

## Something to Start

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### GARLIC BREAD BOARD

Toasted ciabatta, olive oil, garlic & dukkah. (4 pieces) **\$8.00 VG**

### SOUP

Daily soup served with crusty bread. **\$8.00**

### PLOUGHMANS BOARD

Cup of soup, cheddar, pickles, chutney, ham and soft bread. **\$16.00**

### PATE AND HOUSE RICOTTA

House made pate & fresh ricotta served with house crostinni & quince paste. **\$15.00**

### ARANCINI

House made risotto balls (3) of the day. **\$12.00 VG**

### CRUNCHY POTATOES

Potato wedges fried & seasoned with herbed salt with roasted garlic aioli. **\$8.00**

Add bacon, cheese, sour cream & sweet chilli. **\$12.00**

Add sour cream & sweet chilli. **\$9.00**

### BRUSCHETTA

Heirloom tomato, basil and bocconcini with balsamic on garlic rubbed ciabatta.

**\$12.00 VG**

### DIP PLATE

Housemade dips served with warm pitta. **\$14.00**

### SAGANAKI CHEESE

Kefalogravieri grilled saganaki on an orange and fennel summer salad

served with pita. **\$12.00 VG**

## From the Sandwich Bar

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**SOURDOUGH OR GLUTEN FREE SANDWICH \$10.00 /**

**BAGUETTE \$12.00 / FOCACCIA \$14.00**

### CHICKEN

Shredded roast chicken, mozzarella cheese, sundried tomato and basil pesto.

### TURKEY

Turkey, cheese, greens, avocado and cranberry sauce.

### SMOKED SALMON

Smoked salmon, cream cheese, dill, red onion, greens.

### PROSCIUTTO

Prosciutto, provolone, rocket and aioli.

### VEGETARIAN

Roast capsicum, eggplant, semi dried tomato, fetta, baby spinach and basil pesto.

### THE ITALIAN

Salami, tomato, cheese, spinach and aioli.

### REUBEN DARK RYE GOURMET SANDWICH

Pastrami, spiced thousand island dressing, pickled cabbage + fennel,

tasty cheese and caramelised onions toasted in dark rye. **\$12.00**

### SALUMI CIABATTA

Prosciutto, sopressa, mortadella & provolone served in a garlic and olive oil ciabatta.

**\$14.00**

**VG** = VEGETARIAN / **V** = VEGAN / **GF** = GLUTEN FREE / **DF** = DAIRY FREE

## Risotto

(all risottos can be GF & VG, please let us know)

### MUSHROOM RISOTTO

Wild cultivated mushrooms cooked in garlic oil with arborio & fresh herbs. **\$18.00**

### ZUCCA RISOTTO

Roasted pumpkin, walnuts, baby spinach & garlic cream with a touch of gorgonzola.

**\$18.00**

### SAFFRON SEAFOOD RISOTTO

Seafood, saffron, dill and white wine. **\$20.00**

### GREEN RISOTTO

Sautéed leek, green peas and baby spinach in a vegetarian based risotto

with fresh herbs and a touch of lemon. **\$16.00**

## Pasta

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### PASTA CARBONARA

Bacon & mushroom cooked in a light cream, parmesan, white wine sauce

finished with egg yolk and parsley. **\$16.00**

### PASTA BIANCA

Prawns and squid cooked with chilli, roasted garlic, chorizo, fetta, olive oil and lemon.

**\$18.00**

### RAGU FETTUCCINI

A traditional ragu of pork & veal braised in rich sugo and tossed through fettucinni.

**\$18.00**

### PASTA PESTO

Spinach, sundried tomato and finished with a pesto cream. **\$16.00 VG**

With chicken **\$18.00** / With prawns **\$20.00**

### VEGETARIAN SPAGHETTI

Spaghetti with asparagus, cauliflower pangrattata, basil & a poached egg. **\$16.00 VG**

### BLACK SQUID INK SPAGHETTI

Squid, chilli, garlic, onion, cherry tomato and sugo. **\$20.00**

## Burgers and the Like

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All served with fries

### STEAK CIABATTA

Scotch fillet, roasted tomato, grilled saganaki, grilled onion rings

with tomato jam roquette and garlic aioli. **\$20.00**

### PULLED PORK YIROS

Marinated pork, tabouli, coriander, tahini yogurt, tzatziki and garlic

in a toasted pitta wrap. **\$16.00**

### VEG BURGER (vegan option available)

Lentil pattie, spinach, eggplant caponata, mesculin lettuce, grilled saganaki cheese,

carrot chips and chimmi churri sauce on a brioche bun. **\$17.00 VG**

### VINTAGE CHEDDAR BURGER

House made Wagu beef pattie, pickle mustard relish, tomato jam, greens, honey

mustard mayo and of course melted vintage cheddar all in a brioche roll. **\$18.00**

### CHICKEN COTOLETTA BURGER

Italian crumbed chicken cotoletta, cilantro, carrot, aioli chilli, red cabbage.

Served with fries. **\$17.00**

### CUBANOS

Grilled Amblemead ham, smokey bacon, melted cheese with tomato relish,

mustard and caunichons pickle on ciabatta. **\$17.00**

## Mains

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### GREEK CHICKEN

Traditional char grilled lemon and garlic chicken, oregano potatoes,

Greek salad, tzatziki, pitta. **\$20.00**

### MARINATED LAMB

Marinated lamb served with grilled pitta, Greek salad and tzatziki. **\$18.00**

### BREASOLA

Traditional Italian parmesan and prosciutto filled steak roulades baked in rich

garlic cream sauce and served on walnut risotto and garlic ciabatta. **\$20.00**

### SALMON AND GREEN TEA RICE BOWL

Grilled salmon served on a sushi rice base in an aromatic ginger and shallot

spiced green tea. **\$22.00 GF / DF**

### CHILLI SQUID AND KATAIFI PRAWNS

Served with charred lemon, honey and sweet chilli dipping sauce and

dressed roquette. **\$18.00 DF**

### ROASTED VEGETARIAN CURRY

A mildly spiced coconut curry of root vegetables with a cucumber riata and

toasted pita. **\$16.00 VG (vegan option available)**

### DUCK AND WHITE BEAN

With porcinni mushroom, fried egg, pancetta germolata, seasoned broth and

black caviar. **\$22.00 GF / DF**

### FISH N CHIPS

Crumbed garfish served with fries, fresh avocado salad, tartar sauce and vinegar.

**\$18.00**

### CHICKPEA AND HALOUMI PATTIES

Served with greens, beetroot and mint salad, lemon vinaigrette and fresh

cucumber yogurt relish. **\$18.00 VG**

### PORK BELLY

Twice cooked pork, red onion, coriander, fennel slaw, cashew nuts, vine leaves

and rice with apple cider glaze. **\$22.00 GF / DF**

## Salads

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### GREEK SALAD

Olives, feta, cherry tomato, cucumber, red onion tossed together

with our special greek dressing. **Small \$8.00 / Main \$14.00 VG / GF**

### CAESAR SALAD

Cos lettuce, torn garlic brioche, bacon, Caesar dressing, shaved parmesan,

poached egg and anchovies. **\$16.00**

With grilled chicken. **\$20.00**

### GRILLED VEGETARIAN SALAD

Grilled Mediterranean vegetables, mushrooms, roast pumpkin, mixed grains

and watercress served with a caramelised balsamic dressing and polenta.

**\$16.00 VG / GF (vegan option available)**

### AVOCADO & QUINOA SALAD

Served with a summer corn salsa and house ricotta. **\$16.00 VG / GF**

**(vegan option available)**

### GIARNCARLO COFFEE GLAZED RIB SALAD

Caramelised beef ribs slow cooked in dark ale with a fresh salad of kale, basil,

snow peas, capsicum with a zesty sweet dipping sauce. **\$18.00 GF / DF**