

# PIZZA



## MARGHERITA CON STRACCIATELLA

Torn basil, stracciatella, grana padano, san marzano tomatoes

\$25

## SALAME DI CASA

Pepperoni, stracciatella, habanero honey, san marzano tomatoes

\$28

## PUMPKIN BLUE CHEESE

Roasted pumpkin cream, sage, gorgonzola, mozzarella, fresh shaved pear

\$28

## BYRON BAY BURRATA

Toasted pine nuts, lemon pesto, arugula

\$27

# POOL DECK



## WARMED PORTUGUESE MARINATED OLIVES *(gf, df, v, ve)*

Sundried tomatoes, preserved lemon, roasted peppers

\$16

## SMOKED EGGPLANT DIP *(gfo, v)*

Flatbread, guindilla peppers, smoked feta

\$20

## SALT & PEPPER CALAMARI *(gf, df)*

Jalapeño, serrano aioli, lime

\$26

## ARANCINI *(gfo, dfo, veo)*

Chefs selection of accoutrements

\$26

## FRITES MAISON *(gf, df, veo)*

Roasted garlic aioli

\$15

## ZUCCHINI FRIES *(gf, dfo, v, veo)*

Pomegranate molasses, smoked feta

\$22

## BYRON BAY BURRATA *(gfo)*

Zucchini ribbons, mint, pine nuts, herbed lemon oil

\$28.5

## CHEESE BOARD *(dfo, v)*

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

\$38

## SALUMI BOARD *(gfo, df)*

Chefs selection of artisanal smallgoods, lavosh, baguette

\$38

## COS HEARTS *(gf, df)*

Pickled Spanish onion, caramelised pepita, green goddess dressing

\$16

# BONBONS



## DESSERT

## CHOCOLATE MOUSSE *(gf)*

Rich dark chocolate mousse, creme chantilly, Belgian dark chocolate shavings

\$18

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.