

# CHEF'S MENU

\$49 PP · AVAILABLE FOR GROUP BOOKINGS OVER 8+

## STARTERS

### BRUSCHETTA

Cherry tomato, basil, extra virgin olive oil • VG, DF

### BURRATA

Caponata, rocket, aged balsamic • V, GF

### FENNEL & GARLIC SOPRESSA SALAMI

8 mo. Guindilla peppers • DF, GF

## MAINS

### SALT & PEPPER CALAMARI

Szechuan salt, lime aioli • DF, GF

### MARGHERITA PIZZA

Tomato, mozzarella, basil, parmesan • V, VGP

### GARLIC PRAWN PIZZA

Mozzarella, cherry tomato, grilled peppers, parsley

## SIDES

### LEAF SALAD

House vinaigrette • VG, GF

## OPTIONAL DESSERT

### SUMMER FRUIT PAVLOVA +\$15

Fresh cream, toasted coconut • V, GF

### CHOCOLATE CAKE +\$15

Berry coulis, vanilla ice cream • V

V vegetarian · VG vegan · VGP vegan possible · DF dairy free · GF gluten free

Our menus are subject to seasonal & ingredient availability changes. Our menu may contain allergens & is prepared in a kitchen that handles nuts, shellfish & gluten. Whilst we make every effort to accommodate dietary needs, we cannot guarantee that our food will be entirely allergen-free. Please be aware that a 10% surcharge will be added on Sundays, and 15% on public holidays. Please be aware all card transactions will incur a 1% surcharge.