



PLEASE NOTE THERE WILL BE A 10% SERVICE CHARGE ADDED TO YOUR BILL ON SUNDAYS & 17.5% ON PUBLIC HOLIDAYS
PROCEESING FEES APPLY TO ALL PAY WAVE AND CREDIT CARD PAYMENTS. KINDLY NOTE WE DO NOT SPLIT BILLS.



PANE {bread}

	1/2 serve	full serve
WARM CIABATTA extra virgin olive oil	6.5	10.5
OVEN-BAKED FOCACCIA extra virgin olive oil, sea salt	5.5	9.5
GARLIC & HERB BREAD / vegan garlic butter	9.0	13.0
GARLIC & HERB BREAD / vegan bocconcini	11.0	15.0

BRUSCHETTA

	per piece
TOMATO BRUSCHETTA tomato, vegan cheese, vegan pesto, garlic, basil, olive oil	12.0

ZUPPE {soups}

RIBOLLITA / a hearty vegetable soup with cannellini beans, chickpeas, pangrattato, pesto di casa	15.0
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OLIVES WARM MARINATED OLIVES

GREEN SICILIAN OLIVES	12.0
LIGURIAN OLIVES	12.0
ARBEQUINA OLIVES	12.0
KALAMATA OLIVES	12.0
MIXED SELECTION OF OLIVES	12.5

***Allergens: Attention customers with food allergies. Please be aware that we are not allergen certified and our food may contain or come into contact with common allergens, such as dairy, eggs, soybeans, tree nuts, peanuts, fish, shellfish or wheat.*

Regrettably we cannot list every ingredient in each dish. Please advise your server of any dietary requirements.

ANTIPASTI

CHICKPEA DIP / smoked paprika, semi-dried tomatoes, pickled onion, toasted focaccia	14.5
OVEN ROASTED FIELD MUSHROOMS / vegan garlic butter, thyme, olive oil, balsamic, caramelised onion (served hot)	15.0
SPICED ROAST CAULIFLOWER & PUMPKIN SALAD / chickpeas, vegan fetta, parsley, lemon, crispy onion	18.0
CHAR-GRILLED MARINATED EGGPLANT / toasted almonds, vegan cheese, sweet & sour capsicum agrodolce (served cold)	15.5
CAPRESE INSALATE / vine ripened tomatoes, basil, olive oil, balsamic, vegan fetta	22.5
BEETROOT SALAD / baby beets, roasted heirloom carrots, balsamic onions, rocket chickpea, pistachio nuts, vegan cheese	16.5
MARINATED CHAR-GRILLED VEGETABLES / balsamic onions, vegan pesto, lemon and olive oil (served cold)	15.0
MELENZANE PARMIGIANA / oven baked layers of eggplant, san marzano tomato, fresh basil, vegan cheese	22.0

SIDES

ROCKET, FETTA & AVOCADO SALAD / kalamata olives, red onion, semi-dried tomatoes, balsamic vinaigrette, fresh herbs, marinated vegan fetta	17.5
ITALIAN COLESLAW / shaved cabbage, fennel, red onion, radish, basil, mint, parsley, capers, vegan dressing, peas, lemon, olive oil	15.0
CHOPPED COS SALAD / vine tomatoes, red onion, basil, olive oil, white wine vinaigrette	13.5
MIXED LEAF / olive oil, balsamic	10.0
HOUSE CHIPS / fennel salt, vegan aioli, tomato chutney	13.5
SWEET POTATO FRIES / vegan aioli, tomato chutney	13.5
Extra vegan parmesan, fetta, bocconcini	3.5

MAINS

SPAGHETTI 'BOLOGNESE' / slow cooked lentil, eggplant & mushroom ragu, vegan parmesan	31.0
LINGUINE ALLA SOFIA / portobello mushrooms, semi dried tomato, capers, olives, tomato sugo, chilli, bocconcini	32.0
LINGUINE MUSHROOM / assorted local mushrooms in a creamy mushroom sauce, toasted pine nut and rosemary crumb	31.5
SPAGHETTI BROCCOLINI / chilli, garlic, pangrattato, peas, spinach, artichoke, fresh herbs, vegan bocconcini	30.5
GNOCCHI AL POMODORO / potato gnocchi, san marzano tomato, basil, vegan fetta, pangrattato, olive oil	32.0
ROASTED PUMPKIN RISOTTO / candied pumpkin, sweet corn, caramelised onion, vegan fetta, basil, toasted almonds	31.5
MUSHROOM RISOTTO / assorted local mushrooms, roasted garlic, vegan parmesan, toasted pine nuts, fresh basil	32.0
SUPERFOOD SALAD / mixed grains, broccoli, roasted cauliflower, heirloom tomatoes, candied pumpkin, asparagus, spinach, capers, beetroot hummus, vegan fetta, toasted nuts and seeds	29.5

OVEN BAKED DISHES

CAUTION HOT PLATE!	
VEGETABLE LASAGNE / layers of roasted capsicum, pumpkin, mushroom, zucchini, eggplant oven baked with tomato, pesto and vegan mozzarella	33.0
OVEN BAKED PENNE / in a rich tomato sugo, seasonal vegetables, garlic, fresh herbs, pine nut & herb crumb, vegan bocconcini	32.5
OVEN BAKED POTATO GNOCCHI / oven baked in tomato & basil sugo topped with candied pumpkin, pangrattato, vegan mozzarella	32.5

PIZZA {bianca} OLIVE OIL & GARLIC BASE

POTATO / balsamic red onions, char-grilled eggplant, cherry tomatoes, fresh herbs, vegan fetta	28.5
PIZZA AI FUNGHI / assorted local mushrooms, roasted garlic, vegan bocconcini, toasted pine nuts	29.5
ROASTED CAULIFLOWER / potato, roasted spiced cauliflower, chickpea, caramelised onion, vegan mozzarella	29.5
CHAR-GRILLED BROCCOLINI / balsamic red onions, zucchini & artichoke puree, oregano, vegan mozzarella	29.0

PIZZA {rossa} SAN MARZANO TOMATO BASE

MARGHERITA PIZZA / san marzano tomato, vegan mozzarella, basil, sea salt	28.0
CHAR-GRILLED EGGPLANT / cherry tomatoes, olives, capers, caramelised onions, chilli, vegan fetta	29.0
ROASTED PUMPKIN / vegan mozzarella, caramelised onion, pine nuts, rocket	29.0
CHAR-GRILLED VEGETABLE / vegan mozzarella, garlic, basil, semi-dried tomato	29.0

DOLCETTI {dessert}

FRANGELICO ICE CREAM / chocolate sorbet, macadamia nut gelato, frangelico liqueur, toasted hazelnuts, crushed chocolate biscuit, cacao nibs, waffle cone	18.5
COCONUT BOUNTY BAR / chocolate cake, coconut & chocolate mousse topped with coconut chantilly, raspberry sorbet	18.5
AFFOGATO / pistachio gelato, espresso, disaronno amaretto liqueur, chocolate crumble, toasted pistachio nuts	18.0

VEGANOS

