

Starters

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

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

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

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

Grilled avocado salad with hazelnuts, sheep yoghurt, beetroot, salsa verde & potato crisp (VO, GF) \$22

Fried southern calamari with wild rocket leaves, chilli 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 chilli 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 \$48

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

Vegetarian tasting plate \$48


Mushroom and taleggio arancini w/ cheese fondue. Grilled avocado salad w/ hazelnuts, sheep's yogurt, baby beetroots, salsa verde. Crispy zucchini flowers filled w/ spinach & flour cheese. Tomato & burrata salad. (V)



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Mains


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| Saffron and zucchini risotto, Parmigiano-Reggiano, pine nut and onion dust (VO, GF) | \$26 |
| Spaghettini with spring vegetable ragout, pea puree and pine nuts (VE) | \$26 |
| Quattro cheese Tortellini, sage, burnt butter, sultana, pine nuts (V) | \$28 |
| Spaghettini with Wagyu Bolognese ragout, Parmesan Reggiano | \$26 |
| Traditional Osso Buco ravioli, carrots, celery, leek, sweet wine sauce and cavolo nero crisps | \$29 |
| Spaghettini, Fraser Island Spanner crab, chilli, garlic, fresh herb | \$32 |
| Pappardelle with braised lamb shoulder, white wine, peas, mint, pecorino cheese | \$28 |
| Trinity fish & chips, wild caught Cod, beer batter, hand-cut chips, house tartare, lemon | \$29 |
| Pan roasted Cone Bay barramundi, mash potatoes, dill, caper & lemon sauce (GF) | \$35 |
| Crispy skin Petuna ocean trout, pea puree, asparagus, squash & trout pearls (GF) | \$35 |
| Italian fried spring chicken with Pantescia salad, marjoram and citrus salt | \$32 |
| Veal cutlet, garlic, parmesan, lemon crumb with Paris mash & caramelized onion gravy | \$38 |
| 250g Tajima Wagyu Sirloin MBS 8+, crisp potatoes, Café de Paris, mustard leaves (GF) | \$42 |



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Pizza

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| Garlic bread pizza with smoked sea salt flakes, rosemary, buffalo mozzarella & confit garlic (VO) | \$16 |
| Margherita, heirloom tomato with fior di latte, parmesan, oregano & basil, tomato base (VO) | \$25 |
| Mushrooms, roasted with fresh basil, white truffle oil, crumb feta, truffled mascarpone base (VO) | \$27 |
| Pumpkin, roasted with pine nuts, caramelised onion, crumb feta, rocket, balsamic glaze (VO) | \$26 |
| Potato, buffalo mozzarella, crispy potato, rosemary, parmesan & truffle emulsion (VO) | \$26 |
| Grilled eggplant, zucchini, capsicum, spinach, tomato, artichoke, mushrooms, olives, garlic, chilli and fior di latte (VO) | \$27 |
| Double smoked leg ham w/ mushrooms, ricotta & balsamic reduction and tomato base | \$26 |
| Pino's pepperoni, Roma tomato, buffalo ricotta, fresh basil and tomato base | \$26 |
| Wagyu bresaola heirloom tomatoes w/ fior de latte, parmesan, oregano, rocket & tomato base | \$28 |
| Gypsy ham and roasted pineapple, fior de latte, oregano and tomato base | \$26 |
| Braised lamb with potato, fresh Italian parsley and oregano, red onion, Sicilian olives, garlic, lemon & chilli, crumb feta, rocket and tomato base | \$29 |
| The Bolognese, tomato base, wagyu bolognese ragout, fior di latte, parmesan, basil | \$26 |
| 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 (Vegan) | \$27 |
| Gluten free base add \$5 | Gluten free base add \$5 |
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Sides

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

Cheese

Artisanal cheeses, fig jam, muscatels, quince paste with crackers & crispbread


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| Lywher Dairies Cornish Kern – West Cornwall, GBR, pasteurized cow’s milk Cypress Grove Midnight Moon – Holland, California goat’s milk Will Studd Brillat-Savarin – Normandy, France, unpasteurized cow’s milk Colston Bassett Stilton – Nottinghamshire, GBR, pasteurized cow’s milk | \$44 |
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Dessert

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| 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


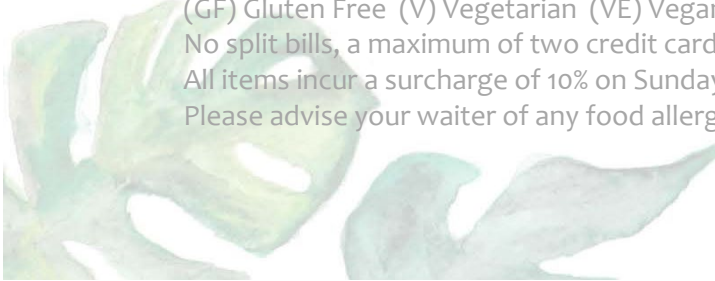
Spaghetti pasta with Napoli sauce

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

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| 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


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| 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

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| 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

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| 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 |



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| 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) | \$22 |
| 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

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| 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

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| 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

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| 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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