



Antipasto plate - prosciutto, salami, olives, burrata and grilled sourdough	\$18.00
Thai calamari with Asian bean sprout slaw and chilli jam	\$14.00/\$20.00
Spicy chicken wings – fried chicken wings with hot sauce	\$15.00
Super green salad, fried tofu, mixed leaves, edamame, kale, snowpeas, cucumber, with green goddess dressing add Haloumi +\$5 (<i>Vegetarian & Vegan</i>)	\$18.00
Baked vegetable frittata with garden salad (<i>Vegetarian</i>)	\$18.00
Veggie burger, vego patty, grilled seasonal veg, lettuce, tomato, beetroot relish, aioli (<i>Vegetarian</i>)	\$18.00
Fish burger - crispy fish, tartare, lettuce and pickles	\$18.00
The big MACucchi burger, BLT, cheese, onion marmalade, egg, pickled veg, chef's mayo on a brioche bun.	\$22.00
Chicken or beef schnitzel with slaw and chips <i>with gravy, or mushroom sauce, pepper sauce, Diane Sauce +\$2</i>	\$20.00
<i>Parmi +\$3</i>	
Gnocchi al ragu - potato dumplings in a slow cooked meat sauce of San Marzano tomatoes, pork, beef and veal topped with Parmigiano Reggiano	\$24.00
Pasta lunch special of the day - please ask our staff	\$20.00
Pale Ale battered fish and chips with salad	\$22.00
Grilled barramundi with corn puree, broccolini and Sauce Vierge	\$28.00
Butchers cut sirloin with chips and Diane Sauce	\$32.00
Sides	
Garden salad	\$8.00
Fries	\$8.00
Seasoned potato wedges with sour cream and sweet chilli sauce	\$8.50
Steamed seasonal vegetables	\$12.00
Dessert	
Tiramisu	\$12.00
Cherry Ripe cheesecake with chocolate ganache and ice cream	\$10.00
Affogato	\$10.00
Mr Black Affogato - vanilla gelato with Mr Black coffee liqueur and espresso	\$18.00



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