

BREAD

BRUSCHETTA (3)	15
VINE TOMATOES/BASIL/GARLIC/BALSAMIC REDUCTION (VEGAN) + Add Meredith Dairy feta 4	
SAN DANIELE BRUSHCETTA	18
PROSCIUTTO/MEREDITH FETA/CARAMELISED ONION/ROQUETTE	
GARLIC BREAD	9
CONFIT GARLIC BUTTER (V) + Add cheese 3	

MEZE

SAGANAKI	12
GREEK FRIED CHEESE (V/GF)	
FRIED CALAMARI	21
LIGHTLY FLOURED/BABY LEAF/LEMON AIOLI	
HOUSEMADE DIPS	16
WARM FLAT BREAD (V)	
NATURAL/KILPATRICK	3.5/4EA
HALF OR FULL DOZEN PER VARIETY	
HALF SHELL SCALLOPS	18
LIME & CHILLI BUTTER/CRISPY PROSCIUTTO (GF)	
OLIVES & CHEESE	16
HERB & CHILLI OLIVES/MEREDITH FETTA/WARM ZA'ATAR FLATBREAD	

Split Bills may incur additional charges
Public Holiday 10% surcharge

LARGE PLATES

BALSAMIC LAMB 34
SLOW COOKED SHOULDER/ROASTED
CAULIFLOWER/BABY CARROTS &
FREEKEH SALAD/SPICED YOGHURT

FRIED CALAMARI 28
LIGHTLY FLOURED/GREEK SALAD

PANCETTA CHICKEN 32
WRAPPED IN PANCETTA/ON A BED OF
CREAMY LEEKS/ROSEMARY POTATOES
(GF)

GRILLED SALMON 34
FRESH GARDEN PEAS/CRISPY
PROSCIUTTO/OLIVE OIL POTATO
CRUSH/LEMON & HERB BUTTER

TWICE COOKED PORK BELLY 36
CREAMY APPLE & WALNUT SLAW
(GF)

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PASTA

BEEF & VEAL RAGU 28
TRADITIONAL BOLOGNAISE WITH FRESH
PAPADELLE & PECORINO

GNOCCHI 26
CREAMY MUSHROOM/GARLIC/WHITE
WINE SAUCE/FRESH GRATED PECORINO

SEAFOOD SPAGHETTI 38
PRAWNS/SAFFRON/GARLIC/TOMATO
FRESH FENNEL & BASIL

LAMB PAPADELLE 34
SLOW LAMB/MUSHROOM/GARDEN
PEAS

TORTELLINI 28
HANDMADE/TOMATO & BASIL/FRESH
PECORINO

PUMPKIN PECORINO RAVIOLI 28
BURNT SAGE & WALNUT BUTTER/FETTA

THE GRILL

ROQUETTE BURGER 22
BACON/CHEESE/CHUTNEY/FRIES

CRISPY FRIED CHICKEN BURGER 20
BRIOCHE/LETTUCE/TOMATO/SPANISH ONION
SWEET CHILLI MAYO & FRIES

BISTECCA 48
T-BONE 500GRAM/LEMON/ROSEMARY/OLIVE OIL
MASH/WILTED SPINACH

BASS STRAIGHT RIB EYE 500Gram 58

CAPE GRIM EYE FILLET 250Gram 49

CAPE GRIM SCOTCH FILLET 44
300Gram

PLEASE SELECT MASH/GREENS OR
FRIES/SALAD AND ONE OF THE
FOLLOWING SAUCES
PEPPER/JUS/MUSHROOM/GARLIC
BUTTER -GF

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SIDES & SALADS

FRIES 8
SWEET CHILLI AIOLI

SEASONAL GREENS 10
LEMON BUTTER & FLAKED ALMON
BUTTER (V/GF)

ROQUETTE SALAD 14
PEAR/PARMESAN/WALNUTS (V/GF)

DESSERTS

RASPBERRY CREME BRULEE 14
CLASSIC BRULEE FINISHED WITH TART
RASPBERRY SAUCE AND FRESH
RASPBERRIES (GF)

LEMON TART 14
SERVED WITH DOUBLE CREAM

CHOCOLATE FONDANT 16
SOFT CENTRED CHOCOLATE
CAKE/DOUBLE CREAM (APPROX 15 MINS)
+ LOW GLUTEN

AFFOGATO 14
BROWN COW VANILLA BEAN ICE-CREAM
ESPRESSO AND YOUR CHOICE OF
FRANGELICO/AMARETTO/LIMONCELLO
+ No liqueur g

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