



SNACKS

Grilled garlic and rosemary flatbread 9

~ add Don Bocarte anchovies {50g} + 25

~ grilled chistorra {150g} + 15

~ house dips {x2} + 14

Sydney rock oysters, strawberry mignonette 6ea

Yellowfin tuna tostada, horseradish, pickled onion, anchovy oil 9ea

Marinated Sicilian olives 9

Fried green olives, sobrassada 12

STARTERS

Daily cheeses, caramelised nuts, crackers 18

Fried zucchini flower, lemon balm ricotta, Silvia anchovy 10ea

Cuttlefish & pancetta skewer, oregano, lemon 14ea

Salt baked beetroot, stracciatella, pangrattato 21

PLATES

Bavette steak {250g}, eschalot butter, garden leaves 42

Market fish {220g}, grilled zucchini, vermouth velouté, chives 44

Slow cooked lamb shoulder, salsa verde, labne, cavolo nero 46

PASTA

Pappardelle oxtail ragu, sangiovese, pecorino 36

Potato gnocchi, cacio & pepe, lemon zest 31

SIDES

Fries, pimiento aioli 10

Crunchy chat potatoes, garlic oil 12

Rocket, radicchio, pistachio, orange & mustard vinaigrette 14

Broccolini, snap peas, lemon, hazelnut 14

Brussel sprouts, parmesan, pancetta, paprika 14

SWEET

Poached pear, cinnamon ice cream, caramelised walnut 16

Chocolate lava cake, blackberry ice cream, berry coulis 16

COCKTAILS

Limoncello spritz: limoncello, soda, prosecco 17

Sea salt Paloma: Blanco tequila, grapefruit, soda, sea salt 20

Breakfast martini: Aussie gin, blood orange, orgeat syrup, rosemary 20

Melon cooler: Vodka one, midori, italicus, green melon 20

Blue colada: Plantation rum, blue curacao, pineapple, coconut 21

Native ginger: Blanco tequila, montenegro, mezcal, citrus & ginger 20

0%ABV

Virgin Pornostar ~ Naked life dry London, passionfruit, lemon, soda 16

Dry Garibaldi ~ Naked life Italian, orange, pomegranate 15

BEER

Estrella damm lager 4.6% {Barcelona, ESP} 10

Avalon brewery pacific ale 4.5% {Avalon beach, NSW} 11

Bridge & road pale ale 0% {Beechworth, NSW} 11

BUBBLES & ROSE

Puncheon Darts Prosecco 2021 {King Valley, VIC} 14

Louis de Grenelle Crémant brut Chenin/Chardonnay {Loire Valley} 19

Chateau Les Mesclances Grenache Rose 2022 {Provence, France} 18

ORANGE

Jumping Juice Vermentino/Muscat {Riverland, SA} 16

WHITE

David Franz Riesling 2022 {Eden Valley, SA} 17

Tramier & Fils Roncier Chardonnay {Burgundy, France} 16

RED

Gilbert Burkes Peak Pinot Noir 2022 {Orange, NSW} 16

Minim Hitch Sangiovese 2023 {Heatcote, VIC} 16

Continental Shiraz 2021 {Barossa Valley, SA} 15

{OUR COMPREHENSIVE WINE OFFERING IS ON THE TABLE}

*Indoor & alfresco dining. Cool in summer, warm in winter.
Please note there is a 10% service charge for groups of 10+
a 10% surcharge on saturdays, sundays and 15% on public holidays.*



\$65 ELVINA BANQUET

Grilled sea salt flatbread with grilled chistorra

House dips

Marinated Sicilian olives

Fried zucchini flower, lemon balm ricotta, Silvia anchovy

Bavette steak {250g}, eschalot butter, garden leaves

or

Market fish {220g}, grilled zucchini, vermouth velouté, chives

Fries, pimienta aioli

Rocket, radicchio, pistachio, orange & mustard vinaigrette

{ add dessert for \$5 ea }

Chocolate lava cake, blackberry ice cream, berry coulis

.....
*Indoor & alfresco dining. Cool in summer, warm in winter.
Please note there is a 10% service charge for groups of 10+
a 10% surcharge on saturdays, sundays and 15% on public holidays.*
.....



\$80 ELVINA BANQUET

Grilled sea salt flatbread with grilled chistorra

Marinated Sicilian olives

Fried zucchini flower, lemon balm ricotta, Silvia anchovy

Yellowfin tuna tostada, horseradish, pickled onion, anchovy oil

Bavette steak {250g}, eschalot butter, garden leaves

or

Market fish {220g}, grilled zucchini, vermouth velouté, chives

Fries, pimienta aioli

Rocket, radicchio, pistachio, orange & mustard vinaigrette

Salt baked beetroot, stracciatella, pangrattato

Chocolate lava cake, blackberry ice cream, berry coulis

.....
*Indoor & alfresco dining. Cool in summer, warm in winter.
Please note there is a 10% service charge for groups of 10+
a 10% surcharge on saturdays, sundays and 15% on public holidays.*
.....