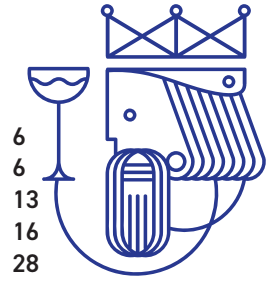


SNACKS

Olives	6
House Pickles	6
Corn Ribs, <i>miso butter, parmesan, coriander</i>	13
Spring Greens, <i>seasonal vegetables, hommus, lemon</i>	16
Salumi, <i>selection of cured meats, terrines, lavosh</i>	28
King Prawn, <i>tempura style, kimchi, tamari mayo, sesame</i>	22
Grazing Plate, <i>selection of snacks to share</i>	38
Beef Tartare, <i>bottarga, parmesan cream, chicharrón</i>	18
Cheese Plate, <i>3 cheeses, local honeycomb, lavosh</i>	32
Frisée Salad, <i>candied walnuts, honey mustard dressing</i>	10
Nicoise Salad, <i>green beans, olives, egg, potato</i>	14



Something Sweet, *changes regularly, ask staff for details*

PIZZA

Regina Margherita <i>tomato, mozzarella, basil, buffalo mozzarella, olive oil</i>	21
Napoli <i>tomato, caper, olive, basil, ortiz anchovies, chilli oil</i>	24
Pomodorino <i>tomato, mozzarella, yellow cherry tomato, stracchino, pickled chilli</i>	24
Porco <i>tomato, mozzarella, pork & fennel sausage, potato, burrata</i>	26
Golosa <i>mozzarella, chorizo, courgette, goat curd, sundried tomato</i>	25
Cheeseus Christ <i>mozzarella, parmesan, pecorino, gorgonzola, pepper</i>	22
Montanara <i>mozzarella, truffle, mushroom, parmesan, prosciutto</i>	28
King William <i>mozzarella, salami piccante, gorgonzola, green olive, spinach</i>	25
Crust Dips <i>basil pesto / saffron aioli / tomato sugo / pumpkin dip</i>	3.5s

+5 gluten free base
+3 vegan cheese

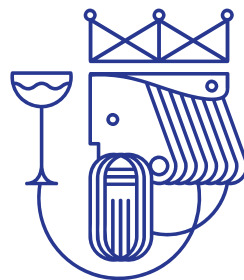
BUBBLES

Borgo Asolo Prosecco, San Pietro , *ITL, NV*
Donati Camillo Lambrusco Frizzante, *ITL, 2019*

Gls/Btl

12/55

14/65



WHITE

Koerner Watervale Riesling, <i>Clare Valley, 2020</i>	15/60
Nomads Garden Sauvignon Blanc, <i>King Valley, 2018</i>	12/55
Ravensthorch Chenin Blanc, <i>Long Way Round, 2020</i>	13/60
Payten & Jones VV Chardonnay, <i>Yarra Valley, 2018</i>	13/60

ORANGE

Markus Altenburger Weiss, <i>Burgeland Austria</i>	13/60
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ROSE

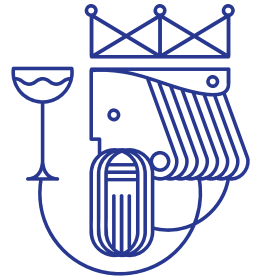
Bondar Rose, <i>Mclaren Vale, 2020</i>	11/50
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RED

Toolangi Pinot Noir, <i>Yarra Valley, VIC, 2019</i>	13/60
Quiet Mind Tempranillo Grenache, <i>Perth Hills, WA, 2020</i>	13/60
Atze's Corner Shiraz, <i>Barossa Valley, WA, 2019</i>	13/60
Linnaea Obilo Red Blend, <i>Heathcote, VIC, 2018</i>	14/65
Snake + Herring, <i>Cabernt Sauvignon, WA, 2019</i>	12/55

*** Wine menu changes regularly**

COCKTAILS



King of Sangria's

19

Rosé, Cointreau, Blueberry, Blood Orange, Lemon

Young Love

19

Pavlova Vodka, Elderflower Liqueur, Pineapple, Lime

Secret Garden

19

Pink Grapefruit Gin, Limoncello, Hibiscus, Basil, Lemon

Orchard Sour

19

Aperol, Cherry Brandy, Egg White, Lemon

Queen Bean

19

Vodka, Kahlua, Coffee, Caramel Malteser

Spicey Amigos

19

Mezcal, Mango, Saffron, Chilli, Lime

Not so Oldfashioned

19

Barrel Aged Bourbon, Apple, Chestnut, Chocolate Bitters