



STARTERS

CRUSTY SOURDOUGH BAGUETTE | 9

Served warm with creamy cultured butter *v*

THYME & CONFIT GARLIC FOCACCIA | 14

House-baked, thyme-infused focaccia with aged balsamic and cold-pressed olive oil *v*

MARINATED OLIVES | 18

A blend of olives marinated with orange, thyme and garlic *v, VG, GF*

ENTREES

MEDITERRANEAN ROASTED PEPPERS | 25

Tender roasted peppers layered with creamy buffalo mozzarella, anchovies and capers *v, GF*

BABY GEM SALAD | 24

Crisp baby gem and frisée greens topped with smoked trout, avocado and roasted tomato dressing *GF*

GREEN MUSSELS GRATIN | 21

Fresh green mussels baked in a luscious garlic and herb butter crust

POTATO GNOCCHI | 26

Chicken thigh, sweetcorn and potato gnocchi with miso and lime butter

WINTER CHICKEN FRICASSÉE | E / 18 M / 33

Hearty wood-fired chicken simmered with mushrooms, served with pillowy potato gnocchi and silky cauliflower purée *VO*

NIÇOISE SALAD | 18

Warm Niçoise salad, caramelised onions, anchovies, green beans and olives on a crispy baguette with crème verte *VO, GFO*

MAINS

PAN-SEARED SALMON | 38

Golden-skinned salmon served with warm poached kipfler potatoes and a Provençal herb dressing *GF*

WINTER MUSHROOM FRICASSÉE | 32

Fricassée of winter mushrooms and cauliflower gratin with mozzarella and parmesan

SLOW-COOKED DUCK CONFIT | 42

Tender duck leg confit with garlic-infused Sarladaise potatoes and a spiced cherry jus *GF*

TWICE-COOKED PORK BELLY | 38

Crisp and tender pork belly paired with buttery cabbage and Charcutière sauce *GF*

OSSO BUCO | 40

Rich red wine-braised osso buco served over tender paccheri pasta with creamy onion sauce and freshly shaved Parmesan

BRAISED WILD BOAR SHOULDER | 42

Slow-cooked wild boar with sweet prunes, roasted heirloom carrots, and skillet potatoes

STEAK FRITES | 56

Cut of the day grilled to perfection with Café de Paris butter, served with fries and red wine jus *GF*

V - Vegetarian | VG- Vegan | GF - Gluten Free | O - Option available

*Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances.
Whilst all care is taken in the preparation of all food, traces may still be found due to potential cross-contamination.



DESSERTS

Selections of Sorbet (Strawberry, Raspberry, Mango, Lemon) | 9 VG, V, GF

Vanilla Crème Brûlée with strawberry compote | 16 V

Chocolate & salted caramel tart with crème fraîche | 16

Steamed ginger & date pudding with candied mandarin,
butterscotch sauce and vanilla ice cream | 16.5

Selection of French & Australian farmhouse cheeses | 19 GFO

SIDES

Garlic chats | 12

Pomme puree (mash) | 12

Fries with aioli | 12

Garden salad | 12

Buttered vegetables | 12

KIDS

Chicken nuggets and chips | 16

Fish and chips | 16

Ham and pineapple pizza | 16

Crumbed sausages and fries | 16

PIZZAS

Garlic and pesto pizza basil pesto, confit garlic, chilli, and mozzarella | 15 VGO

View margherita, local Roma tomatoes, bocconcini, and basil | 23

Wild mushrooms, garlic, chives, bocconcini, mozzarella | 24

Mediterranean olives, semi-dried tomatoes, capsicum, Spanish onion,
artichoke, goat's cheese, bocconcini, mozzarella | 24

Italian pork sausage and pickled onion pizza, bocconcini, mozzarella | 24

Sweet and salty ham, pineapple, olives, bocconcini, mozzarella | 25

Pepperoni, fresh tomato, oregano, bocconcini, mozzarella | 28

Piccanti pizza, prawns, black garlic, chilli, spring onion, bocconcini, mozzarella | 28

Pollo chipotle BBQ chicken, onion, capsicum, bocconcini mozzarella | 26

Prosciutto, Roma tomatoes, bocconcini, mozzarella | 28

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