



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	6.5	10.5
GARLIC & HERB BREAD / vegan garlic butter	9.5	13.5
GARLIC & HERB BREAD / vegan bocconcini	11.5	15.5

BRUSCHETTA

	per piece
TOMATO BRUSCHETTA tomato, vegan cheese, vegan pesto, garlic, basil, olive oil	12.5

ZUPPE {soups}

RIBOLLITA / a hearty vegetable soup with cannellini beans, chickpeas, pangrattato, vegan pesto	15.5
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OLIVES WARM MARINATED OLIVES

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

***ALLERGENS:** ATTENTION CUSTOMERS WITH FOOD ALLERGIES. PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH OR SHELLFISH. UNFORTUNATELY WE CANNOT ACCOMMODATE FOR SEVERE ALLERGIES.

OUR MENU IS EXTENSIVE AND WE REGRETTABLY CANNOT LIST EVERY ITEM IN EACH DISH. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS PRIOR TO PLACING YOUR ORDER.

ANTIPASTI

CHICKPEA DIP / smoked paprika, semi-dried tomatoes, pickled onion, toasted focaccia	15.5
OVEN ROASTED FIELD MUSHROOMS / vegan garlic butter, thyme, olive oil, balsamic, caramelised onion (served hot)	15.5
SPICED ROAST CAULIFLOWER & PUMPKIN SALAD / chickpeas, vegan fetta, parsley, lemon, crispy onion, hummus	18.5
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	23.0
ROASTED HEIRLOOM CARROTS & BABY BEETS / balsamic onions, chickpeas, rocket, pistachio nuts, beetroot hummus, vincotto, olive oil, vegan fetta	17.0
MARINATED CHAR-GRILLED VEGETABLES / balsamic onions, vegan pesto, lemon and olive oil (served cold)	15.5
MELENZANE PARMIGIANA / oven baked layers of eggplant, san marzano tomato, fresh basil, vegan cheese	23.5

SIDES

ROCKET, FETTA & AVOCADO SALAD / kalamata olives, red onion, semi-dried tomatoes, balsamic vinaigrette, fresh herbs, marinated vegan fetta	18.5
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	10.5
HOUSE CHIPS / fennel salt, vegan aioli, tomato chutney	14.5
SWEET POTATO WEDGES / vegan aioli	14.5
Extra vegan parmesan, fetta, bocconcini	3.5

MAINS

SPAGHETTI 'BOLOGNESE' / slow cooked lentil, eggplant & mushroom ragu, vegan parmesan	31.5
LINGUINE ALLA SOFIA / portobello mushrooms, semi-dried tomato, capers, olives, tomato sugo, chilli, bocconcini	32.5
LINGUINE MUSHROOM / assorted local mushrooms in a creamy mushroom sauce, toasted pine nut and rosemary crumb	32.0
SPAGHETTI BROCCOLINI / chilli, garlic, pangrattato, peas, spinach, artichoke, fresh herbs, vegan bocconcini	31.0
GNOCCHI AL POMODORO / potato gnocchi, san marzano tomato, basil, vegan fetta, pangrattato, olive oil	32.5
ROASTED PUMPKIN RISOTTO / candied pumpkin, sweet corn, caramelised onion, vegan fetta, basil	32.0
MUSHROOM RISOTTO / assorted local mushrooms, roasted garlic, vegan parmesan, toasted pine nuts, fresh basil	33.0
SUPERFOOD SALAD / mixed grains, broccoli, roasted cauliflower, heirloom tomatoes, candied pumpkin, spinach, capers, beetroot hummus, vegan fetta, toasted nuts and seeds	30.0

OVEN BAKED DISHES

CAUTION HOT PLATE!

VEGETABLE LASAGNE / layers of pasta, roasted capsicum, pumpkin, mushroom, zucchini, eggplant, spinach oven baked with tomato, vegan pesto and vegan mozzarella	34.0
OVEN BAKED PENNE / in a rich tomato sugo, seasonal vegetables, garlic, fresh herbs, pine nut & herb crumb, vegan bocconcini	33.0
OVEN BAKED POTATO GNOCCHI / oven baked in tomato & basil sugo topped with candied pumpkin, pangrattato, vegan mozzarella	33.0

PIZZA {bianca} OLIVE OIL & GARLIC BASE

POTATO / balsamic red onions, char-grilled eggplant, cherry tomatoes, fresh herbs, vegan fetta	29.0
PIZZA AI FUNGHI / assorted local mushrooms, roasted garlic, vegan bocconcini, basil	30.0
ROASTED CAULIFLOWER / potato, roasted spiced cauliflower, chickpea, caramelised onion, vegan mozzarella	30.0
CHAR-GRILLED BROCCOLINI / balsamic red onions, zucchini & artichoke puree, oregano, vegan mozzarella	29.5

PIZZA {rossa} SAN MARZANO TOMATO BASE

MARGHERITA PIZZA / san marzano tomato, vegan mozzarella, basil, sea salt	29.0
CHAR-GRILLED EGGPLANT / cherry tomatoes, olives, capers, caramelised onions, chilli, vegan fetta	29.5
ROASTED PUMPKIN / vegan mozzarella, caramelised onion, pine nuts, rocket	29.5
CHAR-GRILLED VEGETABLE / vegan mozzarella, garlic, basil, semi-dried tomato, vegan pesto	29.5

DOLCETTI {dessert}

FRANGELICO ICE CREAM / chocolate sorbet, macadamia nut gelato, frangelico liqueur, toasted hazelnuts, crushed chocolate biscuit, cacao nibs, waffle cone	18.5
WARM STICKY TOFFEE & GINGER PUDDING / salted caramel, compote of berries, vegan vanilla bean ice cream	19.0
AFFOGATO / pistachio gelato, espresso, disaronno amaretto liqueur, chocolate crumble, toasted pistachio nuts	18.0

Please be aware all our desserts contain nuts

VEGANOS

