

ROOFTOP MENU

Fri 3pm – 8pm
Sat & Sun from midday

PRICING INCLUDES 15% MEMBERS DISCOUNT

Marinated Olives | V, GF, DF | 10

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

Corn Totopos | VE, GF, DF | 12.9

Fried tortilla chips w/ hand made guacamole & fresh lime

Fried Corn Ribs | V | 10.2

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

Prawns | GF, DF | 29

Peeled fresh prawns w/ chipotle mayo & fresh lime

Cheese Arancini | V | 13

Aioli, parmesan (5)

Calamari Fritti | 17

Fried baby squid, rocket, lemon

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...

Beef Skewers | GF, DF | 16

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

Villani Prosciutto | DF |

Shaved w/ pickled baby figs & grissini

Fries | GF, DF | \$10.2

Shoestring fries w/ aioli

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.

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



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