

PIZZA

Margherita <i>(V, GFO)</i>	22
Mozzarella, Fior Di Latte & Basil	
Vegan Margherita <i>(VG, GFO)</i>	22
Vegan Mozzarella, Vegan Fior Di Latte & Basil	
Eggplant <i>(VG, GFO)</i>	26
Vegan Mozzarella, Roast Eggplant, Cherry Tomatoes & Chilli Jam	
Pumpkin <i>(VG, GFO)</i>	27
Vegan Mozzarella, Caramalised Onion, Pumpkin, Sage, Vegan Feta & Crushed Pistachios	
The Grass is Greener <i>(VG, GFO)</i>	28
Vegan Mozzarella, Roast Zucchini, Spinach, Chopped Chilli, Smashed Peas, Vegan Feta & Balsamic Glaze	
Heavens to Betsy! <i>(VGO, GFO, V)</i>	28
Garlic Base, Mozzarella, Mushrooms, Goats Cheese, Truffle Oil & Parsley	
Toscana <i>(VGO, GFO, V)</i>	26
Mozzarella, Spinach, Sun Dried Tomatoes, Red Onion, Oregano, Kalamata Olives & Parmesan	
Rustica <i>(VGO, GFO, V)</i>	26
Tomato Base, Mozzarella, Roast Peppers, Kalamata Olives, Mushrooms, Red Onion	
Potato <i>(VGO, GFO, V)</i>	27
Garlic Base, Mozzarella, Potato, Caramalised Onion, Rosemary, Goats Cheese, Parsley & Truffle Oil	
Pepperoni <i>(GFO)</i>	27
Pepperoni, Mozzarella & Parsley Add Kalamata Olives + \$2	
Vegan Pepperoni <i>(VG)</i>	27
Vegan Salami, Vegan Mozzarella, Parsley & Chilli Jam <i>(cannot be made GF)</i>	
Ham & Pineapple <i>(GFO)</i>	26
Mozzarella, Ham, Pineapple & Parsley	
Beef <i>(GFO)</i>	26
Slow Cooked Beef, Mozzarella, Yoghurt & Rosemary	
Chicken <i>(GFO)</i>	26
Smoked Paprika Chicken, Red Onion, Mozzarella & Chilli Jam	
Prosciutto <i>(GFO)</i>	27
Prosciutto, Pear, Mozzarella, Gorgonzola & Rocket	
Capricciosa <i>(GFO)</i>	28
Ham, Mushrooms, Kalamata Olives, Artichokes & Mozzarella Add Anchovies + \$3	

STARTERS

Cauliflower Chips	16
Fried Cauliflower with Sriracha Mayo <i>(VG, GF)</i>	
Pumpkin Arancini Balls (6)	16
with rocket and vegan aioli <i>(VG, GF)</i>	
Fries with aioli or BBQ sauce <i>(VG, GF)</i>	14
House Salad - Rocket, Pear, Walnuts, Parmesan and Honey Dressing <i>(GF)</i>	15
Caprese Salad - Roma Tomato, Fior di Latte, Basil, Salt, Pepper & Olive Oil <i>(VG, GF)</i>	15
Tuscan Salad - Spinach, Rocket, Sun Dried Tomatoes, Red Onion, Oregano, Kalamata Olives & Parmesan <i>(V, VGO, GF)</i>	21
+ Add Chilli Chicken	4
Garlic Pizza <i>(V, VGO, GFO)</i>	16
White Base, Mozzarella, Parsley & Oregano	

DESSERT

Nutella Calzone <i>(VG)</i>	16
Nutella, Smashed Oreos & Strawberries <i>(cannot be made GF)</i>	

Please see our specials board for seasonal desserts

ADDITIONS

- 2 Pineapple, Yoghurt, Basil, Rocket, Kalamata Olives
- 3 Anchovies, Parmesan, Roast Eggplant, Roasted Zucchini, Roasted Pumpkin
- 4 Fior Di Latte, Vegan Fior Di Latte, Vegan Mozzarella Salami, Vegan Salami, Vegan Feta, Chilli Chicken, Prosciutto, Mushrooms, Goats Cheese, Slow Cooked Beef, Blue Cheese

Please note that a 10% surcharge applies on public holidays to cover staff costs

WINE

White

San Pietro Pinot Gris '21 11 / 44
Pear and nutty tones give way to minerality and a powerful, luscious finish
Mornington Peninsula, Victoria

Haus Wines Chardonnay '21 12 / 46
Pale-straw, generous Chardonnay with notes of pear, peach and stonefruit
Riverland, South Australia

Skin Contact

Wilkie Wine 'Fedora Tipper' Orange '24 12 / 44
Boasting flavours of pure apricots, plenty of stonefruit, and oranges
Riverland, South Australia

Alles Klar 'Portugese Breakfast' '23 13 / 50
Notes of orange skins and peach nectar, rested in old oak for 10 days
Riverland, South Australia

Sparkling

San Pietro Sparkling Brut Cuvee 11 / 45
Easy to drink sparkling with smooth tannin, black berries, touch of spice
Mornington Peninsula, Victoria

Rose

Vino Vagabond Dry Rose 11 / 45
Dry & savoury; red currants, sour cherries, wild strawberries
Goulburn Valley, Victoria

Wilkie 'Neighbour's Fruit' Pét Nat Rosé 55
Packed with strawberries, tropical fruits, balanced by savoury undertones
Heathcote, Victoria

Red

Bellvale Pinot Noir '23 11 / 52
Notes of raspberry and wild strawberry
Gippsland, Victoria

Tenute Rossetti Sangiovese Chianti '21 12 / 49
Medium-bodied refined wine displaying cherry, violet and mild spice
Tuscany, Italy

Haus Shiraz '19 12 / 44
Notes of ripe red fruits such as stewed plumb, cherry and blackcurrant
Riverland, South Australia

Alles Klar Dry Lambrusco '22 13 / 50
Paired best with cheese, and meats - the dry lambrusco is the go too.
Riverland, South Australia

Roots Sangiovese 'Chilled Red' 46
Think plums with raspberry and cherry... DELISH.
Riverland, South Australia

Crabtree Tempranillo '23 54
Medium bodied, cherry ripe flavours with a touch of french oak
Concongella, Victoria

Little Brunswick Syrah '22 56
Notes of black olive brine, wet alpine herbs, raspberries and plum skin
Concongella, Victoria

BEER

Please see our specials board for rotating taps

CIDER

Young Henrys Apple Cider 10

Adelaide Hills Pear Cider 10

COCKTAILS

Rhubi Spritz *Or keep it basic and have an Aperol Spritz*
Rhubi, Bubbles, Soda, Orange 17

Southside
MGC Gin, Mint, Lime 17

Negroni
Brookies Gin, Campari, Sweet Vermouth 19

Gin Basil Smash
MGC Gin, Basil, Cucumber, Lemon, Soda 19

Classic Margarita *Or be classy with a Tommy's Marg*
Lime, Cointreau, Cazadores Tequila 19
Like some spice in your Marg? Ask the bar to turn up the heat

Mojito
Mint, Lime, Plantation White Rum, Soda 19

Passionfruit Gin Fizz
MGC Gin, Lime, Passionfruit, Agave, Soda 19

Whisky Sour
Starward Two Fold, Lemon, Sugar 19
Or switch it up to an Jamiretto Sour (Jamison & Ameretto Sour)

Cosmopolitan
Vodka, Cointreau, Cranberry, Lime 19

Old Fashioned
Woodford Reserve Bourbon, Bitters, Sugar 19

Espresso Martini
Grainshaker Rye Vodka, Mr Black, Boston Black 19
Feeling like a dessert? Ask for a Salted Caramel Espresso Martini

NOT BOOZE

Soda Water 200ml 3.50 / 500ml 7

Coke/Zero/Lemonade 4

Ginger Beer 4

Capi Tonic 4.5

Capi Ginger Ale 4.5

0% alc Larger/XPA/Hazy 8

MOCKTAILS

Mockito 9

Mockfruit Passion 9

Salted Caramel Espresso Mocktini 9

Cucumber, Basil Smash w lime, mint & soda 9

= Happy Hour 5^{PM}-6^{PM} 7 Days & 7:30^{PM}-9^{PM} Friday & Saturday. Please note that a 10% surcharge applies on public holidays to cover staff costs.