

BREADS

KING'S GARLIC BREAD (V) Garlic butter, parsley	7.50
WOOD OVEN BREAD (V) Extra virgin olive oil, sticky balsamic vinegar	8.00
FOCACCIA BREAD (V) (VE) Rosemary, sea salt, extra virgin olive oil	14.00

NIBBLES/SHARING

ANTIPASTO (SERVES 2) Cold meats, cheeses, Italian delicacies, olives	24.00
SPICY CHICKEN WINGS Hot dipping sauce	15.00
WARM OLIVES (V) (GF) Chilli, garlic, citrus	8.00
BRUSCHETTA (V) (VE) Wood oven bread tomatoes, sea salt, basil, lemon zest, balsamic glaze	13.50
SAUSAGE & PEPPERS Pork salsiccia, wood fired peppers, wood oven bread	16.00

SIDES

WEDGES (V) Served with sour cream and sweet chilli sauce	8.50
FRENCH FRIES (V) Restaurant style chips with ketchup	8.50
SAUTÉED GREENS (V) (VE) Mixed seasonal vegetables with extra virgin olive oil	9.00
GARDEN SALAD (VE) (GF) Mixed salad leaves, cherry tomatoes, Spanish red onion, olives, cucumber with Italian dressing	9.00
SPINACH E FAGIOLI (V) (VE) Spinach and cannellini beans sautéed with extra virgin olive oil & garlic	7.00



BURGER

VEGGIE (V) (VE) Vego patty, lettuce, tomato, grilled vegetables, beetroot relish, brioche bun & fries	19.00
CHICKEN Southern fried chicken, lettuce, tomato, mayo, American cheese, bacon, brioche bun & fries	20.00
BEEF Premium beef, pickles, bacon, lettuce, tomato, onion relish, American cheese, egg, brioche bun & fries	22.00

CHEF'S SELECTION

VEGAN FARE Stuffed eggplant filled with butter beans, rice, spinach topped with vegan cheese & Napolitana sauce	22.00
FISH OF DAY (GF) Line caught market fish	
GNOCCHI AL RAGU Handmade potato dumplings tossed in a slow cooked meat sauce with San Marzano tomatoes & shaved parmesan.	24.00
POLLO (GF) Chicken breast filled with blue cheese, baby spinach & semi dried tomatoes wrapped in prosciutto served with seasonal greens and honey-mustard sauce	24.00
BISTECCA (GF) 400g rib eye on the bone served with seasonal greens salad & fries	38.50
SAUCES: Gravy, mushroom, pepper, Diane, honey mustard, Napolitana	ADD 3.00

PUB CLASSICS

CHICKEN SCHNITZEL Salad, fries, choice of sauce	20.00 (ADD PARMISAN \$3.00)
BEEF WAGYU SCHNITZEL Salad, fries, choice of sauce	22.00
CALAMARI Sea salt & lemon pepper, fries, salad, tartare sauce	23.00
FLATHEAD FISH N CHIPS Salad, tartare sauce	20.00
VEGETARIAN LASAGNE (VE) Sheet of pasta layered with grilled vegetables, Napolitana sauce & fresh mozzarella	23.50
SUPER SALAD (VE) (GF) Mixed greens, roasted pumpkin, cannellini beans, snow peas & vinaigrette dressing	19.50
(ADD CHICKEN OR HALOUMI)	3.00 EACH

DESSERT

PANNACOTTA (GF) Limoncello flavoured pudding served with Italian biscotti & raspberry couli	12.00
CHEESECAKE (V) Cherry Ripe cheesecake with chocolate ganache & vanilla bean gelato	11.00
TIRAMISU (V) Savoiardi biscuits dipped in coffee, marsala layered with mascarpone cream & cocoa powder	11.00
AFFOGATO (V) Vanilla gelato with Mr Black coffee liqueur & espresso	14.00

(GF) GLUTEN FREE (V) VEGETARIAN (VE) VEGAN

**KITCHEN OPEN FROM 12.00 NOON – 2.30 PM.
REOPENS AT 5.30PM AND CLOSSES AT 9.00PM.**

PIZZA MENU

MARGHERITA	20.00
San Marzano tomato, fior di latte, extra virgin olive oil, basil	
SALAME PICCANTE	22.00
San Marzano tomato, fior di latte, salami, drizzled with house-made chilli oil	
TRE CARNE	24.00
San Marzano tomato, fior di latte, leg ham, salami, pork salsiccia	
QUATTRO FORMAGGI	25.00
Gorgonzola, smoked scamorza, Parmigiano Reggiano, provolone	
SALSICCIA	29.00
Pork salsiccia, fior di latte, cherry tomato, roasted capsicums, provolone, topped with whole burrata	
IL RE	28.00
San Marzano tomato, buffalo mozzarella (air freighted from Campania), San Daniele prosciutto, extra virgin olive oil, basil	

CAMPANIA	26.00
Smoked scamorza, sliced potato, Italian pancetta, red onion, rosemary oil	
MORTADELLA	26.00
Ricotta, Italian mortadella, lemon zest, crushed pistachios, basil, extra virgin olive oil	
CAPRICCIOSA	25.00
San Marzano tomato, fior di latte, leg ham, mushrooms, artichokes, olives	
ORTALANA	23.00
San Marzano tomato, roasted eggplant, fried zucchini, roasted capsicum, cherry tomato, basil	
PROSCIUTTO E RUCOLA	25.00
Fior di latte, rocket, San Daniele prosciutto, shaved Parmigiano Reggiano, extra virgin olive oil	
GLUTEN FREE IS AVAILABLE - PLEASE ADVISE. +4.00	

DESSERT

PIZZE TORRONE (SERVES 2)	22.00
Folded pizza filled with Nutella, served with torrone gelato	
TIRAMISU	12.00
Coffee flavoured Italian dessert. Sponge fingers dipped in coffee, layered with a whipped mixture of eggs, sugar and mascarpone cheese, flavoured with cocoa	