ROOFTOP MENU

Fri 3pm – 8pm // Sat & Sun from Midday

MEMBERS PRICED MENU
[ADD 15% FOR NON-MEMBERS]

Marinated Olives | V, GF, DF | 10

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

Corn Totopos | V | 12.9
Guacamole, fresh lime

Fried Corn Ribs | V | 10.9
In a herb butter w/ parmesan

Natural Oysters | DF, GF| (6) 26.9 (12) 50.9
Mignonette dressing, lemon, tabasco
Kilpatrick Oysters | DF, GF, | (6) 29.9 (12) 51.9
Smoked bacon, tabasco, Worcestershire, BBQ
Mixed Plate Oysters | DF, GF | (6) 29.9 (12) 51.9
Half natural, half Kilpatrick

Calamari Fritti | 17
Fried baby squid, rocket, lemon

Prawns | GF, DF | 29
Peeled w/ chipotle mayo & fresh lime

Cheese Arancini | V | 13
Aioli, parmesan (5)
Chicken Wings | 17
Marinated and finished over coals w/ fresh lemon & coriander

Buffalo Prawns | 19
Fried prawn cutlets in buffalo sauce w/iceberg lettuce & smoked sour cream

Cont.

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Beef Skewers | GF, DF | 16
Angus grain-fed rump, smoked soy & miso dressing, chives (2)

Kettle Chips | 10
Aussie-made, lightly salted, 125g bag

Kettle Chip Jambon | 20
A fistful of shaved prosciutto straight into the bag. That's it. That's the snack.

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, for di latte, basil

Pepperoni | GFO | 23.9
Tomato sugo, for di latte, pepperoni & calabrese salami

Meatlovers | GFO | 27.2
BBQ base, For di latte, calabrese, shredded chicken, pulled Brisket, bacon & red onion w smoked sour cream

Truffle Pig | GFO | 26.7
Tomato sugo, for di latte, shaved Prosciutto di Parma, Rocket leaves, truffle oil, parmesan

Gamberi | GFO | 26.9
Tomato sugo, for di latte, cherry tomato, spicy nduja, prawns, rocket leaves, smoked sour cream

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