

DINNER MENU



PIATTI PIÙ PICCOLI

STARTER / SHARING PLATES

FLATBREADS	9
-MOZZARELLA & HERB (V)	
-JALAPENO & CREAM CHEESE (V)	
ADD BACON (A)	
PULLED PORK CROQUETTES & HORSERADISH CREAM	14
CRISPY CHICKEN SLIDERS FOUR SLIDERS WITH CHEDDAR, COLESLAW & AIOLI	16
CREOLE FRIED CHICKEN WITH A SWEET CHILLI, JALAPENO JAM & CHIPOTLE MAYO (GF)	14
GREENLIP MUSSEL ARANCINI WITH CHILLI, TOMATO & MOZZARELLA	14
CHARCUTERIE PLATE WITH MEATS, CHEESES, DIPS, PICKLES & OTHER CONDIMENTS (GF)	
2 PEOPLE	31
4 PEOPLE	58

CONTORNI

SIDE DISHES

ROSEMARY BUTTERED POTATOES (V) (GF)	9
GREEK SALAD (V) (GF)	9
FRIES (GF)	9
STEAMED GREENS (GF)	9
COLESLAW (GF)	9
FRIES WITH AIOLI & KETCHUP (V) (GF)	9
TOSSED IN YOUR CHOICE OF:	
-PINK SALT & ROSEMARY	
-CHICKEN SALT	
-GARLIC BUTTER	

INSALATE

SALADS

PEAR & BLUE CHEESE SALAD DRESSED GREENS, GARLIC CROUTONS, WALNUTS, PEAR & BLUE CHEESE (GF)	21
TUSCAN CHICKEN SALAD GRILLED TUSCAN CHICKEN, OLIVES, FETA, CUCUMBER, CONFIT ONION, SUNDRIED TOMATO & DRESSED GREENS WITH BALSAMIC & EXTRA VIRGIN OLIVE OIL (GF)	21
SALMON PASTRAMI SALAD CRISPY CAPERS, CONFIT ONION, ROASTED PEPPERS, GRATED PECORINO, DRESSED WITH A CRACKED PEPPER VINAIGRETTE (GF)	21

PIZZA

POLO ARRABIATA TOMATO BASE, MOZZARELLA, BACON, SMOKED CHICKEN, JALAPENO & CHILLI FLAKES	24
MARGHERITA TOMATO, MOZZARELLA & HERBS (V)	20
CARNE SALAMI, PROSCIUTTO, SMOKED CHICKEN, BACON & BBQ SAUCE	26
VEGETARIAN TOMATO BASE, MOZZARELLA, ROASTED PEPPER, MUSHROOM, SPINACH & OLIVES (V)	22
CALABRESE SALAMI, OLIVES, ANCHOVIES, CHILLI & DRESSED ROQUETTE	24
TEDESCA LAMB SAUSAGE, ROSEMARY, ARTICHOKE & SALSA VERDE	24

PRIMI

PASTA

PRAWN & SAFFRON RISOTTO WITH SNOW PEAS, SPINACH, CHERRY TOMATOES & PARMESAN (GF)	24
CARBONARA FRESH TAGLIATELLE WITH BACON, SPINACH, PARSLEY & CHIVES TOPPED WITH SHREDDED PECORINO	22
SMOKED SALMON LINGUINE WITH CAPERS, ROASTED PEPPERS, SPINACH & GRILLED CAULIFLOWER IN A LIGHT CREAM SAUCE	24
CHICKEN CHILLI FUSILLI WITH HAZELNUTS, SUNDRIED TOMATO, LEMON & GARLIC TOSSED IN EXTRA VIRGIN OLIVE OIL & SHAVED PARMESAN	25



GLUTEN FREE PIZZA BASES AVAILABLE ADD (3)

(V) VEGETARIAN (GF) GLUTEN FREE

GRANDE

MAIN DISHES

SALMON FILLET HERB CRUSTED & PAN SEARED FILLET ON CAULIFLOWER PUREE WITH STEAMED GREENS & CRISPY BUTTERED POTATOES WITH CITRUS BEUR BLANC (GF)	34
300G NEW YORK STRIP COOKED TO YOUR PREFERENCE SERVED WITH HAND CUT FRIES, GREEK SALAD & BEARNAISE SAUCE (GF)	36
FRIED HALLOUMI WITH CHARGRILLED VEGETABLES & TOMATO TAPENADE SERVED IN A MILD CHIMICHURRI SAUCE (GF)	31
CRISPY SKIN PORK BELLY FINISHED IN A STICKY CIDER GLAZE SERVED WITH A BUTTERNUT PUREE WITH APPLE & MINT SLAW (GF)	32
CANTERBURY LAMB CHARGRILLED STRIPLOIN RUBBED WITH ROSEMARY & GARLIC SERVED WITH CARAMELIZED LEEKS, CRISPY PARMESAN & SALSA VERDE WITH A RED CURRANT JUS (GF)	36

DEGUSTAZIONE

DEGUSTATION DINING

FIVE COURSE DEGUSTATION A SELECTION OF THE CHEFS FAVOURITE DAILY DISHES SERVED THROUGH FIVE COURSES	39
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<u>ADD 5 COURSE WINE MATCH</u> (60ML POURS)	25
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VEGETARIAN OPTIONS AVAILABLE