

STARTERS

FRITTO MISTO	Calamari, tiger prawns, zucchini and fennel with aioli	7.50
SEARED GOATS CHEESE	Pepperonata, basil oil (v)	6.50
FENNEL SALAD	Orange, rocket, radicchio and pine nuts (vg)	6.50

PASTA

SPAGHETTINI - PRAWN	Tiger prawns, white wine, chilli & garlic	12
SPAGHETTINI	Zuchinni, pine nuts, tomato & mint (vg)	10
PENNE	Beef ragu	10.50
PENNE	Arrabbiata (spicy tomato sauce) (vg)	10

MAINS

GRILLED SWORDFISH STEAK	Braised lentils, roast pepper and honey dressing	15.50
CHICKEN MILANESE	Sautéed potato & rocket	12.50
GRILLED CHICORY	Roast tomato, borlotti beans, parmesan & lemon oil (v)	12.50

SIDES/BAR SNACKS

POLENTA CHIPS	3.00
ZUCHINNI FRITI	3.00
HOT MARINATED OLIVES	3.00
CHIPS	3.00
SIDE SALAD	3.00

V – Vegetarian VG – Vegan GF – Gluten Free

Please speak to us about the ingredients in your meal.



PANINI

Served with salad and chips

CLASSIC Tomato, Mozzarella, Basil (v) 8

BEET SURRENDER Goats cheese, Beetroot, Rocket (v) 8

THE JACK Pulled jackfruit, Vegan cheese, BBQ sauce (vg) 8

KIDS OPTIONS

CHEESE BURGER & CHIPS

CHICKEN FINGERS & CHIPS

6

PENNE

Served with basil tomato sauce (vg) or beef ragu

6

DOLCI

70% CHOCOLATE BROWNIE Served with vanilla ice cream (v) 5.50

ALMOND & LEMON CAKE Served with mascarpone (v) 5.50

JASON BEAR has spent 25 years working in some of the best kitchens in the South. From modern English to Italian, and Asian fusion. All he really wants is for people to eat, bond and enjoy...!