

TAKEAWAY MENU

ENTRÉE

MARINATED S.A. OLIVES

house sourdough baguette
- 10 -

GARLIC FLATBREAD

*confit garlic, mozzarella,
rosemary, smoked salt*
- 7 -

ARANCINI

*beetroot, white bean
cheese, chipotle mayo*
- 15 -

MAIN

POTATO GNOCCHI

WA octopus, chorizo, smoked tomato, black olive, green chilli pickled fennel
36

GOLDBAND SNAPPER

jerusalem artichoke, smoked almond, pickled grape, vincotto sprouts
37

COCONUT CRUMBED PORK BELLY

red curry, roasted pumpkin, pearl onion, sugar snaps, kaffir lime oil
37

KING TRUMPET MUSHROOM SCALLOPS

house aged shiitake, crispy asparagus, crispy enoki, aromatic congee
35

STEAK FRITES

SIDES

BLACK ONYX HANGER - NSW 37

*grass fed, marble score 3+, butcher's best
kept secret, sous vide for 4 hours in veal
fat & mustard*

EYE FILLET - QLD 42

*grass fed, sous vide for 2 hours in
white miso*

BLACK MARKET FLANK - NSW 39

*grain fed, marble score 5+, sous vide for
2.5 hours in brown sugar & spice rub*

SPICED CAULIFLOWER 15

*ajo blanco, pomegranate, sweet &
salty seeds*

NOT YOUR MUMS SPROUTS 16

*bacon, maple, smoked almond,
mozzarella, shallot*

SHOESTRING FRIES 10

rosemary salt, parmesan, aioli

LOOP GROWER'S GREENS 14

lemon tahini dressing, za'atar

PIZZA

MARGHERITA <i>tomato, mozzarella, parmesan, basil</i>	18	THE HUNTER (PEPPERONI) <i>cacciatore, garlic, chilli, tomato, basil oil</i>	22
THE FUN GUY <i>mushroom, artichoke, caramelised onion, parmesan, balsamic reduction, truffle, rocket</i>	22	THE MARINER <i>garlic prawn, chilli, oven dried tomato, rocket, lemon, aioli</i>	26
THE TROPIC THUNDER (HAWAIIAN) <i>maple bacon, glazed & grilled pineapple, bourbon bbq sauce, oregano</i>	24	THE BLACK SHEEP <i>pulled lamb, beetroot, goats cheese, white onion, mint</i>	24
THE SOPRANO (SUPREME) <i>ground pork, napoli, mushroom, black olive, onion, grilled pineapple</i>	25	THE STALLION <i>pork & fennel sausage, mushroom, potato, spinach, caramelised onion, parmesan</i>	25
THE DRUNKEN PIG <i>pig belly, bacon, ground pork, spicy bourbon bbq sauce, dill pickle</i>	25	<i>All pizzas are finished with mozzarella. Gluten free & vegan options available.</i>	

THE BITTER SUITE

CHOC ONSLAUGHT

*genache, olive oil semifreddo, raspberry,
chambord, choc shards, cocoa soil*

- 16 -

AUTUMN FIG TART

*coconut frangipane, salted pistachio,
spiced honey, crème fraîche*

- 16 -

THE ROCKING HORSE

12 & Under

MARGHERITA <i>tomato, mozzarella, basil</i>	14	SPAGHETTI <i>napoli, parmesan</i>	13
HAM & PINEAPPLE <i>tomato, ham, pineapple, mozzarella</i>	14	CARBONARA <i>bacon, parmesan, cream, spinach</i>	15
PEPPERONI <i>garlic, mozzarella, tomato, pepperoni</i>	15	PULLED LAMB <i>shoestring fries, steamed greens</i>	16