

LTO

SPRITZ

aperol 14
aperol, prosecco, bubbles

campari 14
campari, prosecco, bubbles

COCKTAILS

margarita 14
cazadores tequila, cointreau,
lime, jalapeño

espresso martini 14
42 below vodka, tia maria,
espresso, vanilla

passion amor bellini 14
kiwi fruit puree, wild strawberry
liqueur, prosecco

BEER

ichnusa sardinian lager 10

WINE

giant steps chardonnay 2024 10
yarra valley, vic

giant steps pinot noir 2024 10
yarra valley, vic

WOOD-FIRED BREAD

sicilian v 8pp

focaccia 8pp
olive & rosemary v

SALUMI PLATE

**sopressa milano / classic mortadella /
prosciutto di parma** 32
house pickles

sopressa milano 24

classic mortadella 24

prosciutto di parma 28

ANTIPASTI

olives 10
chilli, lemon, herbs v/gf/df

wagyu beef carpaccio 26
anchovy, salsa verde, hazelnut gf/df

daily fish crudo 23
charred peppers, lemon, chives
and dill emulsion gf/df

caponata 16
eggplant, capsicum, raisin,
pinenuts vg/gf/df

heirloom tomatoes 16
white balsamic, calabrian chilli,
avocado vg/gf/df

charred baby peppers 16
verjuice gremolata vg/gf/df

byron bay burrata 24
compressed rockmelon,
pistachio v/gf

wood-fired beef meatballs 18
westholme wagyu meatballs,
mozzarella

arancini 18
porcini mushroom, taleggio v

fritto misto 25
tweed coast seafood, lemon df

charred freemantle octopus 28
tomato, nduja, parsley df/gf

Please note there is a 10% surcharge on Sundays and 15% on Public Holidays. We do our best to serve up dishes using seasonal and locally sourced produce where possible. For any additional info on allergens please ask one of our team.
v-vegetarian • vg-vegan • gf-gluten free • df-dairy free