rococo

PLEASE BE SURE TO **SPECIFY THAT YOUR ARE ORDERING A VEGAN DISH** *TO YOUR WAITER TO AVOID ANY MIX UPS AS WE DO HAVE VEGAN AND NON VEGAN VERSIONS OF MANY DISHES ON THIS MENU*

{VEGANO}

PANE {bread}

	1/2 serve	full serve
WARM CIABATTA / mount zero extra virgin olive oil	8.5	13.50
GARLIC & HERB BREAD / vegan garlic butter *(please request vegan version)*	12.5	17.5
GARLIC & HERB BREAD / with melted vegan bocconcini *(please request vegan version)*	14.0	18.5
TOMATO BRUSCHETTA / tomato, vegan cheese, vegan pesto, garlic, basil, olive oil (N) *(please request vegan version)*		15.0

OLIVES *WARM MARINATED MOUNT ZERO OLIVES*

GREEN SICILIAN OLIVES	14.0
LIGURIAN OLIVES	14.0
KALAMATA OLIVES	14.0
MIXED SELECTION OF OLIVES	14.0

ATTENTION CUSTOMER WITH FOOD ALLERGIES

Please, scan the QR code and read the allergy waiver for more details.

ALLERGEN NOTICE

PLEASE BE ADVISED THAT OUR FOOD IS PREPARED IN A KITCHEN WHERE COMMON ALLERGENS ARE PRESENT, INCLUDING DAIRY, EGGS, WHEAT, SOY, TREE NUTS, PEANUTS, FISH, AND SHELLFISH. WHILE WE TAKE CARE IN PREPARATION, WE CANNOT GUARANTEE THAT ANY MENU ITEM IS COMPLETELY FREE FROM ALLERGENS OR TRACES OF ALLERGENS.
WE ARE UNABLE TO ACCEPT RESPONSIBILITY FOR ALLERGIC REACTIONS CAUSED BY CROSS-CONTAMINATION. UNFORTUNATELY, WE MAY NOT BE ABLE TO SAFELY ACCOMMODATE GUESTS WITH SEVERE OR LIFE-THREATENING ALLERGIES.

OUR MENU IS EXTENSIVE, AND IT IS NOT POSSIBLE TO LIST EVERY INGREDIENT IN EACH DISH. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER.

(N) = **CONTAINS NUTS**

DISHES MARKED WITH "N" CONTAIN NUTS AS AN INGREDIENT. HOWEVER, PLEASE NOTE THAT ALL MENU ITEMS MAY COME INTO CONTACT WITH NUTS OR CONTAIN TRACES OF NUTS

ANTIPASTI

CHICKPEA DIP / smoked paprika, semi-dried tomatoes, pickled onion, toasted focaccia *(please request vegan version)*	17.5
CHAR-GRILLED MARINATED EGGPLANT / toasted almonds, vegan cheese, sweet & sour capsicum agrodolce (served cold) (N)	17.5
OVEN ROASTED FIELD MUSHROOMS / vegan garlic butter, thyme, olive oil, balsamic, caramelised onion (served hot)	18.5
SPICED ROAST CAULIFLOWER & PUMPKIN SALAD/ chickpeas, vegan fetta, parsley, lemon, crispy onion, hummus, toasted almonds (N)	19.5
MUSHROOM ARANCINI / assorted winter mushrooms, vegan parmesan with chilli & garlic aioli *(please request vegan version)*	17.5
MARINATED VEGETABLES / char-grilled vegetables, balsamic onions, vegan pesto, lemon and olive oil (served cold) (N)	16.5
MELANZANE PARMIGIANA / oven baked layers of eggplant, san marzano tomato, fresh basil, vegan cheese *(please request vegan version)*	29.0

SIDES

ROCKET, FETTA & AVOCADO SALAD / kalamata olives, red onion, semi-dried tomatoes, balsamic vinaigrette, fresh herbs, vegan fetta (N) *(please request vegan version)*	19.5
ITALIAN COLESLAW / shaved cabbage, fennel, red onion, radish, basil, mint, parsley, capers, vegan dressing, peas, lemon, olive oil *(please request vegan version)*	17.0
CHOPPED COS SALAD / vine tomatoes, red onion, basil, olive oil, white wine vinaigrette	16.0
MIXED LEAF / olive oil, balsamic	12.5
HOUSE CHIPS / fennel salt, vegan aioli, tomato chutney *(please request vegan version)*	16.5
SWEET POTATO WEDGES / vegan aioli *(please request vegan version)*	17.0
Extra vegan parmesan, fetta, bocconcini	3.5
Extra vegan aioli, vegan chilli & garlic aioli	3.5

MAINS

SPAGHETTI 'BOLOGNESE' / slow cooked lentil, eggplant & mushroom ragu, vegan parmesan *(please request vegan version)*	37.0
LINGUINE ALLA SOFIA / portobello mushrooms, semi-dried tomato, capers, olives, tomato sugo, chilli, bocconcini	37.5
MEZZI PACCHERI MUSHROOM / assorted local mushrooms, mushroom crema, toasted pine nut and rosemary crumb (N)	37.0
SPAGHETTI BROCCOLINI / chilli, garlic, peas, spinach, artichoke, fresh herbs, vegan bocconcini, pangrattato (N)	36.5
GNOCCHI AL POMODORO / potato gnocchi, san marzano tomato, basil, vegan fetta, olive oil, pangrattato *(please request vegan version)*	37.0
ROASTED PUMPKIN RISOTTO / candied pumpkin, sweet corn, caramelised onion, vegan fetta, basil *(please request vegan version)*	37.5
MUSHROOM RISOTTO / assorted local mushrooms, roasted garlic, vegan parmesan, toasted pine nuts, basil (N) *(please request vegan version)*	37.5
SUPERFOOD SALAD / mixed grains, broccoli, roasted cauliflower, heirloom tomatoes, candied pumpkin, spinach, capers, beetroot hummus, vegan fetta, toasted nuts and seeds (N) *(please request vegan version)*	34.5

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 (N) *(please request vegan version)*	39.5
OVEN BAKED POTATO GNOCCHI / oven baked in a roast tomato & basil sugo topped with candied pumpkin, pangrattato, vegan mozzarella *(please request vegan version)*	39.0

A SURCHARGE OF 10% APPLIES ON SATURDAYS & SUNDAYS. A SURCHARGE OF 18.5% APPLIES ON PUBLIC HOLIDAYS.

KINDLY NOTE WE DO NOT SPLIT BILLS

PIZZA {bianca} *OLIVE OIL & GARLIC BASE*

SMASHED ROASTED POTATO, ROSEMARY & SEA SALT / caramelised onion, vegan fetta *(please request vegan version)*	30.0
PIZZA AI FUNGHI / assorted local mushrooms, roasted garlic, vegan bocconcini, basil (N) *(please request vegan version)*	35.5
ROASTED CAULIFLOWER / potato, roasted spiced cauliflower, chickpeas, caramelised onion, vegan mozzarella	34.5
CHAR-GRILLED BROCCOLINI / balsamic onions, zucchini & artichoke puree, oregano, vegan pesto, vegan mozzarella (N)	34.0

PIZZA {rossa} *SAN MARZANO TOMATO BASE*

MARGHERITA PIZZA / san marzano tomato, vegan mozzarella, basil, sea salt *(please request vegan version)*	33.0
CHAR-GRILLED EGGPLANT / cherry tomatoes, olives, capers, caramelised onions, chilli, vegan fetta	35.0
ROASTED PUMPKIN / vegan mozzarella, caramelised onion, pine nuts, rocket & parmesan (N) *(please request vegan version)*	34.5
CHAR-GRILLED VEGETABLE / vegan mozzarella, garlic, basil, semi-dried tomato, vegan pesto (N) *(please request vegan version)*	34.5

DOLCETTI {dessert}

FRANGELICO ICE CREAM / chocolate sorbet, macadamia nut gelato, frangelico liqueur, toasted hazelnuts, crushed chocolate biscuit, cacao nibs, waffle cone (N) *(please request vegan version)*	20.0
CHOCOLATE FUDGE TART / vanilla gelato, macerated strawberries (N)	20.5
AFFOGATO / pistachio gelato, espresso, disaronno amaretto liqueur, chocolate crumble, toasted pistachio nuts (N) *(please request vegan version)*	20.0

{VEGAN}