

**TO START**

- Roasted Garlic Bread with French butter & sea salt **14**
- Fresh baked sourdough, parmesan oil **11**
- Warmed house blend olives **11**
- Spanish anchovies, wood roasted bread **19**
- Wood roasted port Lincoln sardines, garlic, tomato & toasted sourdough (3) **21**
- House made duck pate, cornichons, sourdough **17**
- Fried hand made Chicken + mushroom dumplings, XO sauce, kewpie, spring onion (6) **24**
- Ceviche of kingfish, lime, fresh chilli, daikon, cucumber **25**
- ½ kg of Port Lincoln black mussels, rich garlic cream, herbs & fries **26**
- Local heirloom tomato, buffalo mozzarella, aged balsamic, basil & extra virgin olive oil **23**

**PASTA (Italian bronze rolled & house made)**

- Carsarecce with sun-dried tomato pesto, pinenuts, basil, fresh tomatoes, parmesan **26**
- Orecchiette, pork fennel sausage, broccolini, garlic, chilli, local oil, Parmesan **27**
- Fresh pappardelle, roasted Swiss brown mushrooms, white wine, porcini, cream **28**
- Rigatoni duck ragu, Italian Roma tomato, pecorino **28**
- Spaghetti, king prawns, mussels, scallops, olive oil, garlic, fresh tomato, herbs **35**

**OFF THE CHARCOAL GRILL**

- Premium 200g eye fillet, truss tomatoes, salsa verde **37**
- Hand selected MSA MB2 300g sirloin steak, truss tomatoes, salsa verde **41**
- Miso glazed cabbage steak **30**
- 300g MB9 Wagyu Scotch fillet, truss tomatoes **65**
- Heritage breed pork cutlet, roasted onions, jalapeno relish **38**
- South Australian King Prawns, chorizo, Spanish onion, roasted tomato dressing **41**
  
- Pan roasted Salmon fillet, shaved fennel, radish & herb salad, lemon oil **37**
- Crumbed South Australian King George whiting, house fries, lemon aioli **36**

**SIDES**

- Fries, Aioli **11**
- New seasons potatoes, chives & sour cream **13**
- Grilled broccolini, red onion, lemon & mustard dressing **13**
- Knead garden salad **11**

**KIDS 15**

- Any pasta from the menu with either Melted butter & cheese, Italian tomato sauce & cheese or Bolognese Sauce

**DESSERT**

- Traditional crème brulee, pistachio biscotti **15**
- Warmed banana cake, chocolate sorbet, salted caramel & roasted macadamias **15**
- Vanilla panacota, summer mango, blueberry, mint & toasted almonds **15**
- 9 month aged manchego, house made lavosh, roasted quince **16**
- Affogato **19**
- Kids ice cream **10**