

TAPAS MENU

"There is no sincerer love than the love of food." George Bernard Shaw

OLIVES

warm olives, pickled garlic, rosemary, lemon \$9 (V, GF)

or

truffle crumbed Ascolana olives, stuffed with a meat filling \$13 (GF)

**try it with : Manzanilla Sherry or Jura Savagnin*

PATATINE al formaggio e tartufo (Small) \$11 | (Large) \$15 (GF)

warm potato crisps, truffle mayo with freshly grated truffle cheese

**try it with : Champagne or Riesling*

CARCIOFI \$15 (V, GF)

marinated artichoke hearts, hummus, pomegranate, japanese plum vinegar, mint

**try it with : Soave or Rosé*

BRUSCHETTA alle Alici (2 per serve) \$16

marinated anchovies, Pepe Saya cultured butter, capers, pickled garlic served on sourdough

**try it with : Fino Sherry or Sparkling*

ARANCINI (4 per serve) \$16 (GF)

two cheese arancini, rocket, parmesan, mayo

**try it with : Pinot Grigio or Chardonnay*

POLPETTE (3 per serve) \$16

beef meatballs, napoli sauce and parmesan served with crusty bread

**try it with: Chianti or Merlot*

SMOKED SALMON BLINIS (4 per serve) \$16

smoked salmon, blinis, crème fraiche, caviar, pickles

**try it with: Riesling or Pinot Noir*

POMODORO Salad \$16 (V, GF)

vine ripened tomatoes, goat cheese marinated in olive oil and thyme, capers
drizzled with basil oil and charcoal smoked olive salt

**try it with : Pinot Noir or Sauvignon Blanc*

BURRATA \$20 (GF)

burrata cheese, grilled peaches, prosciutto, balsamic, extra virgin olive oil

**try it with Sauvignon Blanc or Pinot Noir*

TERRINA \$20

150gr free range chicken, leek and truffle terrine, served with crusty bread, Dijon mustard
and pickles

**try it with : Gamay or Chardonnay*

(VEGAN & GLUTEN FREE OPTIONS AVAILABLE)

10% surcharge applies on Sunday

GRAPE THERAPY

15% surcharge on Public Holidays

PIZZA MENU

"There is no sincerer love than the love of food." **George Bernard Shaw**

MARGHERITA \$19

tomato base, fior di latte mozzarella, extra virgin olive oil, basil (V)
**try it with : Rosé or Primitivo*

NAPOLETANA \$20

tomato, mozzarella cheese, anchovies, olives, oregano
**try it with : Riesling or Tempranillo*

DIAVOLA \$21

tomato, mozzarella cheese, hot salami, chili flakes
**try it with : Valpolicella Amarone or Gewürztraminer*

VEGANA \$22

tomato, vegan cheese, italian artichokes, sundried tomatoes, basil oil
**try it with : Riesling or Fiano*

FUNGHIE COTTO \$22

tomato, mozzarella cheese, double smoked ham, mushrooms, truffle oil
**try it with : Nebbiolo or Barolo*

CARNIVORA \$23

tomato, mozzarella cheese, double smoked ham, hot salami, prosciutto
**try it with : Nero d'Avola or Shiraz*

PROSCIUTTO \$24

tomato, bocconcini mozzarella, prosciutto, rocket, parmesan, balsamic
**try it with : Sangiovese or Chianti Classico*

CHEESE & CHARCUTERIE

\$30 BOARD - \$40 BOARD - \$50 BOARD

Cheese and/or Charcuterie on request – Ask for our Daily Selection.

All our boards are served with crackers, quince paste, fig jam, pickles, sundried tomatoes, honey, dried fruits

(VEGAN & GLUTEN FREE OPTIONS AVAILABLE)

Gluten Free Pizza Base +\$5

All of our pizzas are made by our friends at Salt Meats Cheese. Using a premium mix of imported Italian 00 flour and wholegrain and fresh yeast, all dough undergoes a 48hr proofing process, then gets hand stretched and topped with premium ingredients. Please note: NO MODIFICATIONS to the Pizza menu.

SET MENU

"There is no sincerer love than the love of food." George Bernard Shaw

For groups of 2 people or more - \$49 per person

~~ Sharing style ~~

OLIVES warm olives, pickled garlic, rosemary, lemon

**try it with : Manzanilla Sherry or Vermentino*

ARANCINI

two cheese arancini, rocket, parmesan, mayo

**try it with : Pinot Grigio or Chardonnay*

POLPETTE

beef meatballs, napoli sauce and parmesan served with crusty bread

**try it with: Chianti or Merlot*

PIZZA MISTA

Selection of pizzas to share

**try it with : Sangiovese or Pinot Noir*

POMODORO Salad

vine ripened tomatoes, goat cheese marinated in olive oil and thyme, capers, drizzled with basil oil and charcoal smoked olive salt

**try it with : Pinot Noir or Sauvignon Blanc*

Add Wine Matching (5 glasses) - \$50 per person

**100ml pour*

(VEGAN & GLUTEN FREE OPTIONS AVAILABLE)