

Starters-Salads-Desserts

Order at the bar

1.12% card surcharge applies, cash accepted

Starters

Focaccia with EVOO and balsamic	7	Marinated olives	7
House made focaccia served with local EVOO and aged balsamic for dipping (v,vg,ngo)		House marinated Australian olives (v,vg,gf,ngo)	
Focaccia with tomato butter	9	Local burrata	19
House made focaccia served with our tomato butter (v,ngo)		La Delizia burrata, warm roast tomato sugo, confit garlic oil, spent focaccia crostino (v)	
Cheesy garlic breadstick	3.5	+ Focaccia 2	
House made breadstick filled with confit garlic butter, fior di latte, parsley (v)		Tasting bowl	17
Vegan cheesy garlic breadstick	3.5	Selection of our favourites; pickles, olives, focaccia, salami, prosciutto, stracciatella (gfo,ngo)	
House made breadstick filled with confit garlic butter, mozzarella, parsley (vg)		Local cured meats	
		Prosciutto mattonella 30/60g	7/14
		Casalingo salami 40/80g	7/14

Salads

House salad	12	Orange and fennel salad	16
Cherry tomatoes, red onion, feta, basil, rocket, pangrattato, balsamic evoo dressing (v,vgo,ngoo,gfo)		Radicchio, lightly pickled fennel, navel orange, rocket, red onion, parsley, dill, mint, sumac, pecorino (v,vgo,ngoo,gf)	
Add to any salad			
+ Crispy prosciutto 2			
+ Stracciatella 3			

Desserts

Tiramisu panna cotta	12	Icecream sundae with biscoff	10
Coffee panna cotta, whipped espresso mascarpone, dark chocolate soil, almond sponge, spiced rum (gf)		Vanilla icecream with chocolate and hazelnut swirl, biscoff & chocolate crumb (vg)	
Sticky date pudding	12	Add to any dessert	
House made favourite swimming in butterscotch sauce, locally made vanilla bean icecream (v)		+ 1 extra scoop of icecream	3.5
		+ 2 extra scoops of icecream	6

Please discuss dietary requirements prior to ordering

(v) vegetarian (vg) vegan (vgo) vegan option (gf) gluten free
(gfo) gluten free option (ngo) no garlic or onion (ngoo) no garlic or onion option

Outside food & drinks (other than BYO beer, wine and cider) NOT permitted

Drinks

BYO corkage \$4/person

Beer, wine and cider only, no other outside drinks permitted

House Drinks

Lemonade

Nothing but lemon, a little sweetness and filtered water

glass 5
carafe 10

Citrus Spritz

Fresh orange infused with lemon thyme, sparkling water

glass 5
carafe 10

Lou's Ice Tea

Lemon, black tea, lemon zest and filtered water

glass 5
carafe 10

Fruit Juice

Pineapple, Apple, Orange

glass 4

Margaret River Beverages

Dry Cola 330ml

A lightly carbonated cola featuring a blend of herbal extracts delivers a classic cola taste

5.5

Premium Lemonade 330ml

A new and innovative twist on the classic recipe delivering a refined flavour and dry finish

5.5

Citron Presse 330ml

Based on a classic European café drink, serious refreshment delivered in the form of real lemon juice, a touch of lime and aromatic bitters

5.5

Spinifex Brewing Co

Australian Ginger Beer 330ml

A fruity, hand-crafted ginger beer, infused with Kakadu plum, indigenously sourced and harvested from WA's Dampier Peninsula

6.5

Lemon, Wild Lime & Bitters 330ml

Spinifex's in-house crafted bitters, infused with native spices offers a crisp citrus burst, balanced bitterness and mineral complexity

6.5

Lightning Minds

Pale Ale <0.5% 330ml

A modern take on the classic American Pale Ale with bright tropical hops balanced with an assertive bitterness and well-rounded malt character

10

Sparkling Water

Mt Ossa Sparkling Water 750ml

The perfect natural balance of minerals and elements for the distinctive pristine taste, true to Tasmania's rich terroir

7

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