

PIZZA



SALAME DI CASA

\$28

Pepperoni, stracciatella, habanero honey, san marzano tomatoes

MARGHERITA

\$25

Torn basil, stracciatella, san marzano tomatoes

MORTADELLA

\$28

Stracciatella, pistachio

POOL DECK



CALAMARI *(gf, df)*

\$27

Sea salt, cracked pepper, lime pepper aioli, lemon

ARANCINI *(gf, v, veo)*

\$35

Roasted tomato, basil, lemon pesto, pumpkin, goats cheese salad

ZUCCHINI FRIES *(gf, df, veo)*

\$24

Smoked feta cheese, pomegranate molasses

MEDITERRANEAN SALAD *(gf, df)*

\$18

Rocket, pickled onion, roasted pumpkin wedges, candied pepita, honey balsamic vinaigrette

LOBSTER ROLL *(gfo, df)*

\$33

Celery salt, yuzu mayo

SMOKED HUMMUS *(gfo, df)*

\$20

Charred flat bread, pomegranate molasses, dukkah

ROASTED POTATO *(gf, dfo)*

\$16

Smoked paprika, confit garlic, fine herb

BROKEN BURRATA *(gf, v)*

\$30

Heirloom tomato, black olive crumbs, tomato water, verjus

FRITES MAISON *(gf, df)*

\$16

Roasted garlic aioli, housemade secret seasoning

DULCE DE LECHE CHEESECAKE *(gf)*

\$18

Creamy cheesecake infused with dulce de leche, crème chantilly, vanilla gelato

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.