

## PIZZA



<b>POMODORO SECCO BURRATA</b> San Marzano semi-dried tomatoes, fior di latte, whole burrata, olive oil	\$32
<b>PIZZA NERO AL TARTUFO</b> Black truffle, squid ink salami, stracciatella, truffle garlic, feta, parsley oil	\$32
<b>PIZZA GAMBERI AL TARTUFO BIANCO</b> Truffle garlic feta cream base, fior di latte, marinated prawns, stracciatella	\$32
<b>BOSCO AFFUMICATO</b> San Marzano tomato sauce, artichoke, enoki mushroom, smoked ham, kalamata olive	\$30
<b>SALAME DI CASA</b> Pepperoni, stracciatella, habanero honey, san marzano tomatoes	\$30
<b>MARGHERITA</b> Torn basil, stracciatella, san marzano tomatoes	\$28
<b>MORTADELLA</b> Stracciatella, pistachio	\$30

## POOL DECK



<b>FRESHLY SHUCKED TASMANIAN OYSTERS</b> (gf, df) Fresh shucked oyster, finger lime passionfruit mignonette Lemon, tabasco	(min 2) \$7.5 ea \$6.5 ea
<b>LINA CIABATTA ROLL</b> (gfo, v) Cowboy butter, extra virgin olive oil	\$15
<b>CRISPY POLENTA FRIES</b> (gf, df, veo) Lina romesco, herbs	\$22
<b>CRISPY CALAMARI</b> (gf, df) Sea salt, cracked pepper, yuzu aioli, lemon	\$27
<b>LINA HUMMUS</b> (gfo, df) Charred flatbread, pomegranate molasses, dukkah	\$18
<b>BYRON BAY BURRATA</b> (gfo, v) Heirloom tomato, roasted capsicum, salsa verde, black olive crumb	\$31
<b>SNOW CRAB ROLL</b> (gfo) Wasabi green goddess dressing, celery salt	\$34
<b>PUMPKIN ARANCINI</b> (gf, df, ve) Smoked capsicum romesco, toasted almonds, herbs	\$28
<b>WATERMELON FETA SALAD</b> (gf, dfo, v, veo) Feta, mint	\$22
<b>WAGYU BEEF SLIDERS</b> (gfo, dfo) Gruyère, smoked wagyu beef, tomato chutney	\$28

AVAILABLE MONDAY & TUESDAY  12PM - 4PM

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

A 5% surcharge applies on Saturdays. A 10% surcharge applies on Sundays. A 15% surcharge applies for public holidays. A 10% discretionary surcharge applies to groups of 8 and more. A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.