TO START

mixed marinated olives freshly baked garlic + herb sourdough fried eggplant chips, spicy arrabiatta sauce wood oven roasted peppers, straciatella, basil

MAINS

PIZZA (GF available +3)

chicken, garlic, fior di latte, basil pesto, cherry tomato, basil potato, garlic, red onion, buffalo mozzarella, sundried tomato, parsley

margherita, buffalo mozzarella, mozzarella, basil prawn, calamari, garlic confit, mozzarella, chilli, parsley, lemon meatball, pork + fennel, chilli, mozzarella, caramelised onion, provolone

capricciosa, ham, artichoke, mushroom, olives, mozzarella, red onion, cherry tomato, fior di latte

prosciutto, garlic, red onion, gorgonzola, buffalo mozzarella, rocket, pear

james st deli ham, salami, garlic confit, mozzarella, oregano, fior di latte

mushroom, ricotta, greek yoghurt, truffle paste, provolone fior di latte

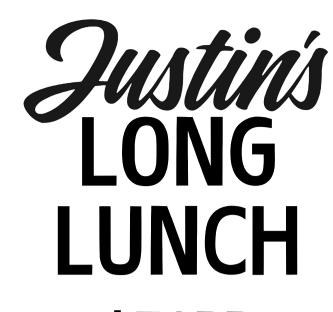
pepperoni, arrabbiata, caramelised onion, mozzarella, fior di latte, goats cheese, thyme

PASTA (GF available +3)

papardelle, pork + veal bolognese, grana padano gnocchi, lamb ragu, herb, grana padano spaghetti, prawns, crayfish bisque, prawn + chilli oil casareccia puttanesca, cherry tomato, capers, olives, basil justins carbonara, spaghetti, pork belly, peas, parsley, grana padano

SALAD

mesclun salad, pickled red onion, radish, red wine vinaigrette



\$70PP

min 2x people fridays, saturdays + sundays strictly 2hrs only

Bottomless brunches have met their match!

Justin has put together a range of his favourite starters followed by your choice of our famous handmade pizza and pastas... we start with one main between two but as soon as its gone we will keep the food coming!

Let's not forget the drinks, one at a time but all you can handle!

Unlimited booze, food and good vibes await...

FROM THE BAR

Aperol Spritz
Rocca Ventosa Pinot Grigio
Poggio Anima Primitivo
Cora Prosecco

Dal Zotto Rosato Stone & Wood Pacific Ale Bell's Beach Low Carb Lager Little Creatures XPA

Furphy Extra Crisp Ale XXXX Gold Soft Drinks Juices

