



PLATES -

Negroni'd Olives -g/v	7.0
Pickled Vegetable Plate - g/v	8.0
Wood-fired Bread - Burnt Garlic Butter - v	8.0
18 Month Serrano Ham - Red Eye Dressing - g	16.0
Whipped Cod Roe - Wood-Fired Bread	13.0
Stracciatella - Pickled Pine Mushrooms, Smoked Honey, Hazelnuts - g/v	17.0
Tuna Tartare - Cacio e pepe Mayo , Popcorn Capers, Sourdough waffle	25.0
Fried Squid - Fermented Chilli, Lemon, Ink - g	18.0
Meatballs - Tomato, Ricotta, Crumb	21.0
Wood-Roasted Brocollini - Miso Cashew Cream, Toasted Seeds - g/v	15.0
Salad - Cos Wedge, Ranch, Preserved Lemon, Peccorino - g/v	14.0
Fries - Wood-Fire Salt, Smoked Chilli Ketchup - v	10.0

PIZZA -

MAGGIE - Vodka Sauce, Basil, Fior di Latte, Peccorino, EVOO [v]	21.0
ROBERTA - Tomato, Pepperoni, Mozzarella, Smoko Hot Honey, Guindillas	25.0
LOCAL - Pancetta, Wandi Apple, Chestnut, Mozzarella, Brussels, Watercress	24.0
VILLAGE - Mushroom, "The Peaks Mountaineer", White Onion Cream, Parsley [v]	23.0
ACTION BRONSON - Potato, Chorizo, Mozzarella, Tomato, Olive, Onion, Manchego	27.0
FIREBIRD - Wood Fired Chicken, Bacon, Fancy Hanks Bbq, Pickles, Jalapeño, Ranch	28.0
KID'N'PLAY - Tomato, Good Ham, Mozzarella	19.0

Extras - Gluten free Base 4 | House Vegan / Dairy Free Mozzarella 4
Tin of Ortiz Anchovies 14 | Hot Honey 3 | Ranch Dip 2

DESSERT -

Cookies + Cream - Soft Serve & Choc Chip Cookies 12.0

Espresso Martini X Soft Serve **Affogato** 22.0

[v] - vegetarian [g] - gluten free recipe

Please INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES. WHILST ALL CARE IS TAKEN, WE DO **NOT** HAVE AN ALLERGEN FREE KITCHEN.

15% PUBLIC HOLIDAY SURGACHARGE