



Eat at home menu

Pick up 4-8pm

~ Delivery available 7 nights - pre-order online only ~

Drinks

Melbourne Gin Co (50ml) + Schweppes tonic (serves 2)	14.00
Peach Star Martini / Espresso Martini / Negroni	15.00
Mixed 4 pack beers	20.00
Wine – Prosecco, Pinot Grigio, Pinot Noir, Shiraz	25.00

To start

Warmed olives (V,GF)	4.00
Bee Sting - stuffed fried jalapeño, fetta, lime zest, pine nuts (V)	<i>each</i> 3.00
Croquettes with aioli (3)	10.00
Popcorn chicken + harissa aioli (on the side) + fries	12.50
Meatballs - lamb merguez meatballs with chickpeas and lemon yogurt	13.50
Calamari fritte, rocket, aioli	15.00
Caprese – buffalo mozzarella, Adelaide tomatoes, basil, extra virgin olive oil, balsamic	15.00

Pasta *add an extra serve of parmesan / fresh chilli / mustard for \$2*

Tagliatelle – ossobucco, tomato sugo and lemon gremolata (GFO)	25.00
Spaghetti 'mazza' - mussels, pipis, calamari, fish, prawns, garlic, chilli (GFO)	28.00
Spaghetti bolognese + parmesan (GFO)	20.00
Lasagne with bolognese, béchamel, cheese	20.00
Hand made potato gnocchi with burnt butter, sautéed baby king mushrooms, salted zucchini, lemon thyme, truffled pecorino (V)	22.00
Risotto with asparagus, globe artichoke, radicchio, truffled lemon oil (GF)	25.00

Mains

Grilled haloumi salad with ancient grains, nuts & seeds, pomegranate, currants, mint, roasted pumpkin, lemon yoghurt (V, GFO)	14.00
Chicken saltimbocca – prosciutto wrapped with sage, ricotta, garlic, served with roasted beets, dutch carrots, Persian feta	28.00
John Dee eye fillet (230g) cooked medium rare with Italian slaw, hasselback potato, jus butter (GF)	38.00
Pan cooked barramundi fillet with nicoise style salad - cherry tomatoes, poached egg, olives, beans, white anchovies, fried chat potatoes (GFO)	35.00

Sides + salads

Smashed chat potatoes, paprika salt	6.00
Shoestring fries	6.00
<i>Add aioli / harissa aioli</i>	2.50
Italian slaw	6.00
Rocket + parmesan salad	7.50
Cos leaf salad with shaved zucchini, mint, peas, shallots, ricotta	7.50
Sautéed green beans, shallots, spinach, smoked almonds & ricotta salata	8.50
Roasted vegetables – red beets, dutch carrots, hazelnut butter	7.50

Dessert options

Espresso martini	15.00
Lemon curd cheesecake – biscotti crumb, poached rhubarb	10.00
The Bombe – choc parfait, raspberry sorbet, berry coulis and macadamia praline	10.00
Sticky apple pudding with anglaise and almond wafer	10.00
Blueberry swirl parfait (250ml)	7.50
Raspberry sorbet (250ml)	7.50
Tubs of ice cream assorted flavours (1 Litre) - please ask!	25.00

Larger party bombs available to order for your next gathering! \$10pp
(Please order early as these are made upon request)