KITCHEN + GRILL | BBQ + SMOKER | PIZZA

GARLIC PIZZA BREAD [v] *11*
confit garlic base
add mozzarella, fresh chilli + 3

TEMPURA EGGPLANT [vgn | gf] *20*
chilli caramel, peanuts, mint & coriander

MEXICAN SWEET CORN + JALAPEÑO FRITTERS [vgn] *16*
salsa roja, lime aioli, coriander

BLUE SWIMMER CRAB + PRAWN TOAST [M] *20*
yuzu mayonnaise, fermented sweet chilli

LEMONGRASS PORK + PRAWN DUMPLINGS (5) [I | df] *18*
bang bang dressing, citrus + sesame salad

BOWL of CHIPS [gf | vgo] *sm 8 lg 13*
cracked salt, aioli

BAO BUN *9 ea | 3 for 24*
sriracha + lime aioli, pickled veg, fragrant herbs

choice of: salt + pepper tofu [vgo] | karaage chicken | crispy salted pork belly
or buttermilk fried prawn & green chilli mayonnaise [A] + 1 ea

PUCCIA SALENTINA *19*
puglia's famous rustic street food freshly baked, filled, puffed, crusty bread

RUSTICA *sopressa salami, pecorino fonduta, grilled capsicum, rocket*
CAPRESE [v] *la delizia buffalo mozzarella, ox heart tomato basil pesto, balsamic glaze*

12 HOUR SMOKED BEEF BRISKET SANDWICH [gfo] *28**
bbq sauce, chilli, pickled slaw, queso blanco, toasted ciabatta

GRILLED BEEF BURGER [gfo] *24**
lettuce, tomato, pickle, white onion, melted cheese, american mustard, tomato sauce toasted sesame bun

SPICY NASHVILLE FRIED CHICKEN BURGER [gfo] *24**
white slaw, ranch dressing, pickles, toasted potato bun

**add chips + 4*

BEER BATTERED FISH + CHIPS [A | dfo] *sm 27 lg 33*
whiting fillets, tartare, fresh lemon, mixed leaf salad

SALT + PEPPER FRIED SQUID [I | df | gf] *28*
green papaya + pink grapefruit salad, coriander, green chilli mayo, nahm jim

PAN FRIED BARRAMUNDI [A | gf] *44*
coconut, turmeric + tamarind curry sauce, bok choy, steamed rice pickled mango + banana blossom salad

ROAST PUMPKIN SALAD [gf | df | vgn] *22*
roasted pumpkin, fried brussel sprouts, radicchio, kale, rocket, lemon tahini dressing, mixed seeds
add grilled chicken + 8 | add prosciutto + 8 | add tofu + 4

VIETNAMESE LEMONGRASS CHICKEN SALAD [gfo | vgo*] *28*
banana blossom, fresh herbs, crispy noodle, cashews, ginger, nuoc cham dressing
**substitute with tofu*

TWICE COOKED DUCK MARYLAND THAI RED CURRY [gf] *39*
lychee, pineapple, snake beans, bean shoots, coriander, jasmine rice

BOSTON BAY CHILLI MUSSELS [A | gfo | df] *38*
roasted tomato sugo all'arrabbiata, fresh basil, grilled sourdough

GRAIN FED PURE ANGUS SIRLOIN *230g* [gf] *48*
potato hash, broccolini, smoked mushroom jus

our kitchen handles nuts, shellfish and other allergens
we cannot guarantee our food will be completely allergen free
v - vegetarian / vo - vegetarian option / vgn - vegan / vgo - vegan option
gf - gluten free (not coeliac) / gfo - gluten free option (not coeliac) / df - dairy free

PIZZA

MARGHERITA [v | vgo] *22*
fior di latte, fresh basil
add san daniele prosciutto + 8 add ortiz anchovy + 4

IL CAPO PEPPERONI *28*
pepperoni, goats cheese, black olives, basil, hot honey

CARNIVORA *29*
smoked ham, roasted chicken, pepperoni, mozzarella, pickled jalapeño, oregano

CAPRICCIOSA *26*
norfolk smoked leg ham, artichoke, kalamata olives, mushroom, mozzarella, basil

VEGETARIAN [v | vgo] *24*
fried eggplant, shallot confit, pecorino cheese, tomato base, basil

CORSICA [A] *28*
chorizo, prawn, confit garlic base, grilled courgette, mozzarella, fresh parsley

hand stretched gluten free base +6 dairy free cheese instead +2

FROM THE BBQ + SMOKER

OPEN FOR LUNCH FRI - SUN \\ DINNER WED - SAT

SMOKER + BBQ MEAT BOARD [gf] *105*

cooked low + slow in our offset smoker, using jarrah, grape + oak woods

12 hour slow cooked beef brisket | smoked pork + fennel sausage
greek marinade lamb skewer | mediterranean 1/2 chicken
smoked paprika spiced pork chop
queso blanco | smoked habanero mustard | mekong bandit sauce

CHARGRILLED WEDGE ISLAND OCTOPUS [A | gf | df | nuts] *23*
honey + nduja glaze, romesco with tomato, kalamata + caper salsa

12 HOUR SLOW COOKED BEEF BRISKET *300g 30*
smoked habanero mustard

CHARGRILLED LAMB RUMP [gf] *39*
minted yoghurt, grilled vegetables, preserved lemon, jus

BBQ + SMOKER SIDES

MAC N CHEESE *18*
smoked cheddar, chorizo, goat cheese, chives

BEETROOT + WHIPPED FETA SALAD [gf] *18*
walnuts, soft herbs + za'atar

TOM YUM CORN COBS [gf | vgn] *14*
sweet coconut cream + shichimi togarashi

....SOMETHING TO FINISH WITH

BAONUT *14*
salted egg custard steamed bun baonut, five spice sugar, miso salted caramel raspberry chilli jam, coconut + pandan sorbet

TRIPLE CHOCOLATE + CRANBERRY BROWNIE [gf] *14*
hot chocolate fudge sauce, honeycomb, vanilla bean gelato

GELATO | ICE CREAM | SORBET *6 per scoop*
vanilla bean gelato, hazelnut gelato, chocolate ice cream, coconut + pandan sorbet

seafood country of origin
I - imported / M - mixed / A - australian