



PLEASE NOTE THERE WILL BE A 10% SERVICE CHARGE ADDED TO YOUR BILL ON SUNDAYS & 17.5% ON PUBLIC HOLIDAYS.
PROCEESEING 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	7.0	11.0
mount zero extra virgin olive oil		
OVEN-BAKED FOCACCIA	6.5	10.5
extra virgin olive oil, sea salt		
GARLIC & HERB BREAD / vegan garlic butter	9.5	13.5
GARLIC & HERB BREAD / with melted vegan bocconcini	11.5	15.5

BRUSCHETTA

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

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



ATTENTION CUSTOMER WITH FOOD ALLERGIES
Please, scan the QR code and read the allergy waiver for more details.

*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.

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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)	16.5
SPICED ROAST CAULIFLOWER & PUMPKIN SALAD/ chickpeas, vegan fetta, parsley, lemon, crispy onion, hummus, toasted almonds	18.5
CHAR-GRILLED MARINATED EGGPLANT / toasted almonds, vegan cheese, sweet & sour capsicum agrodolce (served cold)	15.5
CAPRESE INSALATA / vine ripened tomatoes, basil, olive oil, balsamic, vegan fetta	23.5
CHAR-GRILLED ASPARAGUS & BABY BEETS / balsamic onions, chickpeas, rocket, pistachio nuts, beetroot hummus, vincotto, olive oil, vegan fetta	17.5
MARINATED VEGETABLES / char-grilled vegetables, balsamic onions, vegan pesto, lemon and olive oil (served cold)	15.5
MELANZANE PARMIGIANA / oven baked layers of eggplant, san marzano tomato, fresh basil, vegan cheese	24.5
ROCKET, FETTA & AVOCADO SALAD / kalamata olives, red onion, semi-dried tomatoes, balsamic vinaigrette, fresh herbs, vegan fetta	18.5
ITALIAN COLESLAW / shaved cabbage, fennel, red onion, radish, basil, mint, parsley, capers, vegan dressing, peas, lemon, olive oil	15.5
CHOPPED COS SALAD / vine tomatoes, red onion, basil, olive oil, white wine vinaigrette	14.0
MIXED LEAF / olive oil, balsamic	10.5
HOUSE CHIPS / fennel salt, vegan aioli, tomato chutney	15.0
SWEET POTATO WEDGES / vegan aioli	15.0
Extra vegan parmesan, fetta, bocconcini	3.5

MAINS

SPAGHETTI ‘BOLOGNESE’ / slow cooked lentil, eggplant & mushroom ragu, vegan parmesan	32.5
LINGUINE ALLA SOFIA / portobello mushrooms, semi-dried tomato, capers, olives, tomato sugo, chilli, bocconcini	33.5
LINGUINE MUSHROOM / assorted local mushrooms in a creamy mushroom sauce, toasted pine nut and rosemary crumb	32.5
SPAGHETTI BROCCOLINI / chilli, garlic, pangrattato, peas, spinach, artichoke, fresh herbs, vegan bocconcini	32.0
GNOCCHI AL POMODORO / potato gnocchi, san marzano tomato, basil, vegan fetta, pangrattato, olive oil	33.5
ROASTED PUMPKIN RISOTTO / candied pumpkin, sweet corn, caramelised onion, vegan fetta, basil	32.5
MUSHROOM RISOTTO / assorted local mushrooms, roasted garlic, vegan parmesan, toasted pine nuts, fresh basil	33.5
SUPERFOOD SALAD / mixed grains, broccoli, roasted cauliflower, heirloom tomatoes, candied pumpkin, spinach, capers, beetroot hummus, vegan fetta, toasted nuts and seeds	31.0

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	35.5
OVEN BAKED PENNE / in a rich tomato sugo, seasonal vegetables, garlic, fresh herbs, pine nut & herb crumb, vegan bocconcini	33.5
OVEN BAKED POTATO GNOCCHI / oven baked in tomato & basil sugo topped with candied pumpkin, pangrattato, vegan mozzarella	33.5

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	30.5
ROASTED CAULIFLOWER / potato, roasted spiced cauliflower, chickpeas, caramelised onion, vegan mozzarella	30.5
CHAR-GRILLED BROCCOLINI / balsamic red onions, zucchini & artichoke puree, oregano, vegan mozzarella	29.5

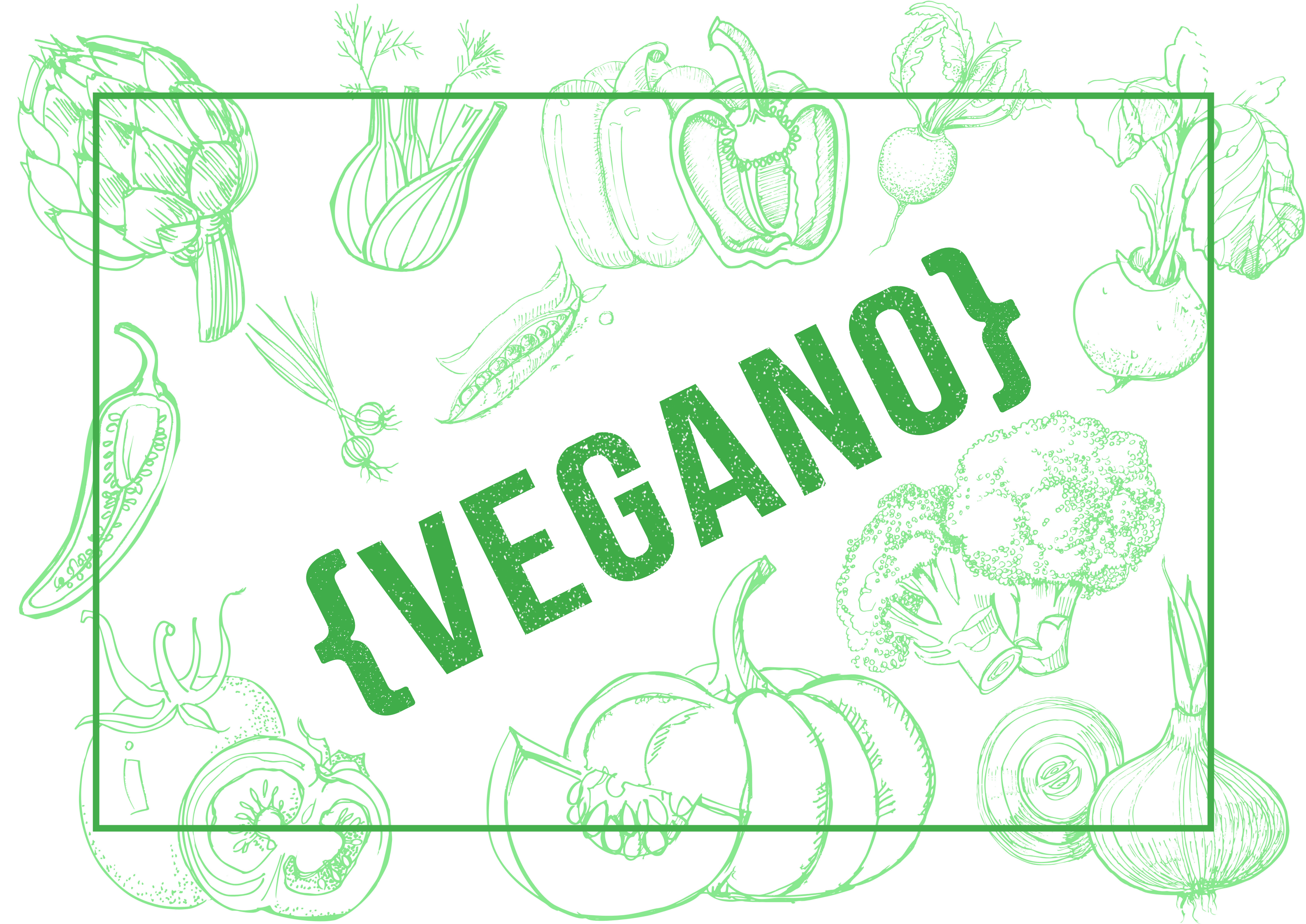
PIZZA {rossa} SAN MARZANO TOMATO BASE

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
CHOCOLATE FUDGE TART / vanilla gelato, macerated strawberries	18.5
AFFOGATO / pistachio gelato, espresso, disaronno amaretto liqueur, chocolate crumble, toasted pistachio nuts	18.0

Please be aware all our desserts contain nuts



VEGANO