

# SHARING

<b>House Marinated Olives</b>	12
garlic, chilli, lemon (vg, gf, fd)	
<b>Freshly Shucked Oysters (ea)</b>	5.5
champagne mignonette (gf, df)	
<b>Rustic Fries</b>	12   14.5
smokey aioli (vgo, gf, df) (regular   large)	
<b>Chilli Whipped Ricotta &amp; Smoked Paprika Hummus</b>	23
rosemary flatbread, extra virgin olive oil (v, gfo)	
<b>La Delizia Burrata</b>	27
cherry tomatoes, basil, garlic croutons, evoo, flatbread (v, gfo)	
<b>Hiramasa Kingfish Ceviche</b>	26
cucumber, radish, pickled beetroot, lemon gel, herbs (gf)	
<b>Beef Tartare</b>	28
quail yolk, anchovies, capers, shallot, potato crisps (gfo, df)	
<b>Slow Cooked Lamb Pita (2)</b>	23
red pepper relish, tomato salsa, feta, tzatziki	
<b>Salt &amp; Pepper Squid</b>	23
spicy sriracha mayo (gf, df)	
<b>Baked Tuscan Meatballs</b>	21
sugo di pomodoro, camembert (dfo)	
<b>Corn Ribs</b>	19
vegan mayo, chilli, sourdough crumb (vg, gfo)	
<b>Croquetas (4)</b>	19
prosciutto di parma, parmigiano, sauce gribiche	
<b>Crispy Popcorn Chicken</b>	22
sriracha mayo, garlic, buttermilk	
<b>Salumi Board</b>	38
cured meats, chicken liver pâté, assorted breads (gfo)	

# SALADS

<b>Classic Caesar</b>	25
cos, bacon, egg, crouton, parmesan, anchovy (gfo)	
<b>Heirloom Tomato Salad</b>	26
rocket, shallot, feta, pine nut, merlot vinaigrette (vgo, gf, dfo)	
<b>Roast Beetroot Salad</b>	26
maple, spinach, pistachio, goat curd, balsamic (vgo, gf, dfo)	
> add grilled herb chicken (gf, df)	8

# PIZZA

available MON - THUR from 5pm, FRI - SUN from 11.30am

<b>Margherita</b>	24
fior di latte, cherry tomato, basil, tomato sugo (vgo, dfo)	
<b>Diavola</b>	27
fior di latte, salami, n'duja, onion, black olive, chilli (dfo)	
<b>Bianca</b>	26
smoked scamorza, roast potato, italian sausage	
<b>Prosciutto</b>	28
fior di latte, parma prosciutto, rocket, truffle stracciatella	
<b>Gamberi</b>	29
fior di latte, king prawn, chorizo, onion, chilli, basil (dfo)	
> gluten free bases available for all pizzas	4

# WHAT'S ON AT THE STATION

# MAIN PLATES

<b>Chicken Parmigiana</b>	31
ham, tomato sugo, mozzarella, mixed leaves, rustic fries	
<b>Beer Battered Barramundi</b>	32
rustic fries, tartar, mixed leaves, lemon (gfo, df)	
<b>Roast Porchetta</b>	38
rolled pork, mash, burnt baby gem, wholegrain mustard jus (gf)	
<b>Beef &amp; Red Wine Pie</b>	36
speck, mushroom, paris mash, broccolini, red wine gravy	
<b>Chicken Ballotine</b>	34
prosciutto, paris mash, broccolini, mushroom gravy (gf, dfo)	
<b>Casarecce Pasta</b>	32
broccoli, spinach, asparagus, pea, chilli, parmigiano (vgo, dfo)	
<b>Fettuccine Lamb Ragù</b>	34
braised lamb shoulder, garden peas, burnt rosemary, mascarpone	
<b>Pan Fried Market Fish</b>	38
sautéed sugar snap pea, caper butter, char-grilled lemon (gf)	
<b>Berkshire Pork &amp; Duck Sausages</b>	33
paris mash, caramelised onion, gravy, beans (gf)	

# GRILL

<b>South West Grass Fed Sirloin (250g)</b>	39
<b>Black Angus Rib Eye on the Bone (350g)</b>	52
<b>Omugi MB2 Dry Aged 28D Scotch Fillet (300g)</b>	75
<b>Margaret River Wagyu MB8/9 NY Striploin (250g)</b>	88

all served with rustic fries, mixed leaves and your choice of house jus, mushroom gravy or green peppercorn sauce (gf, df)

> add garlic tiger prawns (2) (gf, df) 12

# BURGERS + SANDOS

<b>Wagyu Burger</b>	28
smokey bacon, cheddar, zuni pickle, relish, brioche, fries (gfo)	
<b>Scotch Fillet Steak Sandwich</b>	31
bacon, swiss cheese, relish, lettuce, tomato, mustard aioli, fries	
<b>Reuben Sandwich</b>	27
corned beef, swiss cheese, red cabbage, rye, crisps (gfo, df)	
<b>Fried Butter Milk Chicken Burger</b>	28
red cabbage slaw, sriracha mayo, brioche, fries	
<b>Beetroot &amp; Quinoa Burger</b>	26
tomato, cos, pickle, relish, potato bun, fries (vg, gfo, df)	

# DESSERT

<b>Mango Panna Cotta</b>	16
fresh lime zest, mint (gf, vg)	
<b>Torta Caprese</b>	16
dark chocolate, almond, vanilla gelato, honeycomb (gf)	
<b>Bombe Alaska</b>	18
sticky date, butterscotch sauce, spiced rum, toasted pecans	
<b>Cheese Plate</b>	34
camembert, gruyère, roquefort blue, accompaniments (gfo)	

> please see our drinks menu for a full range of hot beverages

MON | Trivia Night | plus \$20 burger special  
TUE | Steak Frites | \$25 butlers cut, from 5pm  
THUR | Parmigiana Night | Classic \$22 or load it up from \$26  
SAT | Bottomless Long Lunch | share plates + cocktail jugs  
SUN | Sunday Lunch at Ludo | 3 course set menu, \$69pp