

FOOD MENU

CHEESE AND CHARCUTERIE FOR TWO | \$38

with Local Cheese, Cured Meats, Marinated Olives, and Grilled Ciabatta

CHILLI HONEY BURRATA | \$20

with Chilli Honey Glaze and Grilled Ciabatta

HOMEMADE ARANCINI | \$14

Tomato and Mozzarella Arancini with Basil Pesto and Garlic Aioli

SMOKEY FRIES | \$10

House Fries with Cajun Spice, Shaved Pecorino, and Garlic Aioli

BRUSCHETTA | \$15 FOR ONE OR \$27 FOR TWO

Smoked Salmon, Avocado Dressing and Soused Spanish Onion

Rare Roasted Beef with Horseradish Crème

Baked Camembert with Smokey Bacon Onion Jam

CIABATTA ROLL | \$21

Mild Salami, Basil Pesto, Fresh Tomato, Bocconcini and Roquette on Ciabatta Roll

VODKA PENNE | \$18

Creamy Vodka and Tomato Sauce with Basil and Chilli through Penne

CRISPY PORK BELLY | \$27

with Sauteed Greens, Sesame Seeds and Hoisin Glaze

PISTACHIO BARRAMUNDI | \$28

with Crispy Potato Salad and Soused Spanish Onion

MEDITERRANEAN PIZZA | \$21

with Marinated Olives, Roasted Capsicum, Sundried Tomatoes, Feta and Pesto

CLASSIC CAESAR SALAD | \$19

with Cos, Parmesan, Crispy Chicken, Caesar Dressing and Pancetta Crumb

COCKTAILS

APEROL MARGARITA | \$15

WITH APEROL, TEQUILA, LIME, AND ROSEMARY

GRAPEFRUIT PALOMA | \$15

WITH PINK GRAPEFRUIT, ANEJO TEQUILA, LIME, SALT, AND SODA

ELDERFLOWER NEGRONI | \$15

WITH CAMPARI, ROSSO VERMOUTH, DRY GIN, ELDERFLOWER, AND ORANGE

PEACH BELLINI | \$15

WITH PROSECCO AND PEACH NECTAR

BROADWAY MARTINI | \$15

WITH COCONUT RUM, ESPRESSO, AND LIQUEUR

LIMONCELLO SPRITZ | \$15

WITH LIMONCELLO, PROSECCO, LEMON, BASIL, AND SODA