

APERITIVO HOUR

4 – 6PM



EAT

Charred grain and nut sourdough, smoked butter [N]	7
per additional slice	+ 4
Orange and rosemary marinated olives [GF/VG]	8
Fries with herb salt, roast garlic parmesan aioli [GF]	8
Fior de latte cheese, Sicilian style eggplant caponata with pine nuts and raisins, charred bread [GF av./V]	12
Noosa mushroom arancini with sage, taleggio and parmesan aioli [4pcs] [GF/V/VG av.]	15
Polenta buckwheat crumbed eggplant chips, smoked almond Romesco sauce [GF/VG]	12
Polpetta - beef and pork meatballs, tomato sugo, smoked Scamorza and grilled sourdough [4pcs] [GF av.]	14
Moreton Bay calamari fritti, lemon, fennel aioli [GF]	21
Charred stone fruit and lardo on ricotta bruschetta with Sunshine Coast herbs	17

POLPETTA

DRINK

Aperol Spritz	12
Tambourine Mountain Distillery Spritz	15