

# PIZZA



## ROSSO (*san marzano tomatoes*)

**MARGHERITA** \$23

Torn basil, buffalo mozzarella  
Add San Daniele prosciutto \$9

**OAK RESERVE BLUE CHEESE** \$27

Fall fig and red wine reduction, parmigiana reggiano

**SALAME DI CASA** \$26

Roasted pepper strips, habanero honey

## BIANCA (*extra virgin olive oil*)

**BYRON BAY BURRATA** \$27

Toasted pine nuts, lemon pesto, arugula

**WHITE ANCHOVY** \$26

Pancetta, fresh grated parmigiana, soft egg, arugula

**WESTERN AUSTRALIAN ROCK LOBSTER** \$36

Buffalo mozzarella, garlic butter, fresh shaved white alba truffle

# POOL DECK



**WARMED PORTUGUESE MARINATED OLIVES** (*gf, df, v, ve*) \$16

Sundried tomatoes, preserved lemon, roasted peppers

**SMOKED EGGPLANT DIP** (*gfo, v*) \$20

Flatbread, guindilla peppers, smoked feta

**SALT & PEPPER CALAMARI** (*gf, df*) \$26

Jalapeño, serrano aioli, lime

**ARANCINI** (*gfo, dfo, veo*) \$26

Chefs selection of accoutrements

**FRITES MAISON** (*gf, df, veo*) \$15

Roasted garlic aioli

**ZUCCHINI FRIES** (*gf, dfo, v, veo*) \$22

Pomegranate molasses, smoked feta

**BYRON BAY BURRATA** (*gfo, v*) \$28

Spring tomatoes, pinenuts, torn basil, pickled shallots

**CHEESE BOARD** (*dfo, v*) \$38

Chefs selection of boutique cheeses, caramelised fig jam, lavosh, baguette

**SALUMI BOARD** (*gfo, df*) \$38

Chefs selection of artisanal smallgoods, lavosh, baguette

**COS HEARTS** (*gf, df*) \$16

Pickled Spanish onion, caramelised pepita, green goddess dressing

**PASSIONFRUIT CHEESECAKE** (*gf*) \$18

Passionfruit crèmeux, vanilla mascarpone, candied orange

AVAILABLE MONDAY & TUESDAY  
12PM - 4PM

gf gluten free Δ df dairy free Δ v vegetarian Δ ve vegan Δ o option

A 15% surcharge applies for public holidays. A 10% discretionary surcharge applies to groups of 10 and more.  
A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.