

PANE {bread}

	1/2 serve	full serve
WARM CIABATTA extra virgin olive oil	4.5	8.5
OVEN-BAKED FOCACCIA extra virgin olive oil, sea salt	4.5	8.5
GARLIC & HERB BREAD / vegan garlic butter	5.5	10.0

BRUSCHETTA

	per piece
TOMATO BRUSCHETTA tomato, vegan cheese, vegan pesto, garlic, basil, olive oil	7.0

ZUPPE {soups}

RIBOLLITA / a hearty vegetable soup with cannellini beans, chickpeas, pangrattato, pesto di casa	13.5
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CHECK-IN NOW!



The name and telephone number of each patron is being collected for the purpose of contact tracing in the event of a suspected COVID-19 case at the venue.

PLEASE NOTE THERE WILL BE A 10% SERVICE CHARGE ADDED TO YOUR BILL ON SUNDAYS & 15% ON PUBLIC HOLIDAYS

ANTIPASTI

CHICKPEA DIP / smoked paprika, semi-dried tomatoes, pickled onion, toasted focaccia	12.0
OVEN ROASTED FIELD MUSHROOMS / vegan garlic butter, thyme, olive oil, balsamic, caramelised onion (served hot)	13.0
SPICED ROAST CAULIFLOWER & PUMPKIN SALAD / chickpeas, vegan fetta, parsley, lemon, crispy onion	15.5
CHAR-GRILLED MARINATED EGGPLANT / toasted almonds, vegan cheese, sweet & sour capsicum agrodolce (served cold)	13.0
CAPRESE INSALATE / vine ripened tomatoes, basil, olive oil, balsamic, vegan fetta	16.0
BEETROOT SALAD / apple, celery heart, vegan cheese, balsamic onions, pistachio crumb	14.0
MARINATED CHAR-GRILLED VEGETABLES / balsamic onions, vegan pesto, lemon and olive oil (served cold)	13.0
MELENZANE PARMIGIANA / oven baked layers of eggplant, san marzano tomato, fresh basil, vegan cheese	17.0

OLIVE WARM MARINATED OLIVES

GREEN SICILIAN OLIVES	9.0
LIGURIAN OLIVES	9.0
ARBEQUINA OLIVES	9.0
KALAMATA OLIVES	9.0
MIXED SELECTION OF OLIVES	9.0

PIZZA {rossa} SAN MARZANO TOMATO BASE

MARGHERITA PIZZA / san marzano tomato, vegan mozzarella, basil, sea salt	25.0
CHAR-GRILLED EGGPLANT / cherry tomatoes, olives, capers, caramelised onions, chilli, vegan fetta	25.5
ROASTED PUMPKIN / vegan mozzarella, caramelised onion, pine nuts, rocket	25.5
CHAR-GRILLED VEGETABLE / vegan mozzarella, garlic, basil, semi-dried tomato	25.5

PIZZA {bianca} OLIVE OIL & GARLIC BASE

POTATO / balsamic red onions, char-grilled eggplant, cherry tomatoes, fresh herbs, vegan fetta	25.5
PIZZA AI FUNGHI / assorted local mushrooms, roasted garlic, vegan bocconcini, toasted pine nuts	25.5
ROASTED CAULIFLOWER / potato, roasted spiced cauliflower, chickpea, caramelised onion, vegan mozzarella	25.5
CHAR-GRILLED BROCCOLINI / balsamic red onions, zucchini & artichoke puree, oregano, vegan mozzarella	25.5

SIDES

ROCKET, FETTA & AVOCADO SALAD / kalamata olives, red onion, semi-dried tomatoes, balsamic vinaigrette, fresh herbs, marinated vegan fetta	14.0
CHOPPED COS SALAD / vine tomatoes, red onion, basil, olive oil, white wine vinaigrette	10.5
MIXED LEAF / olive oil, balsamic	9.0
HOUSE CHIPS / fennel salt, vegan aioli, tomato chutney	10.5
SWEET POTATO FRIES / vegan aioli, tomato chutney	11.0
Extra vegan parmesan, fetta, bocconcini	1.5

MAINS

SPAGHETTI 'BOLOGNESE' / slow cooked lentil, eggplant & mushroom ragu, vegan parmesan	26.5
LINGUINE ALLA SOFIA / portobello mushrooms, semi dried tomato, capers, olives, tomato sugo, chilli, bocconcini	27.5
FETTUCCINI MUSHROOM / assorted local mushrooms in a creamy mushroom sauce, toasted pine nut and rosemary crumb	28.5
SPAGHETTI BROCCOLINI / chilli, garlic, pangrattato, peas, spinach, artichoke, fresh herbs, vegan bocconcini	26.5
GNOCCHI AL POMODORO / potato gnocchi, san marzano tomato, basil, vegan fetta, pangrattato, olive oil	27.5
ROASTED PUMPKIN RISOTTO / candied pumpkin, sweet corn, caramelised onion, vegan fetta, basil, toasted almonds	27.0
MUSHROOM RISOTTO / assorted local mushrooms, roasted garlic, vegan parmesan, toasted pine nuts, fresh basil	27.5
SUPERFOOD SALAD / mixed grains, broccoli, roasted cauliflower, heirloom tomatoes, candied pumpkin, asparagus, spinach, capers, beetroot hummus, vegan fetta, toasted nuts and seeds	27.5

OVEN BAKED DISHES

CAUTION HOT PLATE!

VEGETABLE LASAGNE / layers of roasted capsicum, pumpkin, mushroom, zucchini, eggplant oven baked with tomato, pesto and vegan mozzarella	29.5
SLOW BRAISED CHICKEPEA & VEGETABLE CASSEROLE / tomato, basil, vegan fetta served with garlic & herb bread	28.0
OVEN BAKED PENNE / in a rich tomato sugo, seasonal vegetables, garlic, fresh herbs, pine nut & herb crumb, vegan bocconcini	28.0
OVEN BAKED POTATO GNOCCHI / oven baked in tomato & basil sugo topped with candied pumpkin, pangrattato, vegan mozzarella	27.5

DOLCETTI {dessert}

FRANGELICO ICE CREAM / 15.0
chocolate gelato, macadamia nut gelato,
frangelico liqueur, toasted hazelnuts,
crushed chocolate biscuit, cacao nibs,
waffle cone

COCONUT BOUNTY BAR / 16.0
chocolate cake,
coconut & chocolate mousse topped with
coconut chantilly, passionfruit sorbet

AFFOGATO / 14.5
pistachio gelato, espresso, disaronno
amaretto liqueur, chocolate crumble,
toasted pistachio nuts



{VEGANNO}



COFFEE DARK SIDE BY ATOMICA COFFEE ROASTERS

A full bodied coffee offering notes of marmalade and dark berries, giving way to a rich chocolate finish

ESPRESSO / LONG BLACK	4.0
LATTE / CAPPUCINO / FLAT WHITE / 3/4	4.5
LATTE / SHORT MACH / LONG MACH / DOUBLE	
ESPRESSO / PICCOLO / MOCHA / DECAF	
+ soy / almond / coconut / oat	
+ large	0.9
+ extra shot / strong	0.5
CHAI / STICKY CHAI	4.6
ICED LATTE	5.0