



LUNCH MENU

BAKED GARLIC COB – \$19
Confit garlic, bechamel, jack cheese, mozzarella & parsley.
(8 pieces) (V)

ARANCINI – \$21
Medley mushrooms and white wine with truffle aioli. (4p) (V)

CRISPY FRIED CHICKEN – \$19
with honey soy sauce and pickled carrots.

MEATBALLS – \$22
Sugo, grana padano, parsley & pangrattato
serverd w toasted bread. (5p) (GF avail add \$3)

SIDES

CHIPS – with PR seasoning & aioli. \$15

SALAD - rocket, parmesan, pear, lemon dressing. (GF) (VG / DF avail) \$18
Add Chicken \$6- &/or Side serve of warm bread – add \$4

APPLE SLAW – \$18
With house made lemon dressing & aioli. (V) (GF)

GOODNESS BOWL– \$30
Spiced cauliflower, charred carrots, spinach, cherry tomatoes, cranberries, pickled red onion, garden herbs, du puy lentil, miso tahini dressing. (V) (GF) (VG) (Add Chicken \$6-)

SPAINIARD SPAGHETTI – \$38
Chorizo ragout, prawns, olive & tomato salsa, basil, parsley, grana padano. (GF available add \$3) (IMP)

RIGATONI – \$29
Caramelised pumpkin puree, rocket pesto, cherry tomatoes, whipped feta. (V) (VG available) (GF available add \$3)
(Add Chicken \$6, Prosciutto OR Chorizo \$7)

SLIDERS (3) – \$26
Slow cooked pork shoulder, smokey bbq sauce, slaw & sriracha aioli.
(add fries \$5)

BARRAMUNDI (AUS) - \$42
Pan seared fillet, romesco, spinach, cherry tomatoes, crispy potato, labneh.
(GF) (DF available)

SOMETHING SWEET

VANILLA ICE CREAM with topping. (Chocolate, Strawberry or Caramel) \$8
PANNA COTTA – vanilla bean w lemon curd, fruit & granola. (GF) \$14
APPLE & RASPBERRY CRUMBLE – w vanilla ice cream. \$14
MINI CHURROS (5P) – w cinnamon sugar & chocolate sauce. \$12
Add a scoop of ice cream \$3

(V) = Vegetarian (DF) = Dairy Free (VG) = Vegan (GF) = Gluten Free

ALLERGY WARNING *Please let the staff know of any allergies when ordering.

*While all care is taken, we can NOT give a 100% guarantee as we may have traces of wheat, eggs, nuts, seafood and dairy present.

PLEASE ORDER & PAY AT THE BAR.

LUNCH MENU

OLIVE MARINADE – \$12

House marinated olives with garden herbs & citrus. (GF) (DF) (V) (VG)

CHEESE PLATTER – \$35

Brie, smoked cheddar, creamy blue, wafers, fruit & nuts
w house made PR jam. (V)

ANTIPASTO PLATTER – \$42

Salami, prosciutto, ham, mixed olives, tomato relish, house pickles &
warm bread. (DF) Add Smoked Cheddar / Brie / Blue - \$8 each

TRIO OF DIPS - \$24

Chef's selection of dips w crusty warm bread .(V)
(extra bread – add \$4)

KIDS

FISH & CHIPS (IMP) \$16

CHICKEN NUGGETS & CHIPS \$16

RIGATONI MARINARA – \$15

House made Marinara sauce, rigatoni & cheese. (GF & DF available) (V)

VANILLA ICE CREAM with topping. (Chocolate, Strawberry or Caramel) \$8

11" GOURMET PIZZAS

GARLIC – \$20

Confit garlic, mozzarella & garden herbs. (V) (VG available)

MARGHERITA – \$24

Napoli sauce, bocconcini & basil. (V)

THE VEGGIE ONE – \$28

Napoli sauce, roast pumpkin, semi dried tomatoes, spinach,
mozzarella & feta. (V) (DF & VG option available)

BACON BIANCA - \$29

Parmesan cream, bacon, caramelised onion, crushed
rosemary potato, labneh.

SICILIAN - \$29

Napoli sauce, salami, sundried tomatoes, olives & mozzarella
drizzled w basil pesto.

THREE P'S - \$30

Prosciutto, pear, parmesan & rocket w balsamic glaze.

Add Chicken \$6, Salami \$5 , Chorizo \$7, Prosciutto \$7, Crispy Chilli Oil \$2

GLUTEN FREE BASE – Add \$3.5

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Group lunches & Private Functions available.

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