

Level 1

Marinated Olives Marinated olives with chilli served with house-baked foccacia (v, df)	9.90
Four-Cheese Crispy Polenta Polenta, 4-cheese and Italian herbs, lightly fried and served with house-made tomato relish (v, gf)	14
Crispy Chicken Bites Moroccan-spiced buttermilk chicken on a cabbage salad with macadamia nut, seeded mustard and chipotle mayonnaise	18
King Fish Cerviche King fish marinated in coconut milk and lime. Served with a pickled radish, papaya and capsicum salsa and salmon caviar (gf, df, o/g)	20
Hand Made Burratina Artisan soft mozzarella cheese served with heirloom cherry tomato, oregano, basil, crunchy tarallo and balsamic glaze (o/g)	21
Calamari Semolina fried baby calamari, rocket leaves, lemon vinaigrette and lemon scented aioli (df)	22
Crisp leaves, marinated sweet red onion, cherry tomato, fetta and Dijon with honey (v, gf)	8.80
Shoestring Fries Shoestring fries with house-made lemon aioli (v)	8.80
Winter Vegetables Tossed with pomegranate & garlic oil dressing (v, df, gf, vegan)	10

Please note, menu substitutions are not available. Some menu items can be excluded from your dish - please speak with your waiter.

gf-Gluten Free **v**-Vegetarian **o/g**-Onion & Garlic Free **df**-Dairy Free



Premium Cheese

Served with honey, grapes, walnuts and crackers

Gorgonzola Piccante DOP 50gm	11.00
Soft, sharp, aged blue cheese - a classic (Lombardy, Italy)	
Double cream Brie 50gm	11.00
Soft, oozing mild cheese - easy on the palate (Region to be confirmed)	

Writers Block (both, 100gm)	20.00
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