

smaller

Arancino wild mushroom - taleggio - salsa verde (v)	4 ea
Croquette goats cheese - jalapeno - potato - chilli jam (v)	4 ea
Charred spring lamb lemon - grilled peppers - tzatziki (gfo)	6 ea
Grilled tiger prawn greek salsa - caramelised lemon (gfo)	6 ea
Polenta crusted calamari lemon - tabasco aioli	16
Stone baked flat bread zaatar - beetroot hummus - dukkah - baba ganoush (v)	12
Pork & veal meatballs charred sourdough - sugo	16
Gran Comida charred lamb - arancini - calamari - croquettes - flat bread olives - cornichons - dukkah - baba ganoush - Greek salsa	48



MEZZI

larger

Saltwater barramundi charred spring vegetables - chorizo - soft herbs	32
Spaghettini tiger prawns - calamari ragu - blistered cherry tomato	34
King Island scotch fillet saute greens - sweet potato frites - tarrago salsa verde	39
Pork cutlet blistered tomato - asparagus - mixed beets - Dijon mustard	32
Aubergine Parmigiana sugo - grana parmesan - dressed leaves - frites (v)	28
Pomegranite & chickpea salad cannellini beans - radish - chilli - flat leaf parsley (v, gfo)	22
+ grilled moroccan chicken (gfo)	28

sides

Pommes Frites romesco aioli (v)	10
Charred corn cob chilli jam (v, gfo)	11
Sweet potato frites tabasco aioli (v)	11
Greek salad tomato - feta - melon - cucumber - olives (v, gfo)	11

sweets

Dark chocolate mousse amoretti crumble, vanilla bean ice cream (v)	12
Mango tart wild berry puree, almond biscotti (v)	12
Charred seasonal stone fruit honey, saffron, meringue (v)	12

pizza

12 inch - stone baked - handmade fermented dough

Margherita cherry tomato - fior di latte - basil (v)	21
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Salame Picante peppers - kalamata olives - sugo - firo di latte	24
Italian Sausage chilli - fior di latte - San Marzano - salted ricotta	23

Napoletana sugo - anchovy - Cerignola olive - capers	24
Proscuitto Bianco gorgonzola - pear - rucula - walnuts	23

A LA CARTE