



## DINNER MENU – From 5.30pm

Our menu changes frequently, please see chalkboard for current menu.

House Made Pickle Plate	\$7
Duck Liver Pate, Shiraz Butter, Pickles, Sourdough	\$14
Sobrassada, Honey, House Pickles, Sourdough	\$17
Korean Beef Tartare, Egg Yolk, Taro Root Crisp, Sesame, Asian Pear	\$17
Baby Cos, Classic French Dressing	\$7
Baby Cos, Bleu d'Auvergne, Walnuts, Prosciutto de Parma, Classic French Dressing	\$12

### PASTA

Fettuccine, Pepper, Parmesan	\$16
Spaghetti, Tomato, Basil	\$17
Pappardelle, Mooloolaba King Prawns, Chilli, Herbs	\$24

### PIZZA

Garlic: Smoked Mozzarella, Olive Oil, Garlic Four Ways	\$16
Add Prosciutto \$3	
Diavolo: Passata, Smoked Mozzarella, Garlic, Salumi, Chilli, Oregano	\$20
Margherita: Smoked Mozzarella, Passata, Basil, Pickled Red Onions	\$20
Margharita Bianca: Smoked Mozzarella, Baked Tomatoes, Secret Herb Mix	\$20
Fungi: Smoked Mozzarella, Mixed Mushrooms, Parmesan, Light Truffle Oil	\$22
Prosciutto: Passata, Smoked Mozzarella, Baked Tomatoes. Rocket, Pepper	\$22
Prawn: Smoked Mozzarella, Mooloolaba King Prawn, Grilled Zucchini, Mint	\$24

### ANTIPASTO BOARD

Cured Meats, Cheese, House Pickles, Chutney, Bread & Accompaniments:	\$50 2 guests / \$75 4 guests
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### CHEESE

36mth Aged Parmigiano Reggiano, 12mth Cave Aged English Cheddar, Mon Pere French Brie, Woombye Washed Rind Brie, Blue d'Avergne, Manchego, Goat Gouda	\$27 for 2 cheese's / \$34 for 3 cheese's
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Dessert of the Day	\$7
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