



ROOFTOP MENU

Fri 3pm – 8pm
Sat & Sun from midday

PRICING INCLUDES 15% MEMBERS DISCOUNT

Marinated Olives | V, GF, DF | 9

Chef Adam's Spicy Nuts | V, GF, DF | 5.9

Corn Totopos | V | 15

Guacamole, fresh lime

Fried Corn Ribs | V | 10.9

In a herb butter w/ parmesan

Spicy Nduja | V, GF, DF | 13

Served warm w/ caramelised balsamic & crostini

Oyster Selection | DF | (6) 26 / (12) 48

Tokyo;

Lightly smoked ponzu w/ wakame & radish

Harbour Breeze;

Sparkling wine, chives & salmon caviar

Hogwash;

A bright cilantro, jalapeno, rice vinegar & minced shallot dressing

Prawns | GF, DF | 29

Peeled w/ chipotle mayo & fresh lime

Cheese Arancini | V | 13

Aioli, parmesan (5)

Cont....

Salmon Ceviche | GF, DF | 17

Shallot, chilli, coriander, chives, lime & olive oil w/ corn chips

Calamari Fritti | 17

Fried baby squid, rocket, lemon

Beef Skewers | GF, DF | 16

Angus grain-fed rump, smoked soy & miso dressing, chives (2)

Villani Prosciutto | DF | 12.4

Shaved w/ pickled baby figs & grissini

Fries | GF, DF | 10.2

Shoestring fries w/ aioli

Charcuterie Board | GFO, DF | 35

Salami, Prosciutto, Bresaola, pickles, olive oil, balsamic & crusty bread

Cheese Board | GF | 29.5

Soft, Hard & Blue cheese w/ fresh + dried fruit, quince & crisp breads

PIZZAS

Margherita | V | GFO | 21.2

Tomato sugo, fior di latte, basil

Pepperoni | GFO | 22.9

Tomato sugo, fior di latte, pepperoni & calabrese salami

Carne | GFO | 23.8

Fior di latte, calabrese, smoked chicken, pulled brisket, brown sugar bbq glaze

Prosciutto | GFO | 23.8

Tomato sugo, fior di latte, shaved prosciutto, black truffle oil

Gamberi | GFO | 25.4

Roasted garlic, fior di latte, cherry tomato, prawns, rocket leaves