

**Wood fired flatbread** (v) serves two 8

nice with

- **Seasonal pickled vegetables** (v) 7
- **Warmed mixed olives** (v) 9
- **Tuscan white bean dip**, lemon, xvo (v) 9
- **Chicken liver parfait**, chai spiced maple, black pepper 13
- **Lamb skewer**, cascabel chilli, fennel, skordalia 13
- **Whipped ricotta**, spiced medjool date, orange, pistachio 16
- **Little neck clam escabeche**, fennel, lemon, parsley 22

Wood fired sourdough pizza

- **New season asparagus**, Massimo's mozzarella, basil pesto, pine nuts 22
- **Shiitake mushroom**, mushroom duxelle, mozzarella, smoked tofu, rocket 24
- **Agria potato**, thyme, gremolata, garlic confit, black olive (v) 20
- **Broken venison & lamb sausage**, harissa, mozzarella, labneh, coriander 24

**Wood fired cauliflower**, tahini yoghurt, coriander zhoug, puffed ancient grains (v) 23

**Crispy polenta cake**, celeriac agrodolce, currents, capers, pine nuts (v) 24

**Casarecce pasta**, asparagus, stracciatella, spring onion, nori butter 28

**Snapper fish pie**, freekeh & parmesan crumb, fresh green salad 32

**Greenstone Creek bavette**, broccolini, charred habanero and lemon butter 40

**Free-range spatchcock chicken**, garlic toum, chilli oil, pickled onion, oregano

- whole chicken 58 / half chicken 38

**New season asparagus**, brown butter hollandaise, toasted almonds 14

**Wood fire roasted carrots**, Zany Zeus feta, dukkah, manuka honey glaze 14

**Mixed leaf salad**, citrus dressing, fresh herbs (v) 12

**Crispy wood fired potatoes**, parmesan, smoked paprika 12

+ **Loretta aioli** 2

(v) vegan

## DESSERT & AFTER DINNER TIPPLES

---

**Sticky date pudding**, miso caramel, vanilla ice cream 16

**Dark chocolate mousse**, mandarin, burnt orange syrup, praline (v) 16

**Hazelnut tiramisu**, Frangelico, espresso, mascarpone 16

**Loretta Affogato** - Kahlua, espresso, vanilla ice cream 15

**Popcorn Espresso Martini** - Kahlua, espresso, popcorn syrup, vodka 21

**Paloma** - Tequila, agave, grapefruit, lime 17

**Maculan** Bianco Passito, IT 15

**Gonzales Byass** Pedro Ximenez - Jeres ESP 11

**Il Convento** Limoncello, IT 12

**Baileys** Hot Chocolate 12

**Vanilla Matcha** Latte 7

**Hot Salted Caramel** 7

## CHEF'S MENU 65pp

---

*A selection of our most popular dishes, served to share. Please advise us of any dietaries.*

**Wood fired flatbread** (v)

**Seasonal pickled vegetables** (v)

**Tuscan white bean dip**, lemon, xvo (v)

**Chicken liver parfait**, chai spiced maple, black pepper

**Wood fired cauliflower**, tahini yoghurt, coriander zhoug, puffed ancient grains (v)

**Casarecce pasta**, asparagus, stracciatella, spring onion, nori butter

**Greenstone Creek bavette**, broccolini, charred habanero and lemon butter

**Mixed leaf salad**, citrus dressing, fresh herbs (v)

**Crispy wood fired potatoes**, parmesan, smoked paprika

**Dark chocolate mousse**, poached mandarin, hazelnut