

## SNACKS

Cheesy Garlic Bread 16

Kumara Crisps with Whipped Feta Dip *gf* 13

Thick-cut Chips with Tomato Sauce + Aioli *df* 15

Smoked Fish Croquettes with Harissa + Yoghurt *dfo* 21

Fried Pork Belly Bites, Fennel + Orange Salad, Hoisin Mayo 24

House-smoked Angus Brisket Yorkies (2) with Horseradish Crème 22

Fried Calamari with Chilli, Lime + Coconut Salt, Lemon + Aioli *gfo df* 24

Spicy Buffalo Popcorn Chicken, Buttermilk Ranch + Pickles 25

### *Antipasto Sharing Board*

Prosciutto, Pepperoni, Smoked Chicken, Creamy Brie,  
Artichokes, Smoked Olives, Fig + Pear Relish, Basil Pesto + Ciabatta 48

## PIZZAS

*33 each | served on a 12" base | +2 gluten free | +2 dairy free | +3 half n' half*

**Tacchina** – Roast Turkey, Cranberry Sauce, Streaky Bacon & Creamy Brie

**Agnello** – Pulled lamb, Baby Spinach, Feta, Roasted Peppers, Dukkah, Olives

**Carne** – Streaky Bacon, Pepperoni, Kranskys, BBQ Sauce, Spring Onions

**Zucca** – Pumpkin, Spinach, Preserved Lemon, Feta, Fresh Sage, Pine Nuts

**Ceci** – Falafels, Spinach, Angel Feta, Peppers, Dukkah, Coconut Yoghurt *gfo*

**Piccante** – Vegan Chorizo, Vegan Chicken, Sweetcorn, Red Onions, Harissa

**Pepe Nero** – Vegan Pastrami, Mushrooms, Olives, Artichokes, Angel Parmesan

*We have a plant based menu available – please ask our waitstaff*

*Please let us know your dietary requirements but be aware we cannot guarantee our food is allergen-free*

*df = dairy free gf = gluten free gfo/dfo = gluten/dairy free option available*