

Starters

Six Freshly shucked Sydney Rock Oysters, \$24
with mignonette, \$26
or with pickled cucumber, salmon caviar, chardonnay vinegar \$36

Soft burrata, oxheart tomatoes, caramelised balsamic, basil, San Daniele prosciutto & sourdough \$25
with San Daniele prosciutto \$29

Italian wagyu beef & veal meatballs, cherry tomatoes, smoked mozzarella & toasted sourdough \$20

Crispy zucchini flowers filled w/ spinach & four cheeses, tomato confit & grated pecorino (V) \$25

Grilled avocado salad with hazelnuts, sheep yogurt, beetroot, salsa verde & potato crisps (V, GF) \$22
*Vegan option available

Fried southern calamari with wild rocket leaves, chili sea salt & creamy roasted garlic aioli \$23

Seared sea scallops with celeriac puree, roasted pine nuts, blackcurrants & chives (GF) \$26

Grilled Yamba King Prawns with chili flakes, chives, lemon & garlic butter (GF) \$29

Antipasto to share \$42

Sliced David Blackmore wagyu bresaola, San Daniele prosciutto & salumi with condiments & warm house-made breadsticks

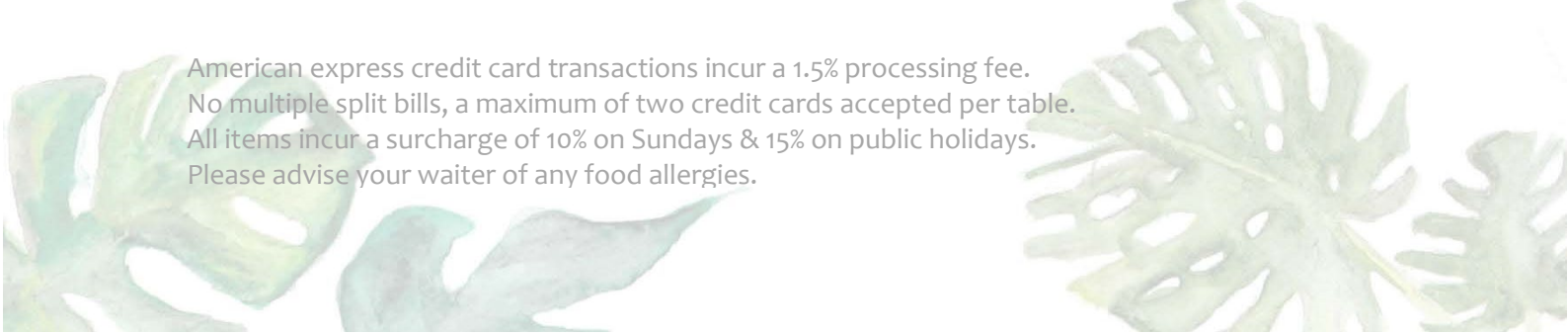
Tasting Plate to share

Fried southern calamari w/ chili sea salt & garlic aioli. Baked Italian wagyu beef & veal meatballs. \$48
Tomato & Burrata salad & Grilled Yamba King Prawns w/ chili flakes, chives, lemon & garlic butter

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Mains

Risotto of asparagus, peas, cavolo nero, fresh herbs, Meredith Farm feta (V,GF) *Vegan option available	\$26
Quattro cheese Tortellini, sage, burnt butter, sultana, pine nuts (V)	\$28
Spaghettoni, Fraser Island Spanner crab, chilli, garlic, fresh herb	\$32
Spaghettoni with Wagyu Bolognese ragout, parmesan Reggiano	\$26
Pappardelle with braised lamb shoulder, white wine, peas, mint, pecorino chees	\$28
Trinity fish & chips, wild caught Cod, beer batter, hand-cut chips, house tartare, lemon	\$29
Crispy skin Petuna ocean trout, pea puree, asparagus, squash & trout pearls (GF)	\$36
Pan roasted Cone Bay barramundi, mash potatoes, dill, caper & lemon sauce (GF)	\$35
Butterflied BBQ spatchcock, Italian picante glaze, chives and caramelized lemon (GF)	\$32
250g Tajima Wagyu Sirloin MBS 8+, crisp potatoes, Café de Paris, mustard leaves (GF)	\$42
Veal cutlet, garlic, parmesan, lemon crub with paris mash & caramelized onion sauce	\$38



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Pizza

Garlic bread pizza with smoked sea salt flakes, rosemary, buffalo mozzarella & confit garlic (V)	\$16
Margherita, heirloom tomato with fior di latte, parmesan, fresh oregano & basil, tomato base (V)	\$23
Mushrooms, roasted with fresh basil, white truffle oil, crumb feta, truffled mascarpone base(V)	\$26
Pumpkin, roasted with pine nuts, caramelised onion, crumb feta, rocket, balsamic glaze (V)	\$25
Potato, buffalo mozzarella, crispy potato, rosemary, parmesan & truffle emulsion (V)	\$25
Pino's pepperoni, Roma tomato, buffalo ricotta, fresh basil and tomato base	\$25
Ham, double smoked leg ham w/ mushrooms, ricotta & balsamic reduction and tomato base	\$25
The KJ, wagyu mince beef, tomato base, fior di latte, roast pineapple, basil	\$25
Braised lamb with potato, fresh Italian parsley and oregano, red onion, Sicilian olives, garlic, lemon & chilli, crumb feta, rocket and tomato base	\$28
The Bolognese, tomato base, Wagyu Bolognese ragout, fior di latte, parmesan, basil	\$25
Wagyu bresaola with fior di latte, artichoke cream, taleggio	\$28
San Daniele, 24-month aged prosciutto, burrata, Roma and cherry tomatoes, rocket, shaved parmesan & balsamic dressing	\$28
Prawns, marinated with garlic and chilli, roasted capsicum, tomato & salsa verde	\$29
Avocado, pickled baby beets, tomato, basil, dill, onion, chilli, herb salsa and almond cream	\$26
Gluten free base add	\$3
Vegan cheese	\$2
Ortiz anchovies	\$5




Sides

Rocket salad, walnuts, bosc pear, shaved parmesan & aged balsamic dressing (V)	\$8
Heirloom tomato salad, aged balsamic, basil, cracked black pepper (V)	\$9
Avocado salad, with cucumber, baby cos & chardonnay dressing (V)	\$9
Hand-cut chips & house tomato ketchup (V)	\$12
Truffle fries, grated parmesan & garlic aioli (V)	\$10
Sautéed broccolini & sugar snap, ricotta & lemon (V)	\$9

Cheese

Choose artisanal cheeses, fig jam, muscatels, quince paste with crackers & crispbread

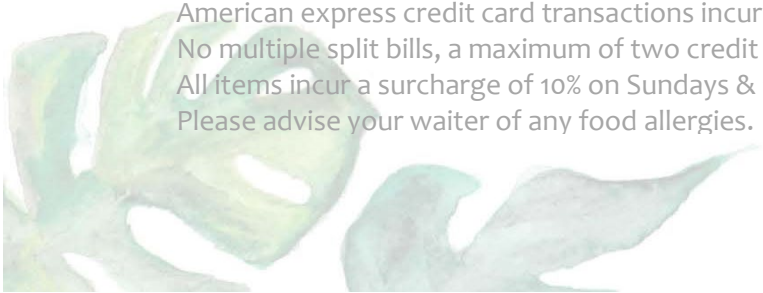
Lywher Dairies Cornish Kern – West Cornwall, GBR, pasteurized cow's milk	1 cheese	\$15
Cypress Grove Midnight Moon – Holland, California goat's milk	2 cheese	\$28
Will Studd Brillat-Savarin – Normandy, France, unpasteurized cow's milk	3 cheese	\$36
Colston Bassett Stilton – Nottinghamshire, GBR, pasteurized cow's milk	4 cheese	\$44



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Dessert

Single O affogato, vanilla gelato, toasted macadamia nuts & espresso shot add Frangelico, amaretto or baileys	\$11 \$4
Selection of Italian style gelato – Choose 3 scoops – choice of vanilla bean, Belgian chocolate, coconut, passionfruit, raspberry, pistachio, dulce de leche or pavlova	\$14
Passionfruit cheesecake with passionfruit coulis & coconut gelato	\$15
Glazed chocolate Mousse dome with vanilla bean gelato & black currant jam	\$15
Mango & coconut custard trifle with toasted marshmallow & passionfruit sorbet	\$15
Passionfruit brownie with chocolate gelato & whipped mascarpone (GF)	\$15
Strawberry pancake brulee with fresh summer berries & berry compote	\$15
Croissant bread & butter pudding, apricot glaze, crème anglaise & vanilla gelato	\$15
Chocolate & hazelnut pizza with banana, vanilla gelato & melted Belgian chocolate	\$15



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Kids Meals

\$15

Crumbed chicken pieces with tomato ketchup

Crispy Fish & chips with tomato ketchup

Cheesy cheese pizza

Ham & pineapple pizza

Spaghetti pasta with Bolognese

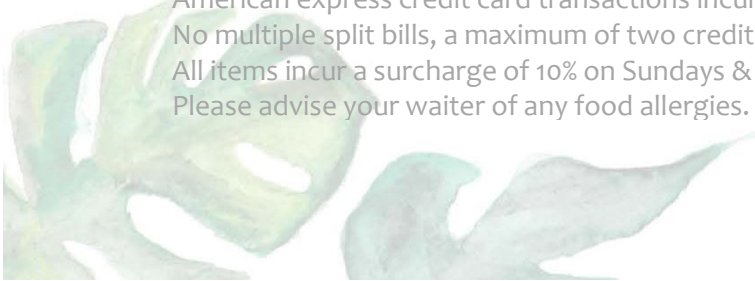
Spaghetti pasta with Napoli sauce

Spaghetti pasta with butter sauce


Kids Dessert

One Scoop \$4 | Two Scoops \$8 | Three Scoops \$12

Choice of chocolate or vanilla ice cream with strawberry sauce & chocolate flakes or chocolate sauce & strawberries



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Breakfast Menu

Single O Coffee - 'killer Bee' blend

Espresso	\$3
Flat white, latte, short black, long black, macchiato, piccolo or cappuccino	\$4
Large size	\$0.5
Milklab almond, macadamia, lactose free, coconut milk or Bonsoy soymilk	\$0.5
The Dairy Co oak milk	\$5
Belgian hot melted chocolate, milk or dark	\$5
Spiced Chai latte	\$5

Mayde tea - handmade organic tea from Bryon Bay, New South Wales


Earl grey - Black tea & bergamot	\$4
Serenity – Chamomile w/ passionflower, rose petals & lavender	\$4
Green sencha - Green sencha, Jasmin flowers & rose petals	\$4
Cleanse – Tulsi w/ nettle Leaf, dandelion, red clover & corn flowers	\$4
Digest – Peppermint leaves w/ liquorice, fennel & calendula	\$4

Cold Pressed Freshly Squeezed Juices

Cold-pressed freshly squeezed local orange, apple or pineapple juice	\$8
The 8 Breakfast Green Juice – Kale, green apple, ginger, celery & coconut water (breakfast only)	\$8

Smoothies, Frappes and Shakes

Banana Espresso smoothie w/ Banana, vanilla gelato and fresh espresso. (breakfast only)	\$8
Mango smoothie, Mango, coconut gelato and coconut milk (breakfast only)	\$8
Belgian chocolate shake	\$8
Strawberry shake	\$8
Vanilla shake	\$8
Pistachio shake	\$8
Dulce de leche and macadamia shake	\$8



Breakfast Menu

Toasted sourdough w/ butter, choice of strawberry jam, vegemite or peanut butter (V)	\$6
Toasted banana bread served warm w/ butter (V)	\$7
Warm croissant filled w/ shaved double smoked ham & swiss cheese	\$9
Watermelon & fresh fruit salad w/ mix berries, coconut yoghurt, mint & lemon balm (V, GF, VE)	\$14
Chia & almond milk pudding w/ coconut yoghurt & strawberry rhubarb compote (V, GF, VE)	\$15
Macadamia granola, w/ fig, coconut yoghurt, fig compote & maple syrup (V, VE)	\$15
Bircher muesli w/ banana, strawberries, blueberries & toasted almonds (V, VE)	\$15
Grilled toastie w/ double smoked ham, Dijon mustard, gruyere cheese & topped w/ a fried egg	\$18
Avocado toast w/ cherry tomatoes, watercress, Meredith farm fetta & poached egg (V)	\$18
Choice of egg's w/ grilled sourdough - fried, poached, scrambled or boiled w/ house ketchup (V)	\$14
Ricotta hotcakes w/ banana, honeycomb butter & maple syrup (V)	\$21
Green pea pancake w/ poached egg, fetta, tomato relish, zucchini and mint salad (V)	\$21
Oven baked shakshuka Eggs w/ roast bullhorn peppers, spices, tomatoes, basil & sourdough (V)	\$22
Eggs benedict w/ crispy potato rosti, poached eggs, cured Ora king salmon & hollandaise sauce	\$23
Corn fritters w/ avocado salsa, spinach, coriander, roasted tomato (V)	\$22
Breakfast pizza w/ ham & egg, potato, buffalo mozzarella cheese & basil leaves	\$25
Breakfast pizza w/ egg, potato, field mushroom, buffalo mozzarella cheese & basil leaves (V)	\$25

Breakfast extras

Poached or fried free-range egg from Lake Macquarie	\$3
Scrambled free-range eggs from Lake Macquarie	\$6
Tomato, rosti, halloumi	\$4
Bacon, avocado, field mushrooms, spinach, ham	\$5
House cured Ora King Salmon	\$6
Gluten-free bread, sourdough	\$3


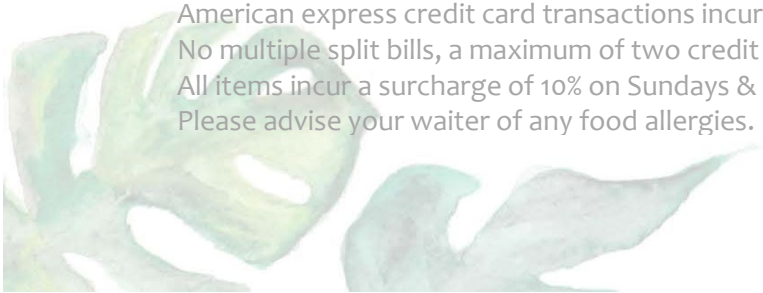
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NON-ALCOHOLIC COCKTAILS

Apple Seedlip martini w/ spiced seedlip non-alcoholic spirit, fresh apple juice & whites	\$16
Strawberry & pineapple fizz w/ strawberry shrub	\$12
Jug of tropical fruit punch w/ mango, pineapple & fresh orange juice	\$24

SOFT DRINKS

Aqua Pana 750ml	\$8
San Pelligrino 750ml	\$8
San Pelligrino Limonata, Chinotto or Aranciata rosso	\$4
Capi Soda, lemonade, tonic or ginger ale 250ml	\$4
Coca Cola 330ml	\$4
Coke Zero 330ml	\$4
Lemon, Lime & Bitter	\$4



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