

## SNACKS

Sea salt caraway focaccia, smoked butter 12 dfo  
+ white bean hummus, confit leek, paprika 9 gf df  
Marinated green Sicilian olives 9 gf df  
Fried gordal olives, sobrassada 12 df  
Sydney rock oysters, elderflower & strawberry mignonette 6ea gf df  
Yellowfin tuna tostada, horseradish, pickled onion, anchovy oil 9ea df  
Silvia anchovies, mount zero olive oil, thyme 12 gf df  
Fried zucchini flower, lemon balm ricotta, anchovy 10ea  
Buttermilk chicken zinger, iceberg lettuce, pickles, saffron mayo 16

## STARTERS

Elvina charcuterie, house accompaniments 32  
Chicken liver parfait, sweet & sour currants, pedro ximenez jelly 22  
Kingfish tataki, tomato water, olive oil, rose vinegar 29 gf df  
Yamba king prawn, fermented chilli butter 13.5ea gf  
Grilled broccoli, smoked butter, stracciatella, macadamia, pangrattato 24

## PLATES

Potato gnocchi, sage, burnt butter, meyer lemon, parmesan 31  
Market fish (180g), eggplant caponata, fennel salad, lemon 39 gf df  
250g Black Angus MB2+ Bavette, eschalot butter, garden leaves 42 gf  
Slow cooked lamb shoulder, salsa verde, mint yoghurt, garden peas 44 gf

## SIDES

Fries, pimiento aioli 10 gf df  
Rocket, radicchio, pistachio, orange & mustard vinaigrette 14 gf df  
Butter beans, yellow beans, olive oil, almonds 14 gf df

## SWEET

Tiramisu, pistachio, amaretto crumb 16  
Chilli dark chocolate tart, raspberry compote, vanilla ice cream 17

GF: gluten free DF: dairy free

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





## LET'S TALK DRINKS...

Our drinks list has been curated to showcase the creativity and craftsmanship of Australian distillers, drawing on the unique flavors and ingredients of our local producers. Each drink is designed to pair with the Mediterranean undertones of our menu, bringing a modern twist to classic inspirations.

Ask our staff for recommendations



## SIGNATURE COCKTAILS

<b>LYCHEE PALOMA</b> The Lost Explorer mezcal, feels VIVIFY, lychee, grapefruit, soda	22
<b>ROSE NEGRONI</b> Brix Mango Rum, feels ROUSE, Økar bitter, rosé vermouth	23
<b>GINSENG DAIQUIRI</b> Husk Rare Blend rum, feels REVEL, Autonomy amaro, citrus	22
<b>ELVINA SPRITZ</b> Rhubi, Unico Mando, kaffir lime leaf, soda, prosecco	21
<b>CARDAMOM SOUR</b> The Gospel Solera Rye, feels BASK, cardamom, hazelnut, foam	22
<b>BARREL-AGED JAFFA MARTINEZ</b> Hickson House Dry gin, maraschino, vermouth, chocolate, orange	23

## NON-ALCOHOLIC

<b>NAH-GARITA CLASSICO</b> Seadrift Marine, orange, lime, agave	15
<b>PASSIONPIT</b> Four Pillars Bloody Bandwagon, passionfruit, citrus, ginger ale	15

## SPIRITS

### APERITIF + DIGESTIF

Three Foxes Sunny Arvo Aperitivo ~ Heidelberg, VIC	10
Økar Bitter ~ Gumeracha, SA	10
Cynar ~ Padua, IT	11
Autonomy Amaro ~ Spotswood, VIC	12
78 Degrees Dry Vermouth ~ Adelaide Hills, SA	11
78 Degrees Rosso Vermouth ~ Adelaide Hills, SA	11
Broken Bean Coffee Liqueur ~ Broken Hill, NSW	10
Økar Tropic Aperitivo ~ Gumeracha, SA	10
Hang 10 Triple Sec ~ Warriewood, NSW	11
Feels Botanicals ~ Byron Bay, NSW	18
White Possum Amaretto ~ Melbourne, VIC	13
White Possum Maraschino ~ Melbourne, VIC	17
** Brandy, Hazlenut, Mando, Rhubi	

### NON-ALCOHOLIC SPIRITS

Seadrift Marine ~ Brookvale, NSW	10
Seadrift Coast ~ Brookvale, NSW	10
Sunny Arvo Noperativo ~ Heidelberg, VIC	10
Four Pillars Bloody Bandwagon ~ Healesville, VIC	10

## SPIRITS

### VODKA

Hang 10 Ocean Crest ~ Warriewood, NSW	12
Aether ~ Melbourne, VIC	15

### GIN

Hickson House Classic Dry ~ Sydney, NSW	12
Ink Sloe & Berry ~ North Tumbulgum, NSW	14
Hickson House Oyster Shell ~ Sydney, NSW	16
Four Pillars Navy Strength ~ Healesville, VIC	18

### AGAVE

Tromba Blanco ~ Jalisco, MX	14
Tromba Reposado ~ Jalisco, MX	17
The Lost Explorer Espadin ~ Oaxaca, MX	17
Tromba Anejo ~ Jalisco, MX	22

### RUM

Brix Cane Spirit ~ Surry Hills, NSW	12
Husk Rare Blend ~ North Tumbulgum, NSW Tiny	13
Friday Gordito Pisco ~ Aldinga, SA	15
Brix Spiced ~ Surry Hills, NSW	16
Brix Mango ~ Surry Hills, NSW	18

### WHISK(E)Y

Archie Rose Double Malt ~ Rosebery, NSW	14
The Gospel Solera Rye ~ Melbourne, VIC	15
Jameson Black Barrel ~ Dublin, IRL	16

## BEER + CIDER

### ON TAP

Estrella damm - 4.2% ~ Barcelona, ESP	10
Hawke's Patio Pale - 4.5% ~ Marrickville, NSW	11

### CAN

Avalon Brewing Pacific Ale - 4.5% ~ Avalon, NSW	11
Grifter Pale Ale - 4.2% ~ Marrickville, NSW	13
Heaps Normal Lager - 0% ~ Marrickville, NSW	10

### CIDER

Willie Smith's Kingston Black - 7% ~ Grove, TAS	55
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## WINES BY THE GLASS

### BUBBLES & ROSÉ

Ba-Ba Rumba Prosecco 2024 ~ Tumbarumba, NSW	14
Jean-Noel Haton Reserve Cuvee Brut NV ~ Champagne, FR	29
Les Mesclances Charmes Rosé Méditerranée 2022 ~ Provence, FR	18

### ORANGE

Momento Mori 'Fistful of Flowers' Moscato/Vermentino 2023 Heathcote, VIC	17
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### WHITE

San Marzano Timo Vermentino 2022 ~ Puglia, IT	17
La Petite Mort Chardonnay 2023 ~ Granite Belt, QLD	18

### RED

Maison Soleil Pinot Noir ~ Adelaide Hills, SA	15
Ada 'Mad Hattie' Grenache/Pinot Noir ~ Chilled ~ McLaren Vale, SA	18
Fighting Gully Road Sangiovese 2023 ~ Beechworth, VIC	17

### SWEET

Capodolce Moscato di Sardegna 2019 ~ Sardinia, IT	17
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## BUBBLES: METHODE TRADITIONAL

Jean-Noel Haton Reserve Cuvee Brut NV ~ Champagne, France	29/145
Ba-Ba Rumba Prosecco 2024 ~ Tumbarumba, NSW	14/69

## ROSÉ

Vinden Tempranillo/Semillon 2023 ~ Hunter Valley, NSW	69
Les Mesclances Charmes Rosé Méditerranée 2022 ~ Provence, FR	18/77
CRFT Mencía Rosé 2024 - Barossa Valley, SA	80

## ORANGE / AMBER / SKIN CONTACT

Momento Mori 'Fistful of Flowers' Moscato/Vermentino 2023 Heathcote, VIC	17/85
Blind Corner Orange Pinot Gris/Sauvignon+ 2021 ~ Margaret River, WA	50
Matassa Olla Blanc Muscat/Macabeo 2022 ~ Roussillon, FR	107

## FRESH AND ENERGISING WHITES

Mercer Pinot Grigio 2023 ~ Hilltops, NSW	65
Ottelia Pinot Gris 2024 ~ Mt Gambier, SA	
Dazma Riesling 2024 ~	
San Marzano Timo Vermentino 2022 ~ Puglia, IT	17/75
San Marzano Talo Fiano 2021 ~ Puglia, IT	89
Tombacco Pecorino Terre di Chieti 2023 ~ Marche, IT	78
Domaine de Saint-Pierre Sancerre 2022 ~ Loire Valley, FR	142

## RICH AND FLESHY WHITES

La Petite Mort Chardonnay 2023 ~ Granite Belt, QLD	18/85
Daniele Piccinin Larion Chardonnay 2023 ~ Veneto, IT	98
Inkwell Grillo 2023 ~ McLaren Vale, SA	78
CRFT Chardonnay 2021 ~ Adelaide Hills, SA	

## LIGHT AND BRIGHT REDS

M&J Becket Pinot Noir 2023 ~ Tumbarumba, NSW	85
Maison Soleil Pinot Noir 2024 ~ Adelaide Hills, SA	15/65
Ada 'Mad Hattie' Grenache/Pinot Noir 2024 ~ Chilled ~ McLaren Vale, SA	18/86
Good Intentions Relatively Red Shiraz 2023 ~ Chilled ~ Mt. Gambier, SA	84
David Beaupère Beaujolais Nouveau 2023 ~ Burgundy, FR	103
Pipan Steel Nebbiolo 2018 ~ Beechworth, VIC	105
Polperro Pinot Noir 2023 ~ Mornington Peninsula, VIC	142
Nicolini Piccola Nera 2021 ~ Chilled ~ Friuli Venezia, IT	107

## JUICY AND STRUCTURED REDS

Mercer Shiraz Nouveau 2023 ~ Hunter Valley, NSW	60
Fighting Gully Road Sangiovese 2023 ~ Beechworth, VIC	17/85
Ben Haines 'Colour Block' Syrah 2022 ~ Grampians, VIC	98
Mallaluka Cabernet Franc 2023 ~ Canberra District, NSW	93
Mallaluka Mataro/Shiraz 2022 ~ Riverland, SA	
Chateau Petit Laurence Bordeaux supérieur Merlot 2022 ~ Bordeaux, FR	63
Rustenberg Cabernet Sauvignon 2022 ~ Stellenbosch, SA	83
Bobinet Hanami Cabernet Franc 2022 ~ Loire Valley, FR	81

(PLEASE ASK OUR FRIENDLY STAFF FOR WINE  
RECOMMENDATIONS AND FURTHER INFORMATION)

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