

FIUME

ROOFTOP BAR

TO EAT

SPUNTINO

Orange and rosemary marinated olives GF, VG	8
Fries with herb sea salt and roast garlic aioli GF, V	10
Chargrilled flatbread with olive oil, caramelised balsamic, and roasted pumpkin hummus VG	10
Fior di latte cheese with Sicilian style eggplant caponata. Pine nuts, raisins, and charred bread GF, V, N	12
Polenta buckwheat crumbed eggplant chips with smoked almond Romesco sauce GF, VG	12
Noosa mushroom arancini, sage and Taleggio. Parmesan aioli (4 pieces) GF, V	15
Heirloom tomato, fennel, balsamic roasted onions, and rocket insalata GF, VG	15
Moreton Bay calamari fritti with lemon and fennel seed aioli GF	19
Cured salmon with crème fraiche, fine herbs, baby cucumber, and poppy seed lavosh	19

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GRAZING BOARDS

- Selection of two cheeses with LP's Saucisson Sec free range salami, seasonal chutney, and crackers GF available 26
- Italian grazing board with mushroom arancini, calamari fritti, pumpkin hummus, charred flat bread, Nduja pizza, cheese and salami GF available, suitable for up to 6 people 120
- Vegetarian grazing board with pumpkin hummus, eggplant caponata, charred flatbread, Margarita pizza, mushroom arancini, and a selection of cheeses GF available, suitable for up to 6 people 120

MAINS

- Margarita pizza with sugo, fior de latte, and basil GF available 22
- Nduja pizza: spicy spreadable salami, fior de latte, honey, and rocket GF available 24
- Bucatini with rocket pepita pesto and fior de latte V, VG available, GF available 27
- Casarecce with braised beef and herb ragu, red wine, and pecorino GF available 31
- Seared braised lamb shoulder with grain raisin and seed salad, pickled beets, charred carrot.
Lemon and fennel seed yoghurt GF, DF available 34
- Cheeseburger with pickles, mustard, relish on a seeded milk bun served with fries and parmesan aioli 20

DOLCE

- Warm couverture chocolate and hazelnut brownie with chocolate sauce and vanilla bean ice cream GF, N 15