

## SNACKS

Grilled garlic and rosemary flatbread 9  
~ add Don Bocarte anchovies {50g} + 25  
~ grilled chistorra chorizo {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  
Heirloom tomato, burrata, pangrattato, garden basil 25

## PLATES

Charcoal grilled steak, eschalot butter, garden leaves  
\*250g Black Angus MB2+ Bavette 42  
\*300g Southern Prime Ribeye Cutlet 62  
Market fish (180g), grilled zucchini, vermouth velouté, chives 39  
Slow cooked lamb shoulder, salsa verde, labne, cavolo nero 46

\*\*\*Add Kanimbla Valley black truffle (1g) 10

## PASTA

Linguini, blue swimmer crab, cherry tomato, parsley, chilli 36  
Potato gnocchi, burnt butter sage, preserved meyer lemon, parmesan 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

Vanilla creme brulee, raspberries 14  
Tiramisu, amaretto crumb 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  
Lemon Balm Colada: Plantation rum, pineapple, coconut, lemon balm 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

Lunar Prosecco NV {Riverland, SA} 14  
Les Mesclances Charmes Rosé Méditerranée 2022 {Provence, France} 18

## ORANGE

Vandal Sauvignon Blanc 2021 {Marlborough, New Zeland} 15

## 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} 15  
Ravensworth Barbera/Nebbiolo 2023 {Murrumbateman, NSW} 18

## SWEET

Andrew Thomas Elevage Semillon 2022 {Hunter Valley, NSW} 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 {180g}, grilled zucchini, vermouth velouté, chives

Fries, pimienta aioli

Rocket, radicchio, pistachio, orange & mustard vinaigrette

{ add dessert for \$5 ea }

Dessert of the day

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## \$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 {180g}, grilled zucchini, vermouth velouté, chives

Fries, pimienta aioli

Rocket, radicchio, pistachio, orange & mustard vinaigrette

Heirloom tomato, burrata, pangrattato, garden basil

Dessert of the day

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*Indoor & alfresco dining. Cool in summer, warm in winter.  
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