Tin of Ortiz Anchovies 14 | Hot Honey 3 | Guindillas Chillis 3 | Ranch Dip 2

DESSERT -

Ever-Changing - Check With Our Team.	16
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[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

