



Please notify your waiter of any allergies. Unfortunately, we cannot guarantee any allergen-free meals.

15% surcharge applies on public holidays. We may be unable to accommodate alterations during busy times.

vg = vegan
v = vegetarian
gf = gluten free
cn = contains nuts
vgo = vegan option
vo = vegetarian option
gfo = gluten free option

BREAKFAST

mon - fri 7am - 2pm | sat & sun 8am - 3pm

OMELETTE OF THE DAY mp

see our specials board for today's creation

STICKY DATE & BANANA PORRIDGE 18

whipped banana yoghurt, rhubarb jam, date roasted pepitas (v, cn)

BUTTERMILK RICOTTA PANCAKES 24

honeycomb butter, caramelized banana, vanilla whipped cream, pecans, honey (v, cn)
+ smoked bacon 6

PULLED PORK BENNY 28

two poached eggs, slow roasted pulled pork, crunchy crackling, house-made apple cider hollandaise, pickled red cabbage, apple & herb salad, toasted english muffin

BIG BREAKFAST 29

eggs cooked to your liking, smoked bacon, house-made italian sausage, mushrooms, roasted tomato, hashbrown, sourdough (gfo)
+ avocado 4 + halloumi 5

CHILLI SCRAMBLE 25

toasted croissant, chilli scrambled eggs, crispy chilli oil, fragrant herb salad, fried onions, pickled chilli (v, gfo)
+ halloumi 5 + bacon 6

AVOCADO ON TOAST 24

seven grain sourdough, freshly sliced avocado, miso hummus, slow roasted tomatoes, feta, poached eggs, green sauce, herb salad, dukkah (v, gfo, cn)
+ bacon 6 + tasmanian smoked salmon 8

EGGS ON TOAST 14

two free-range eggs cooked to your liking, sourdough (v, gfo)
+ smoked bacon 6

TOAST / FRUIT TOAST 8.5

sourdough, seven grain or fruit toast, cured butter & preservatives (v, vgo, gfo)

DON'T FORGET THE...

egg / relish / crispy chilli oil	3
home-made hollandaise /roasted tomato / avocado / spinach / mushroom / hashbrown	4
feta / halloumi	5
bacon / pork & fennel sausage	6
smoked tasmanian salmon	8

LUNCH

mon - fri 11:30am - 2pm | sat & sun 11:30am - 3pm

SOUP OF THE DAY mp

see special's board for today's creation

CASARECCE CON CREMA DI BROCCOLI 22

house-made casarecce, garlic, chilli, broccoli, parmesan, pistachio pangrattato (gfo, cn)

SPAGHETTI FRUTTI DI MARE 36

spaghetti al nero, market seafood, garlic, chilli, white wine, tomato, olive oil, garden herbs

RIGATONI LAMB RAGU 32

house-made rigatoni, braised lamb shank ragu, pecorino romano, rosemary pangrattato (gfo)

CHICKEN PARMA 28

parmesan & herb crusted chicken cotoletta, napoli sauce, smoked ham, mozzarella, fries, italian salad

DIRTY BIRDIE 24

toasted baguette, poached chicken, lemon & herb mayo, baby cos, smoked bacon, tomato, avocado, fries, confit garlic aioli

BEEF BOURGUIGNON 28

slow-cooked beef in red wine, roasted pearl onions, winter veggies, creamy mash (gf)

KIMCHI RICE BOWL 22

brown rice, charred broccolini, spring onion, wombok, spicy kimchi sauce, sesame, carrot & daikon pickle (vg, gf)
+ korean fried chicken 8 + poached egg 3

FISH OF THE DAY mp

see special's board for today's creation (gfo)

SMALLER BITES

from 11:30am

LASAGNE 14	KOREAN FRIED CHICKEN (4) 15
CROQUETTES (3) parmesan, napoli	gochujang, sesame, kewpie
WEDGES 13	FRIES 12
sour cream & sweet chilli (v)	rosemary salt, confit garlic aioli (v, gf)
HOUSE-MADE TRIO 15	BABY COS SALAD 12
OF DIPS	parmesan, lemon dressing
chef's selection, wood-fired bread (v, gfo)	

SMOOTHIES

AMAZONIAN	9
acai, blueberry, raspberry, banana	
BAHAMA	9
mango, passionfruit, pineapple, banana	
HELENA	9
strawberry, banana, mango, peach	
alternative milk	+ 1

JUICE	6.5
orange or cloudy apple	
CHINOTTO / ARANCIATA ROSSA	7.5
SOFT DRINKS	5
SPARKLING WATER	6/9.5

COCKTAILS

PORNSTAR MARTINI	23
vanilla vodka, passionfruit, passoa, prosecco, lime	
MOTHER OF DRAGONS	23
hendricks, apple sour, cointreau, elderflower, cucumber, pineapple juice	
APEROL SPRITZ	16
aperol, prosecco, soda, orange	
MARGARITA	20
altos plata, lime, triple sec, salt rim	
YUZU CUTE	18
hendricks gin, yuzu, soda, cucumber, mint	
ask for our full list of cocktails	

BEER ON TAP

CANADIAN CLUB & DRY	14
lime	
PERONI	12/17
nastro azzurro	
THE RISE LAGER	9

WINE

BY THE GLASS

PROSECCO	11/42
aurelia, sa	
PINOT GRIGIO	13/50
grant burge, benchmark	
SAUVIGNON BLANC	11/48 1L
mud house, marlborough	
CHARDONNAY	11/42
grant burge, benchmark	
ROSÉ	11/42
luna rosa, sa	
PINOT NOIR	13/50
wicks, adelaide hills	
SHIRAZ	11/42
grant burge, barossa	
MOSCATO	11/42
fiore, aus	

PIZZA

thurs - sun from 11:30am

FOCACCIA

HOUSE-MADE ROSEMARY FOCACCIA	12
+ truffle butter 2	
GARLIC & CHEESE	16
garlic, fior di latte, oregano (v)	

WHITE BASE

QUATTRO FORMAGGI	24
fior di latte, smoked scamorza, gorgonzola, parmesan (v) + hot salami 4	
ORTOLANA	25
fior di latte, zucchini, red capsicum, thinly sliced potato, semi-dried tomato, basil, oregano (v)	
PATATE & SALSICCIA	28
fior di latte, thinly sliced potatoes, rosemary, italian pork sausage, truffle ricotta	
FUNGHI	22
fior di latte, wild mushroom, truffle ricotta (v) + grilled chicken 3	

RED BASE

CAPRICCIOSA	25
fior di latte, leg ham, wild mushroom, artichoke, black olives, parmesan + oritz anchovy 3	
PROSCIUTTO E RUCOLA	29
fior di latte, 18 month prosciutto di parma, fresh buffalino cheese, roquette, parmesan	
QUEEN MARGHERITA	22
fior di latte, evoo, fresh basil, parmesan (v)	
PRAWNS & ZUCCHINI	32
fior di latte, marinated garlic prawns, cherry tomato, zucchini, lemon + italian pork sausage 4	
SUPREMA	30
fior di latte, bacon, mushroom, leg ham, mild salami, roasted capsicum, onion, parmesan + marinated garlic prawns 5	
BRUCIA 'O CULO	27
fior di latte, hot salami, hot 'njuda calabrese, roasted capsicum, chilli, parmesan	
AUSTRALIANA	26
fior di latte, bacon, leg ham, grilled chicken, red onion, bbq sauce	
SCEMO IN HAWAI'I	24
fior di latte, leg ham, pineapple	
CARNE	29
fior di latte, italian pork sausage, ham, black olives, mild salami, parmesan	
GIGI	24
fior di latte, grilled chicken, red onion, roasted capsicum, basil pesto, oregano	

vegan cheese + 4 gf base + 4