



BEFORE

House Olives	3
Anchovies, salsa verde	4
House bread, confit garlic, olive oil, aioli	3

APPETISERS

Whipped chilli feta, roasted vine tomatoes, crostini	6
Braised artichokes, aioli, olive oil.	7
Butterfly king prawns, ginger chilli & garlic	8
Burrata, roasted nectarine, heritage tomatoes, mint	9
Fire baked Sea bass	9
Wood fired lamb chops, tzatziki	10
Lobster tail charred, lemon, aioli	15

PIZZA - SOURDOUGH

Simply tomato, San Marzano tomatoes, confit garlic	8
Simply Garlic, confit garlic, olive oil, rosemary	8
Mozzarella, tomato, basil	10
Broccolini, brie, mozzarella, fresh chilli, confit garlic	12
Mixed mushroom, ham, mozzarella parmesan, sage	12
Pepperoni, tomato, mozzarella, buratta	14
Pizza Bianca, mozzarella, truffle, parmesan, olive oil, thyme	14
Nduja, mozzarella, red onion, San Marzano tomatoes	14
Anchovy, tomato, black olive, garlic, mozzarella, capers, oregano	14

PASTA

Feta & spinach Tortellini, brown butter, sage	12
Dolcelatte pappardelle, black pepper	12
Whitby Lobster pappardelle	19

SIDES

Heritage tomatoes, fresh oregano, olive oil	6
Courgette, lemon, basil & feta salad	6
Garlic roast potatoes, aioli	6
Tomato, feta, oregano, onion, cucumber, black olive	6

DESSERTS

Affogato	5
Chocolate ganache cannolis	6
Lemon ricotta cannolis, pistachio	6
Rustic apple tart, crème fraîche	6
Limoncello over ice 50ml	6



WHITE WINE

	125ML	250ML	500ML	BTL
Le Campuget Viognier - Nimes, France	4.00	7.50	15.00	19.50
Timo Vermentino - Italy	5.00	9.00	18.00	25.00
Andre de Pec Pinot grigio - Italy	5.00	9.00	18.00	25.00
Notios - Greece	5.50	9.50	19.00	27.00
Lake Chalice Sauvignon blanc - Marlborough	5.50	9.50	19.00	27.00
René Monnier Chardonnay - Burgundy, France	8.50	16.00	32.00	46.00

ROSE

1753 Campuget - Nimes, France	5.50	10.00	20.00	29.00
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RED

Le Campuget Syrah	4.00	7.50	15.00	19.50
Time waits Monastrell - Spain	4.50	8.50	17.00	24.00
Notios Red - Greece	5.50	9.50	19.00	27.00
K-nom Malbec - France	5.50	9.50	19.00	27.00
San Marzano Primitivo - Italy	5.50	9.50	19.00	28.00
Hugonell Rioja Reserva - Spain	5.50	9.50	19.00	28.00
René Monnier Pinot Noir - Burgundy, France	8.50	16.00	32.00	46.00

SPARKLING

Prosecco - Italy	6.00			27.00
Bernard Remy Champagne - France	9.00			49.00
Laurent Perrier Champagne - France	11.00			60.00
Laurent Perrier Rosé Champagne - France	15.00			85.00

COCKTAILS

Peach Bellini - Aperol Spritz - Espresso Martini - Negroni - Margarita
 Bloody Mary - Summer Greyhound
 All 8.50

SPIRIT & MIXER

Tanqueray 10 gin - Stolichnaya Vodka - Don Papa Rum - Glenfiddich Whisky - Courvoisier Cognac
 All 7.00 with complementary mixer
 Courvoisier XO 10.00

SOFT DRINKS

Coke - Diet Coke - Fevertree Mediterranean tonic - Fevertree light - San Pellegrino Limonato
 San Pellegrino sparkling water - Aqua Panna Still water - Freshly squeezed orange juice
 All 3.00

BEER

Birra Moretti 4.6%
 5.20 / 2.60