

EAT

FOR THE TABLE

- Bread and Man O' War olive oil (DF) (VG) \$11
Marinated black olives (GF) (DF) (VG) \$9
Garlic and herb focaccia (DF) (VG) \$10

ENTREE

- Slow cooked lamb croquettes \$16
Spiced capsicum sauce
Bruschetta \$18
Smoked king fish, stracciatella, radish
Fried calamari \$16
Olives, chilli, onions, greens
Potato gnocchi (V) \$18
Mushroom, tomato, parmesan
Soup of the day

SHARING PLATTERS

- Cheese selection (V) \$34
Homemade accompaniment, crackers
Italian charcuterie selection \$50
Toasted bread, olives, pickle
Man O' War cheese & charcuterie \$58

SIDES

- Shoestring fries (GF) (DF) (V) \$10
Grain mustard mayo
Roasted seasonal veggies (VG) \$12

PIZZAS

- Margherita (V) \$21
Tomato, fresh mozzarella, basil
Chorizo \$26
Tomato, smoked mozzarella,
fresh chilli, pecorino
Prosciutto \$28
Fresh mozzarella, mushroom, rocket,
parmesan, truffie oil
Potato (V) \$24
Blue cheese, fresh mozzarella, spinach
Gluten free pizza base +\$3

DESSERTS

- Brownie \$13
Vanilla ice cream, walnut
Mini pavlova (GF) \$13
Mascarpone, seasonal fruit

FOR THE KIDS

- Popcorn basket (GF) (V) \$5
Mini margherita (V) \$12
Tomato sauce, fresh mozzarella, basil
Fish & chips (DF) \$14
Crumbed fish fingers, shoestring fries,
ketchup
Ice-cream cone \$4
1 x scoop of vanilla, coconut or chocolate