ANTIPASTI

Wood-fired Bread	16
Oysters, mignonette, lemon	7.5ea
Green Sicilian Olives	14
Pickled Mushrooms	13
Marinated Peppers	14
Tomatoes	17
Pickled Vegetables	9
Marinated Eggplant	13
Burrata	19
Whipped Ricotta	13
White Anchovies	19
Marinated W.A. Octopus, 100gr	30
Olive Mortadella	11
Korean Chilli Sopressa	15
Truffle Squid Ink Salami	16
Prosciutto di Parma, 16 months	20
Kingfish, beetroot-cured, cucumber, orange, fennel	28
Tuna, coriander, pink peppercorn, lime & coconut	29
Lamb Cutlet, salsa verde	16ea

PLATES

Calamari Fritti, aioli	28
Mussels & N'duja, fennel, white wine, chilli, garlic	30
Cotoletta, chicken breast, brown butter, parmesan, sage	38
250gr Grilled Market Fish Fillet, leaves	50
Minute Steak, rocket, lemon	36
300gr Porterhouse, parsley butter, endive	68
500gr O'Connor's rib-eye, parsley butter, endive	144

PIZZA

Margherita	26
Buffalo mozzarella, cherry tomato, basil	28
Mushroom, provolone, confit garlic	28
Potato, smoked scamorza, rosemary	28
Ham, mushroom, olive	29
Pepperoni, chilli honey	30
Sausage, radicchio, gorgonzola, balsamic	31

PASTA

Gnocchi Sorrentina, tomato, stracciatella, basil	29
Spaghetti Aglio e Olio, garlic, chilli, parsley, olive oil	28
Chitarra, local organic lemon, grana, basil	32
Spaghettone Cacio e Pepe, pecorino, black pepper	32
Spaghetti Bolognese, beef & pork ragu, parmesan	34
Linguine Vongole, south australian clams, garlic, parsley, butter	44
Linguine Frutti di Mare, prawns, mussels, fish, squid, vongole, tomatoes, white wine, garlic, parsley, chilli	52

SIDES & SALADS

Zucchini Chips, herbed yoghurt	17
Green beans, parmesan, balsamic, mint, garlic	16
Mixed Leaves, iceberg, radicchio, herbs	18
French Fries, aioli	15
Gilson Chopped, tomato, cucumber, onion, beetroot, capsicum, avocado, egg, stracciatella, balsamic	29
add Poached Chicken or Tuna	8
Niçoise, grilled fresh tuna fillet, green beans, anchovies, kalamata olives, potato, cherry tomato	40
Chicken Salad, wombok cabbage, avocado, radish, cucumber, buckwheat	35

DESSERTS

Pannacotta, vanilla, strawberry	19
Tiramisu	19
Chocolate Mousse	19
Semifreddo, dulche de leche, banana	19
Affogato, non/ liquor	11/19

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Please inform our team of any allergies or dietary requirements. 15% service applies on weekends, 20% on public holidays.

BRUNCH

Sourdough, Rye or Fruit Toast +$3, w. accompaniments	11
Granola, raspberries and strawberry compote, greek yogurt	19
Warm Oats, bananas, blueberries, almonds	20
Blueberry Pancakes, blueberries, creme fraiche	26
Morning Salad, baby spinach, cherry tomatoes, zucchini, pancetta, parmesan, poached egg	29
Avocado, goats cheese, basil, chili on sourdough	26
+ Poached egg	4.5
+ Bacon	8
Three Egg Omelette, taleggio, herbs	27
Tomatoes, whipped ricotta, balsamic, basil on rye	25
Corn Fritters, pico de gallo, avocado, yogurt, poached egg, bacon	26
Eggs Florentine, spinach, hollandaise, muffin	25
Eggs Benedict, ham, hollandaise, muffin	28
Eggs Royale, smoked salmon, hollandaise, muffin	34
Minute Steak, fried eggs, brown sauce, rocket	37
Chili Scrambled Eggs, bacon, spring onions, ricotta salata, sourdough	25
Breakfast Bun, folded eggs, cheese, bacon, ketchup	22
Eggs Your Way, poached, fried or scrambled	14.9

SIDES

Braised Spinach	6
Roasted Tomatoes	7
Avocado	8
Thyme Butter Mushrooms	8
Bacon	9
Marinated Goats Cheese	9
Smoked Salmon	12

COFFEE

Cold Brew	8
Iced Latte or Iced Long Black	7.5
Black	5.3
White	5.5
oat, lactose free, soy or almond	+1
Hot Chocolate	6.5
Chai Latte	6.5
Iced Matcha	9
Iced Strawberry Matcha	9.5
Mont Blanc	10

TEA 6

Breakfast, Earl Grey, Green, Chamomile, Peppermint, Lemongrass & Ginger

FRESHLY SQUEEZED JUICE

Orange	11.5
Pressed Green Juice	11.5

MORNING TIPPLE

Bloody Mary, Grey Goose, tomato juice, house spice	19
Garibaldi, Campari, fresh orange juice	16
Mimosa, Prosecco, fresh orange juice	17
Bellini, Prosecco, peach nectar	19
Marsuret Prosecco, Veneto, ITA	18
De Saint Gall Blanc de Blancs, Champagne, FRA	40

MOCKTAIL & SOFT DRINKS

Virgin Mary	15
Strawberry Spritz, watermelon shrub, cranberry, soda	16
Capi Sparkling, mineral or still water	12
San Pelligrino Aranciata Rosso	8
San Pelligrino Chinotto	8
San Pelligrino Limonata	8
Coke / Coke Zero	8

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