

SHARES, SNACKS & SALADS

Cassava chips, rosemary salt, whipped avocado & lime (vg)(gf) **12**

Fries, rosemary salt, lemon aioli (vg)(gf) **9**

Truffled pecorino fries, truffle mayo (v)(gf) **12**

Calamari fritti, chilli, arugula, lemon (gf) **17**

Beetroot hummus, antipasto vegetables, bocconcini, olives, schiacciata, grissini (vo)**22**
+ prosciutto **5**

Wild rocket, cocktail potatoes, smoked tomato, peppers, crispy corn, eggplant, zucchini, mushrooms, artichoke hearts, olives on labne (v)(gf) **18**
+ crispy prosciutto **5**
+ grilled chicken **9**
+ prosciutto & grilled chicken **11**

Garlic King prawns, rocket, cherry tomato & charred schiacciata **19**

SIDES

House salad, vinaigrette (vg) **8**

Seasonal veg, confit garlic, (vg) **9**

Focaccia, 2 pieces **2**

KFC Haloumi, smoked BBQ sauce(v)(gf)**12**

Bottle Shop Wines

All wines in our bottle shop are available to drink in-house.
Choose from over 80 varieties!
\$15 corkage.

MAINS

Sweet corn, pea & saffron risotto, asparagus cherry tomato, pea leaf and crispy corn (vg)(gf) **23**

Fried garlic buttermilk chicken, fries & salad or veg (gf) **24**

300g Riverina sirloin, black garlic & thyme wild mushrooms, fries & salad or veg (gf) **31**

Slow braised brisket lasagna buffalo mozzarella, béchamel & salad **23**

Eggplant parmigiana, sugo, fior di latte, parmesan, fries & salad or veg (v) **23**

Chicken schnitzel, fries & salad or veg **23**

Chicken parmi, proper ham, sugo, fior di latte, parmesan, fries & salad or veg **25**

Tuscan seafood stew – snapper, king prawns, calamari, spring bay mussels, scampi tails, spring vegetable & San Marzano tomatoes with focaccia (gfo) **23**

BURGERS

Wagyu burger, swiss cheese, raw onion, iceberg, pickles, secret sauce & fries **21**

Fried chicken, swiss cheese, slaw, chipotle mayo & fries **21**

KFC Haloumi, slaw, iceberg, lemon aioli & smoked BBQ sauce & fries (v) **21**

PASTA with your choice of Tagliatelle or fusilli (vg)

Ragù Bolognese **20**

King prawns, garlic, chilli, cherry tomato, rocket, parsley **26**

Wild mushrooms, lemon thyme, peas, black garlic, pea leaves, salsa verde (v)(vo) **20**

Aglio e olio, garlic, chilli, parsley, olive oil, lemon (v)(vo) **16**

Napoli (v)(vo) **14**

(All pasta served with Parmesan unless requested excluding king prawn pasta)

PIZZETTA

Confit garlic, parsley (vg) **10**

Prosciutto, labne, vincotto, arugula **17**

Margherita, San Marzano tomato, fior di latte, basil (v) **15**

Wild mushrooms, black garlic, fior di latte, oregano (v)(vo) **16**

Garlic prawn pizzetta, preserved lemon, cherry tomato, salsa verde, pea leaves **20**

*No substitutions, only subtractions. Please advise staff if you would like nibbles out before your main.
*Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst we cannot guarantee that our food will be allergen free we do offer **GF** - gluten free **GFO** gluten free option **VG** vegan **VO** vegan option.
All credit cards incur a 1% surcharge.
A 10% surcharge will apply on public holidays.*

Kids

Chicken nuggets, fries **10**

Tempura fish cocktails, fries **10**

Pizzetta, cheese & tomato (v) **10**

Pasta Napoli (v) or Bolognese **7/9**

Chicken schnitzel, fries & salad **11**

Mini cheeseburger, ketchup & fries **10**

Serendipity ice cream cups - chocolate or vanilla **4**

DESSERTS

Tiramisu & honeycomb **12**

Cassava churros, warm chocolate fudge sauce, strawberries & vanilla ice-cream (gfo)**12**

Sorbet sundae, sorbet, strawberries, blood orange sauce, almonds, honeycomb (vg)**12**

Specials

See boards for today's specials.
Fish of the Day at market price