



We believe in getting back to nature. You see it growing around you and right there on your plate. The greens and herbs for the restaurant, all picked fresh. Fruit and veg comes from farms and friends who practice nature-based farming techniques, just like it's always been done. Think chemical-free and building soils via composting, worm farming and returning organic matter to the soil. And our seafood and animal-based proteins are sourced from a mix of carbon-neutral and ethically sourced producers and suppliers. It's simple, unspoilt and delicious – the way nature intended.

Small Plates	CHAR GRILLED SOURDOUGH Extra Vigin Olive Oil, Green Olive Tapenade gfo / df	9
	MOUNT ZERO OLIVES Italian Spiced Marinated Olives, Smoked Black Olive Crumb $gf/df/nf/v$	12
	HIRAMASA KINGFISH CRUDO Blackend Cheery Tomatoes, Pickled Green Olives, White Anchovies, Micro Basil, Citrus Oil $gf/df/nf$	22
	ITALIAN MEATBALLS Marinara Sauce, Ricotta, Chilli Crunch, Basil Crisp, Garlic Buttered Sourdough gfo/dfo/nf	18
	BAKED HEIRLOOM BEETROOT TART Goast Curd, Pepper Glazed Walnuts, Watercress, Balsamic Vinegar Gel v	18
Salads	SMOKED CHICKEN SALAD Semi Dried Tomatoes, Pickled Green Olives, Marinated Bocconcini, Baby Coz, Italian Dressing gf/dfo	23
	RAW VEGETABLE SALAD Radicchio, Roasted Chickpea, Fine Herbs, Citrus Dressing gf/vg	20
	WINTER PEAR SALAD Correla Pear, Curly Endive, Date Puree, Peppered Walnuts, Frozen Gorgonzola gf/vgo	18
Pasta	BAKED HAND MADE GNOCCHI All of the Cheeses, Gremolata, Fine Herbs, Confit Garlic Oil	24
	GRILLED SPECK CASARECCE Cavolo Nero, Black Garlic Butter, Pecorino	27
	ROAST SPAGHETTI SQUASH SPAGHETTINI White Truffle Oil, Parsley, Pomegranate, Parmesan $\it v$	22
	SMOKED CHICKEN MAFALDINE Wild Mushrooms, Pea Leaf Pesto, Broad Beans	26

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Did you know...

We're also open for Breakfast every day from 7.30am, and Dinner Thursday & Friday nights from 5pm – 9pm.

Large Plates	GRILLED KENT PUMPKIN Wild Spinach, Toasted Pine Nuts, Lemon Oil, Pangrattato vgo	26
	MB4+ GRASS FED STRIPLOIN Heritage Tomatoes, Grilled Shishito Peppers, Caper Berries, Mustard leaf, Black Vinegar gf/df	37
	GRILLED HERITAGE BREED CHICKEN Celeriac, Spring Onions, Basquaise Sauce, Oregano gf / df	30
	INFINITY BLUE BARRAMUNDI Smoked Chickpeas, Grilled Green Tomatoes, Bone Broth gf	35
	PORK LOIN ON THE BONE Andouille Sausage Butter, Rocket, Roatsed Red Peppers, Lemon <i>gf</i>	32
	ITALIAN GROUND BEEF BURGER Italian Spices, Caramilised Onion, Semi Dried Tomato Aioli, Provolone Cheese, Potato Bun, Steak Fries gfo	24
On the Side	STEAK FRIES Smoked Sea Salt, Confit Garlic Aioli	10
	ROASTED SWEET POTATOES Oregano Seasoning, Lemon Oil gf / df	10
	YOUNG LEAF SALAD Pickled Fennel, Toasted Pine Nuts, Cabernet Sauvignon Dressing gf/df	10
Something to Finish	PRUNE AND ARMAGNAC TART Pistachio Gelato, Candied Pistachios, Poached Prunes, Amaretti Biscuits	14
	DARK CHOCOLATE SEMIFREDDO Lemon Ricotta Gelato, Chocolate Feulitine, Raspberry Compote <i>gfo</i>	14
	AFFOGATO Black Fig, Walnut Sponge, Dulce De Leche, Vanilla Bean Gelato, Espresso	14
For the Kids	ANGUS BURGER Potato Bun, Angus Pattie, Tasty Cheese, Pickle, Tomato Ketchup, Steak Fries <i>gfo</i>	12
	CHICKEN MAFALDINE PASTA Roast Chicken Breast, Mafaldine Pasta, Marinara Sauce, Basil Parmesan <i>dfo</i>	12
	CRUMBED KINGFISH GOUJONS Lemon and Herb Crumb, Lemon Aioli, Steak Fries	12
	ITALIAN MEATBALL SUB Milly Run, Marinara Sauca, Confit Carlie Aioli, Stealy Erice	12

Coffee

Reg Large	4.5/5
Plant-based Milk Decaf	0.8
Chai Latte Turmeric Latte Matcha Latte	6
Hot Chocolate	6
Iced Latte Iced Long Black	5.5
Iced Coffee with Ice cream	7.5
Syrup Hazelnut Vanilla Caramel	0.5

Teas & Infusions

English Breakfast | Earl Grey Lemongrass & Ginger | Peppermint Green Tea Jasmine | Green Tea Sencha Forest Berry | Orange Pekoe

Charlies Honest

Black Chai Tea

Squeezed Juices 300mls

Orange, Apple, Fruit Fix Spirulina, Fruit Fix Smoothie Mango & Coconut

Charlies Old Fashioned Quenchers 500mls

Lemonade, White Peach & Passionfruit, Mango & Orange

Sparkling Water

Voss 800mls

Smoothies

Banana Banana, Honey & Yoghurt Mango Mango, Banana & Yoghurt

Green Spinach, Celery, Avocado, Apple, Banana & Coconut

Cocktails

Aperol Spritz Aperol, Prosecco, Soda & Orange Twist	17
Classic Negroni Finders Dry Gin, Sweet Vermouth, Campari	19
Americano Campari, Vermouth, Soda	17
Limoncello Lemon Drop Finders Australian Vodka, Applewood Limoncello, Lemon Juice, Sugar Rim	20
Hugo Spritz St Germaine, Prosecco, Mint	
Angelo Azzurro Finders Dry Gin, Cointreau, Blue Curacao, Lemon Twist	22

Frappes

5

8

9.5

12.5

10

10

Strawberry Mint Strawberry & Mint

Sunrise Strawberry, Mango, Kiwi & Pineapple

Tropical Mango, Pineapple & Passionfruit

Watermelon Watermelon

Indulgent Shakes

10

Belgian Dark Chocolate

Dark Chocolate, Banana & Ice Cream

Cookies & Cream

Oreo Biscuit Crumble, Banana & Ice Cream

Nutella

Nutella, Banana & Ice Cream

Gelato & Sorbet

4/7/9

1 scoop, 2 scoops, 3 scoops

Gelato Flavours: Chocolate, Vanilla, Coconut,

Salted Caramel, Pistachio

Sorbet Flavours: Mango, Strawberry, Lemon

