

SPIRE

SMALLER

Charred beef kofta harissa jam [gf]	5 ea
Croquette smoked salmon, potato, capers	4 ea
Arancini mushroom, truffle mayo [v]	4 ea
Lamb shish beetroot hummus, lemon [gf]	6 ea
House baked flat bread zaatar, hummus, marinated olives [v]	12
Semolina & pepper calamari lemon, romesco	15
Spiced pork & veal meat balls crusty bread	15
Grilled saganaki oregano, lemon [v]	14
Selected charcuterie Local cheese, artisan bread, cured meats, antipasti	18

LARGER

Charred Tasmanian salmon spiced cauliflower & quinoa salad, broad beans, salsa verde [gf]	30
King Island porterhouse kipfler potato, endive, bordelaise sauce	39
Chicken risotto asparagus, lemon, thyme, goats feta [gf]	26
Braised lamb shoulder roasted young carrots Parsnip puree, pan juices [gf]	28
Spaghetti truss tomato, chilli, oregano, wild garlic [v]	22
+ 4 fresh tiger prawns	29
Spice roasted cauliflower & quinoa salad mint, smoked labneh [v] [gf]	22
+ chermoula BBQ chicken [gf]	28

SIDES

Vine tomato mozzarella, basil [v]	10
Chunky fries romesco aioli [v]	10
Sweet potato fries aioli [v]	10
Charred asparagus salted ricotta [v] [gf]	10

SWEETS

Tiramisu fresh berries	12
Apple strudel anglaise, praline	12
Nutella pizza banana, strawberries	10

PIZZA

12 inch – stone baked – handmade fermented dough

Margherita cherry tomato, fior di latte, basil, cold pressed olive oil [v]	21
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Goats Feta asparagus, charred peppers, olives, sugo, fior di latte, oregano [v]	21
Pork & fennel sausage sugo, fior di latte, chilli, salted ricotta	22

Prosciutto gorgonzola, pear, san marzano, rucola, walnuts	23
Veneto salami peppers, kalamata olives, fior di latte, san marzano	22

A LA CARTE

[v] Vegetarian [gf] Gluten Free

Please inform us of any special dietary or allergen requirements.