



FLATBREAD

ROSEMARY & SEA SALT	VE	12
SMOKEY EGGPLANT	V, VE	15
RICOTTA & HONEYCOMB	V	16

SMALL SHARING PLATES

GARLIC BREAD	V	9
MARINATED OLIVES	VE	10
Warm olives, rosemary, chilli, citrus rind		
LARGE FRIES	VE+, GF	14
Old Bay seasoning, aioli		
BURRATA	V	15
Burrata, basil oil, black olives		
SALAMI COTTO	GF	17
CULATELLO PROSCIUTTO	GF	18
With olive oil		
CHICKEN WINGS		20
Fresh chilli, shallot, Sriracha butter sauce		
FRIED HALOUMI	V, GF, N	20
Truffle honey, walnut dukkah		
ARANCINI	V	22
Taleggio, parmesan, mozzarella, tomato, aioli, basil		
PROSCIUTTO & FIGS	GF, N	25
Prosciutto, pickled figs, goats cheese, pistachio, vincotto		
SALUMI BOARD		34
Salumi selection, mortadella, prosciutto, salami cotto, olives, guindillas peppers, burrata, pane croccante		

BURGERS

OP BURGER	26
Angus beef patty, cheddar cheese, lettuce, tomato, sweet & spicy pickles, aioli, served on a milk bun with fries	
FRIED CHICKEN BURGER	26
Buttermilk chicken, cheddar cheese, smoked chipotle mayonnaise, slaw, served on a milk bun with fries	
PHILLYCHEESE STEAK	26
Rib eye steak, caramelised onion, provolone cheese, kewpie mayo, cornichons, guindilla peppers served on a milk bun with fries	

PASTA

ORECCHIETTE PRIMAVERA	V, GF+, N	28
Zucchini, broccolini, peas, broad beans, pesto, parmesan		
VEAL & PORK RAGU	GF+	30
Pappardelle, basil, San Marzano tomato, pecorino		
POTATO GNOCCHI	V, N	31
Pumpkin, walnut sage pesto, cavolo nero, buffalo ricotta		
PRAWN LINGUINE	GF+	34
Onion soffrito, prawn, cherry tomatoes, parsley, bottarga, fermented chilli butter		



SEAFOOD

CRISPY FISH TACO (2)		18
Avocado crema, red cabbage, fish, coriander, jalapeños, finger lime		
SALTED COD CROQUETTES		24
Saffron mayonnaise		
FRIED SPICED CALAMARI	GF+	24
Chilli, lime, sesame aioli		
SCALLOP CEVICHE	GF	24
Finger lime, cucumber, chilli, coriander		
ATLANTIC SALMON CRUDO	GF	26
Blood orange, jalapeños, chilli, Campari dressing, extra virgin olive oil		
AUSTRALIAN TIGER PRAWNS	GF	34
300g, Marie rose, lemon		

SIDES

LEAF SALAD	VE, GF	8
House vinaigrette		
FRIES	VE, GF	8
Old Bay seasoning		
SEASONAL GREENS	VE, GF, N	8
Lemon, almonds, butter, olive oil		
CRISPY POTATOES	VE, GF	8
Roasted garlic, rosemary, sea salt		
HASSELBACK PUMPKIN	V, GF, N	10
Sage, butter, walnut, ricotta, seeds		

CONDIMENTS

MUSHROOM SAUCE	V	3
FRENCH GRAVY		3
PEPPERCORN GRAVY		3
PEPPERCORN BUTTER	GF	3
AIOLI	GF	3
CHICKEN SALT BUTTER		3

MEMBERS ENJOY 5% NOW & 5% LATER

MAINS

HOUSE-CRUMBED CHICKEN SCHNITZEL		28
Slaw, fries		
BEER BATTERED FISH & CHIPS		32
Market fish, house tartare, lemon		
CHICKEN PARMIGIANA		32
San Marzano tomato, prosciutto cotto, provolone, slaw, fries		
HERB STUFFED PORCHETTA	GF	32
Italian slaw, red wine butter		
PAN SEARED SALMON	N	38
Fregola salad, capers, almond, fennel lemon salsa		
PAN ROASTED BARRAMUNDI	N	36
Cone Bay Barramundi, peperonata pine nuts, lemon basil, olive oil		
OVEN ROASTED LAMB RUMP	GF	36
Fava bean hummus, salad, mint salsa verde		
PETITE SIRLOIN		36
200g sirloin steak, Riverina MB2, fries, peppercorn butter		
STEAK FRITES	GF	42
300g scotch fillet, Riverina MB2, fries, peppercorn butter		

DRY AGED

SIRLOIN ON THE BONE 400G	GF	78
Riverina MB2+		
RIB EYE 1KG	GF	199
Riverina MB2+		
All served with steamed greens, truffle & parmesan fries, peppercorn butter.		

GF GLUTEN FREE / V VEGETARIAN / VE VEGAN / N CONTAINS NUTS / + DIETARY AVAILABLE

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

**MEMBERS ENJOY
5% NOW & 5% LATER**

SALAD

SPICED CAULIFLOWER SALAD **VE, GF, N** 24
Hummus, fennel, pomegranate, mint, pine nuts

BEETROOT SALAD **V, GF, VE+** 24
Bulgar, rocket, goats cheese, orange, walnut, dill, pickled golden beetroot

POKE BOWL **VE, GF** 26
Red cabbage, brown rice, avocado, cucumber, wakame, edamame, sesame, pickled daikon, ginger, corn, fried onions, wasabi, silken tofu, soy maple dressing

POACHED CHICKEN SALAD **GF** 28
Baby gem, beans, avocado, cucumber, green goddess dressing, Persian feta

ADD ON:

SOY POACHED CHICKEN **GF** 7

SALMON CRUDO **GF** 9

DESSERT

CHURROS 13
Spiced chocolate sauce, dulce de leche

CREMA CATALANA **GF** 15
Spanish custard, orange, cinnamon

TIRAPUCCINO **N** 17
Vanilla mascarpone, hazelnut savoiardi, espresso meringue, cacao

GELATO/COOKIES + MORE

**PLEASE SEE OUR
DESSERT CABINET FOR AN
ASSORTMENT OF SWEETS**



KIDS MENU

All 15

Include a soft drink or juice!

CRUMBED FISH & CHIPS

GRILLED SALMON & VEGETABLES **GF**

SPAGHETTI NAPOLETANA SAUCE **V, GF+**

MARGHERITA PIZZA **V**

CHEESEBURGER WITH CHIPS

CHICKEN SCHNITZEL & CHIPS

**# Love Our
Locals**



MEMBERS ENJOY 5% NOW & 5% LATER

PIZZA

MARGHERITA **V** 22

San Marzano tomato, mozzarella, basil, parmesan

QUATTRO FROMAGE **V** 24

Mozzarella, gorgonzola, provolone, parmesan, garlic oil

PESTO AMORE **V, N** 24

Pesto, spinach, fire roasted peppers, feta, red onion, fior di latte

PEPPERONI PIZZA 24

San Marzano tomato, pepperoni, fior di latte

FUNGAI **V** 24

Roasted mushrooms, porcini cream, fior di latte, parmesan

VEGETABLE SUPREME **V** 24

Tomato, mushroom, capsicum, olive, artichoke, zucchini & basil

PROSCIUTTO DI SAN DANIELE 26

San Marzano prosciutto, rocket, mozzarella, parmesan

ARTICHOKE & PANCETTA 26

Artichoke, pancetta, black olives, pecorino cream, mozzarella

SMOKED CHICKEN 26

San Marzano tomato, chorizo, smoked chicken, peppers, mozzarella

CHICKEN **N** 26

Chicken, pesto, onion, olives, mozzarella, parmesan, basil

SPICY ITALIAN 26

San Marzano tomato, hot salami, 'nduja, roasted peppers, mozzarella, green olives

MORTADELLA **N** 26

White base, mortadella, green olives, mozzarella, burrata, pistachios

CAPRICCIOSA 26

San Marzano tomato, prosciutto cotto, mushrooms, artichokes, olives, fior di latte

HAWAIIAN PIZZA 26

San Marzano tomato, maple pineapple, ham, mozzarella

MEAT LOVERS 26

House made BBQ sauce, hot salami, ham, beef, mozzarella

PAPI'S SUPREME 26

San Marzano tomato, mozzarella, pepperoni, crispy pancetta, Italian sausage, smoked ham, capsicum & mushroom

ZUCCHINI & PRAWN 28

San Marzano tomato, prawns, grilled zucchini, cherry tomatoes, mozzarella

CHILLI PRAWN 28

Prawns, fresh chilli, cherry tomatoes, mozzarella

EXTRAS

GLUTEN FREE PIZZA BASE 6

VEGAN CHEESE 6

ADD BURRATA 10

DESSERT PIZZA

DEEP DISH NUTELLA & BISCOFF 18

Nutella, Biscoff, chocolate brownie, vanilla ice cream, chocolate sauce