



**Smaller**

Garlic and Parmesan baguette (V)	9
Green olive and rosemary baguette (V)	9
Mount Zero olives in lemon and thyme (V GF)	8
Beetroot and feta arancini with turmeric labneh (V GF)	17
Pork short ribs blueberry balsamic and herb sauce (GF)	17
Scallops on shell with mint butter and prosciutto (GF)	20
Salt and pepper squid with lemon aioli and rocket (GF)	18
Salumi board for 2- olives, Nduja, salami, prosciutto and house pickles	34
Soup of the day (GFA)	12

**Larger**

Mixed Mushroom and eggplant tagine with fig and saffron cous cous and garlic flatbread (V GFA)	28
Barramundi saltimbocca, prosciutto, chargrilled asparagus, sage butter and potato mash (GF)	31
Slow cooked Beef cheek with Pedro Ximenez, cauliflower puree, shallots (GF)	33
300gm Grass fed Porterhouse, red wine jus, truffled kipflers, olive and rosemary butter and roasted truss cherry tomatoes (GF)	38
Peri Peri Prawns and chicken breast with cauliflower rice, caramelised lemon and harissa yoghurt	34
Azzuri burger with the works and fries (GFA)	26
Pumpkin Ravioli, with a hazelnut pesto, nutmeg, honey and parmesan (V)	26

**Sides**

Fries with aioli (V)	9
Sweet potato and paprika salt fries with aioli (V)	9
Roasted Broccolini, garlic, chilli, feta and sesame (V)	9
Potato mash and red wine jus (VA)	9
Leaf salad, sumac, allspice, lemon, Spanish onion and olive oil (V GF)	9
Rosemary and garlic Kipfler potatoes (V)	9



## Dessert

Churros with chocolate sauce & flaked almonds	15
House sorbet selection, ask our wait staff for today's flavours	15
White chocolate, Thyme and yoghurt cheesecake with crumble and sumac roasted strawberries (GF)	15
Affogato - ice cream, espresso coffee shot & liquor (GF)	19
Gin pour over today's gelato flavour (GF)	19
Local cheese board accompanied by lavosh and all the trimmings	19

**Please scan in**



Location code **6KJYTT**