



## STARTERS

|  |    |
|--|----|
| Roasted cauliflower dip, fried chickpeas, flat bread (NF, Vegan) | 16 |
| Smoked salmon, herb cream, mizuna (GF, NF)                       | 24 |
| Crazing board, salami, cheese, olive, condiment, crackers        | 38 |
| Whipped house-made ricotta, honey, black pepper (VEG, NF)        | 16 |
| Marinated olives (NF, DF, GF, Vegan)                             | 12 |

## SALADS AND SIDES

|  |    |
|--|----|
| Many leaves salad, lemon dressing (VEG, NF, GF)          | 14 |
| Caesar salad, crouton, guanciale, egg, Grana Padano (NF) | 22 |
| Roast pumpkin, pumpkin seed dukkah (NF, GF, Vegan)       | 16 |
| Burrata, braised leek, preserved lemon (VEG, NF, GF)     | 24 |
| Broccolini, almond cream, lemon (GF, Vegan)              | 16 |

## MAINS

|   |    |
|---|----|
| 300g Porterhouse steak, whipped brown butter, watercress (NF, GF) | 46 |
| Pasta alla Norma, rigatoni, eggplant, ricotta salata (VEG, NF)    | 34 |

## PIZZA INSPIRED BY OUR NEXT GEN

|   |    |
|---|----|
| MOLLY<br>Parmesan, garlic oil, herbs, Murray River salt (VEG, NF)               | 22 |
| ARCHIE<br>Potato, rosemary, fried garlic, Grana Padano (VEG, NF)                | 28 |
| CHARLIE<br>Tomato, garlic, basil, mozzarella (VEG, NF)                          | 26 |
| WOLFGANG<br>Hot salami, n'djua, taleggio, aleppo pepper (NF)                    | 30 |
| COCO<br>Portobello and Markwood oyster mushrooms, gorgonzola, parsley (VEG, NF) | 28 |
| CAMILLA<br>Tomato, smoked ham, charcuterie X.O, oregano (NF)                    | 28 |
| ALEXANDER<br>Prosciutto, tomato, rocket, parmesan, cherry balsamic (NF)         | 30 |
| STELLA<br>Tomato, garlic, prawns, shallot, capers, parsley, chilli oil (NF)     | 30 |
| MATILDA<br>Seasonal pizza, please ask your server for today's special.          | MP |
| <b>Additions</b>  |    |
| Gluten-free base  | +5 |
| Anchovies / Markwood mushrooms  | +4 |
| Local salami / prosciutto / prawns  | +5 |
| Dairy-free cheese   | +4 |

## SWEET

|  |    |
|--|----|
| Apple and cinnamon tart, whipped crème fraiche (GF, NF)            | 16 |
| House-made vanilla ice-cream, Rutherglen Muscat affogato (GF)      | 16 |
| Flourless chocolate cake, tiramisu cream, pomegranate (GF, NF)     | 16 |
| Ice-Cream (Mini Tub)<br>Vanilla / Chocolate / Caramel / Strawberry | 6  |

## BEERS AND NON-ALCOHOLIC

|  |     |
|--|-----|
| Bridge Road Freetime (0.5%)  | 8   |
| Bridge Road Brewers Pale Ale (4.8%)                                | 12  |
| Peroni Nastro Azzurro (5.0%)                                       | 12  |
| King Valley Kolsch (4.9%)  | 12  |
| Great Northern Super Crisp (3.5%)                                  | 12  |
| Ginger Beer  | 6   |
| San Pellegrino Sparkling Water 750ml                               | 8.5 |
| Coke, Coke Zero, Sprite, Creamy Soda, Passionfruit, Solo           | 6   |
| Apple Juice, Orange Juice  | 5   |
| Coffee (Latte, Flat White, Cappuccino, Espresso, Long Black, Chai) | 5   |

## COCKTAILS / SPIRITS

|  |    |
|--|----|
| Bonnie Spritz (Prosecco, Aperol, Lemonade)           | 16 |
| Limoncello Spritz (Limoncello, Prosecco, Soda Water) | 18 |
| Vodka, Gin or Bourbon                                | 16 |

*Larger cocktail and drinks menu upon request.*

## WINES

### SPARKLING

|  |       |
|--|-------|
| 24 All Saints Estate Prosecco (11%)      | 14/45 |
| NV St Leonards Vineyard Brut (12.2%)     | 45    |
| NV All Saints Estate Bubbly Shiraz (14%) | 14/48 |
| NV All Saints Estate Excentrique (12.5%) | 65    |

### WHITE

|   |       |
|---|-------|
| 24 All Saints Estate Riesling (13%)               | 40    |
| 24 All Saints Estate Pinot Grigio (11.8%)         | 14/40 |
| 23 St Leonards Vineyard Chardonnay (13.3%)        | 14/40 |
| 23 All Saints Estate Marsanne (13%)               | 48    |
| 22 St Leonards Vineyard Lumiere (Off-Dry) (13.2%) | 38    |
| 21 All Saints Estate Moscato (5.5%)               | 14/35 |

### PINK

|                                 |       |
|---------------------------------|-------|
| 25 All Saints Estate Rosa (13%) | 14/45 |
|---------------------------------|-------|

### RED

|   |       |
|---|-------|
| 24 All Saints Estate Sangiovese Cabernet (14%)            | 14/45 |
| 23 St Leonards Vineyard Chilled Ruby Cabernet (12%)       | 14/45 |
| 24 St Leonards Vineyard Cabernet Franc (13.5%)            | 45    |
| 22 All Saints Estate 'Pierre' (14%)                       | 18/55 |
| 22 All Saints Estate Shiraz (14.5%)                       | 14/45 |
| 21 All Saints Estate 'Alias II' Shiraz Muscadelle (14.5%) | 60    |
| 22 St Leonards Vineyard Durif (14.8%)                     | 14/45 |
| 22 All Saints Estate Shiraz Durif (14.9%)                 | 45    |

### FORTIFIED

|  |       |
|--|-------|
| NV All Saints Estate Classic Rutherglen Muscat (18%) | 15/60 |
|--|-------|

VEG - Vegetarian, NF - Nut Free, DF - Dairy Free, GF - Gluten Free  
Public holidays attract a 15% surcharge.

We try our best to accommodate all dietaries and whilst care is taken, all food prepared on the premises may contain traces of gluten, dairy, nut, seafood and shellfish.