

SHARES	PIZZA		
OLIVES (V/GF/ VG) - Warm Mixed Olives, Garlic, Chilli \$9.5	ROSSE TOMATO SUGO BASE	BIANCHE WHITE BASE, NO TOMATO SUGO	AUSSIE
GARLIC BREAD (V) - Garlic Butter, Parsley, Oregano, Rosemary, Sea Salt \$12.5	MARGHERITA (V) - San Marzano Tomatoes, Fior Di Latte, Buffalo Cheese, Grated Parmesan, Oregano, Basil, EVOO \$24.5	CHEESY GARLIC (V) - Confit Garlic, Fior Di Latte, Oregano, Rosemary, Grated Parmesan, Confit Garlic Oil \$22.5	HAWAIIAN - San Marzano Tomatoes, Fior Di Latte, Leg Ham, Pineapple, Oregano \$23.5
ARANCINI (V/GF) - Fried Mushroom and Taleggio Rice Balls, Truffle Aioli \$18.5	SUGO (VG) - San Marzano Tomatoes, Basil, Oregano, Fresh Garlic, EVOO \$20.5	COLOSSEO 🍒 - Fior Di Latte, Roasted Potatoes, Guanciale, Taleggio, Pecorino Romano, Pepper, House Made Chilli EVOO \$25.5	LOADED PEPPERONI - San Marzano Tomatoes, Fior Di Latte, Pepperoni x3, Oregano \$24.5
MEATBALLS (GF) - Pork and Veal Meatballs, Tomato Sugo, Parmigiano Reggiano \$18.5	NAPOLI 🍒 - San Marzano Tomatoes, Fior Di Latte, Oregano, Basil, Anchovies, Capers, House Made Chilli EVOO \$24.5	ROMA - Pecorino Cream Base, Fior Di Latte, Leg Ham, Guanciale, Oregano, EVOO \$25.5	CHEESEBURGER - San Marzano Tomatoes, Fior Di Latte, Ground Beef, Fried Onions, Cheddar Cheese Sauce, Pickles, Tomato Sauce and Mustard \$25.5
PROSCIUTTO PLATE (GF) - Freshly Sliced Prosciutto, EVOO \$19.5	ESTATE (V) - San Marzano Tomatoes, Grated Parmesan, Medley Tomatoes, Rocket, Basil, Oregano, Stracciatella, Spring Onion Infused EVOO \$25.5	OAPONATA (V/N) - Caponata (Eggplant, Zucchini, Roma Tomato, Capsicum and Onion stew mix), Pecorino Romano, Fior Di Latte, Basil, Rocket, Roasted Almond Flakes \$25.5	PESTO CHICK - Pesto Base, Fior Di Latte, Slow Cooked Chicken, Sun Dried Tomatoes, Green Olive Tapenade, Parmesan \$26.5
CARPACCIO (GF) - Thinly Sliced Beef, Truffle Aioli, Fried Capers, Rocket, Parmigiano Reggiano \$22.5	CAPRICCIOSA - San Marzano Tomatoes, Oregano, Basil, Fior Di Latte, Grated Parmesan, Leg Ham, Mushroom, Artichokes, Olives, EVOO \$26.5	QUATTRO FORMAGGI (4 cheeses) (V) - Fior Di Latte, Pecorino, Gorgonzola, Talegio, Oregano \$26.5	BBQ CHICKEN - San Marzano Tomatoes, Fior Di Latte, Slow Cooked Chicken, Roasted Potatoes, Red Onion, BBQ Sauce \$26.5
CALAMARI - Fried Calamari, Rocket, Balsamic, Tartare \$26.5	PADRINO - San Marzano Tomatoes, Fior Di Latte, Soppressa, Mushrooms, Capsicum, Olives, Fried Onions, Basil, Oregano \$26.5	Option - add San Marzano Tomato Sugo	SUPREME - San Marzano Tomatoes, Fior Di Latte, Leg Ham, Mushroom, Pepperoni, Slow Cooked Chicken, Red Onion, Olives, Pineapple, Bacon \$29.5
GAMBERI/GARLIC PRAWNS (GF) - Black Tiger Prawns, Garlic, Chilli, Butter, White Wine, EVOO, Parsley \$26.5	APPIA 🍒 - San Marzano Tomatoes, Fior Di Latte, Nduja, Capocollo, Olives, Oregano \$26.5	FUNGHI (V) - Mushroom Cream Base, Mushrooms, Fior Di Latte, Stracciatella, Confit Garlic, Parsley, Pepper, Truffle EVOO \$26.5	MEAT LOVER - San Marzano Tomatoes, Fior Di Latte, Slow Cooked Chicken, Ground Beef, Leg Ham, Bacon, Pepperoni, Deep Fried Onion \$29.5
ROCKET SALAD (V/N) - Rocket, Pear, Roasted Hazelnuts, Parmigiano Reggiano, Balsamic Dressing \$16.5	DIAVOLA 🍒 - San Marzano Tomatoes, Fior Di Latte, Soppressa, Nduja, Fried Onion, Olives, Basil \$28.5	TRENTINO - Pecorino Cream Base, Fior Di Latte, Speck, Mascarpone, Fried Onion, Rosemary \$26.5	Sorry No Half Half Pizzas. All Pizzas Available With Freshly Made Gluten Free Base add \$5
VERDURE (GF/N) - Sautéed Broccolini, Zucchini, Kale, Peas, Garlic, Almond Flakes, EVOO \$16.5	PROSCIUTTO - San Marzano Tomatoes, Grated Parmesan, Fresh Prosciutto, Rocket, Stracciatella, Basil, Pepper, EVOO \$30.5	MORTADELLA (N) - Pecorino Cream Base, Mortadella, Stracciatella, Green Olive Tapenade, Pistachio Nuts \$28.5	
TRUFFLE FRIES (V/GF) - French Fries, Truffle Oil, Truffle Salt, Parsley, Grated Grana Padano \$17.5	CARNIVORA - San Marzano Tomatoes, Fior Di Latte, Leg Ham, Soppressa Salami, Ground Beef, Guanciale, Roasted Onion, Basil, Oregano, Vincotto \$30.5	PRIMAVERA (V) - Pecorino Cream Base, Fior Di Latte, Medley Tomatoes, Fresh Prosciutto, Rocket, Parmesan, EVOO \$29.5	
PLAIN FRIES (V/GF/VG/ DF) - French Fries, Sea Salt \$14.5			
SORRY NO ITEMISED SPLIT BILLING			
(GF) = GLUTEN FREE (V) = VEGETARIAN (N) = CONTAINS NUTS			
(VG) = VEGAN (DF) = DAIRY FREE			
GLUTEN FREE DISCLAIMER – ALTHOUGH CONSIDERABLE EFFORTS			
HAVE BEEN UNDERTAKEN TO PROVIDE GLUTEN FREE OPTIONS FOR OUR CUSTOMERS, WE CANNOT GUARANTEE			
ANY OF OUR PRODUCTS ARE FULLY GLUTEN FREE PLEASE ADVISE IF YOU ARE COELIAC OR HAVE ANY FOOD ALLERGIES			

BYO AVAILABLE - WINE AND SPARKLING ONLY.
DINNER: MONDAY - FREE, TUESDAY AND WEDNESDAY - \$10 CORKAGE PER BOTTLE.
LUNCH: FRIDAY TO SUNDAY - \$10 CORKAGE PER BOTTLE

DRINKS		
COCKTAILS	ROSÉ	RED
SPRITZ	GLASS	GLASS
APEROL SPRITZ Aperol, Prosecco, Soda \$18.5	LA VIELLE FERME ROSE 2022 (Rhone, France) Glass \$12.5 - Bottle \$53.5	VASSE FELIX ‘FILIUS’ CABERNET SAUVIGNON 2023 (Margaret River, WA) Glass \$14.5 - Bottle \$55.5
LIMONCELLO SPRITZ Limoncello, Prosecco, Soda \$18.5	BOTTLE	POGGIO ANIMA ‘BELIAL’ SANGIOVESE TOSCANA IGT 2022 (Tuscany, Italy) Glass \$13 - Bottle \$53.5
CAMPARI SPRITZ Campari, Prosecco, Soda \$18.5	PEY BLANO NO. 1 2024 (Provence, France) Bottle \$65.5	SPINIFEX ‘MIETTE’ SHIRAZ 2022 (Barossa Valley, SA) Glass \$14 - Bottle \$52.5
COSMO SPRITZ Vodka, Prosecco, Cranberry Juice, Soda \$18.5	SPARKLING	ANIMALE ‘CAHILTON VINYARD’ PINOT NOIR 2024 (Yarra Valley, Victoria) Glass \$15.5 - Bottle \$60.5
AMALFI SPRITZ Aperol, Prosecco, Pineapple Juice, Soda \$18.5	GLASS	BOTTLE
BELLINI	VEUVE D’ARGENT OUVÉE PRESTIGE BLANC DE BLANCS BRUT NV (France) Glass \$12.5 - Bottle \$50.5	CAMPORSINO CHIANTI DOCG 2023 (Tuscany, Italy) Bottle \$70.5
BELLINI Prosecco, Peach Puree \$16.5	MOJO PROSECCO (SA) Glass \$11 - Bottle \$42	TREDIBERRI BARBERA D’ALBA DOC 2023 (Piedmont, Italy) Bottle \$80.5
ROSSINI Prosecco, Strawberry Puree \$16.5	BOTTLE	IL BARROCCIO NERO D’AVOLA 2022 (Sicily, Italy) Bottle \$60.5
MIMOSA Prosecco, Orange Juice \$16.5	SALATIN TREVISO EXTRA DRY NV PROSECCO (Veneto, Italy) Bottle \$60.5	WONDERGROUND SHIRAZ 2023 (Marananga-Barossa Valley, SA) Bottle \$68.5
ITALIAN TWIST	TAITINGER OUVÉE PRESTIGE NV (Reims Champagne, France) Bottle \$120.5	TORBRECK ‘OUVÉE JUVENILES’ GSM 2023 (Barossa Valley, SA) Bottle \$63.5
NEGRONI Campari, Cinzano Rosso, Gin \$17.5	WHITE	BEER AND CIDER
AMALFI GIN & TONIC Gin, Limoncello, Tonic \$18.5	GLASS	PERONI 0.0 (0%) \$9.5
ESPRESSO MARTINI Vodka, Kahlua, Vanilla Galliano, Espresso, Sugar Syrup \$18.5	SAINT OLAIr SAUVIGNON BLANC 2024 (Marlborough, NZ) Glass \$15.5 - Bottle \$55.5	PERONI 3.5 (3.5%) \$10.5
DARK ‘n’ STORMY Spiced Rum, Averna, Montenegro, Lime Juice, Ginger Beer \$18.5	FOLKLORE CHARDONNAY 2024 (Pemberton, WA) Glass \$13.5 - Bottle \$45.5	PERONI RED (4.7%) \$10.5
LONG ISLAND Vodka, Gin, Rum, Tequila, Lime Juice, Sugar, Chinotto \$19.5	AMELIA PARK ‘AMELIA RANGE’ SAUVIGNON BLANC - SEMILLON 2024 (Margaret River, WA) Glass \$13.5 - Bottle \$48.5	PERONI (5%) \$10.5
WHISKY SOUR - Makers Mark Bourbon, Lemon Juice, Simple Syrup, Angostura Bitters, Fee Foam (egg white alternative) \$24.5	AQUILANI PINOT GRIGIO 2024 (Veneto, Italy) Glass \$13.5 - Bottle \$46.5	BIRRA MORETTI (4.6%) \$12.5
MARGARITA - Tequila, Triple Sec, Lime Juice, Salt Rim \$22.5	HESKETH “THE PROPOSITION” MOSCATO 2024 (SA) Glass \$12 - Bottle \$45	CORONA (4.5%) \$10.5
COLD	BOTTLE	JAMES SQUIRE GINGER BEER (4%) \$12.5
MINERAL WATER STILL or SPARKLING \$6.5	MONTE TONDO ‘MITO’ SOAVE 2023 (Veneto, Italy) Bottle \$50.5	STRONGBOW APPLE CIDER (5%) \$10.5
ITALIAN SOFT DRINKS - Chinotto, Aranciata, Limonata, Gazzosa (Citrus) \$6.9	HAREWOOD ESTATE ‘FLUX RANGE’ CHARDONNAY 2024 (Denmark, WA) Bottle \$65.5	PIRATE LIFE SOUTH COAST PALE ALE (4.4%) \$11.5
100% JUICES - Orange, Apple , Pineapple \$6.9	O’LEARY WALKER WATERVALE RIESLING 2024 (Clare Valley, SA) Bottle \$60.5	MOCKTAILS
SOFT DRINKS - Coca Cola, Diet Coke, Coke No Sugar, Sprite, Dry Ginger Ale, Tonic Water \$5.5		VIRGIN BELLINI Peach Puree, Ginger Ale, Grenadine, \$10.5
Lemon Lime and Bitters, Ginger Beer \$6.9		VIRGIN APEROL San Bitter, Soda \$11
		FRUIT PUNCH Orange Juice, Pineapple Juice, Lemonade, Grenadine \$10.5