

Wood fired flatbread (v) serves two 8
nice with

- **Seasonal pickled vegetables** (v) 7
- **Warmed mixed olives** (v) 9
- **Baba ghanoush**, sumac, xvo (v) 12
- **Chicken liver parfait**, chai spiced maple, black pepper 13
- **Lamb skewer**, cascabel chilli, fennel, skordalia 13
- **Whipped ricotta**, spiced medjool date, orange, pistachio 16

Wood fired sourdough pizza

- **Asparagus**, Massimo's mozzarella, basil pesto, pine nuts 22
- **Housemade crispy peanut chilli**, Fior di Latte mozzarella, tomato, chives 22
- **Agria potato**, thyme, gremolata, garlic confit, black olive (v) 20
- **Broken venison & lamb sausage**, harissa, mozzarella, labneh, coriander 24

Wood fired cauliflower, tahini yoghurt, coriander zhoug, puffed ancient grains (v) 23

Crispy polenta cake, sweet & sour eggplant, pine nuts, basil (v) 24

Pork shoulder ragu, pappardelle, parmesan, xvo 28

Snapper fish pie, freekeh & parmesan crumb, fresh green salad 32

Greenstone Creek bavette, broccolini, charred habanero & lemon butter 40

Free-range spatchcock chicken, garlic toum, chilli oil, pickled onion, oregano

- whole chicken 58 / half chicken 38

Asparagus, brown butter hollandaise, toasted almonds 14

Wood fire roasted carrots, Zany Zeus feta, dukkah, manuka honey glaze 14

Mixed leaf salad, citrus dressing, fresh herbs (v) 12

Crispy wood fired potatoes, parmesan, smoked paprika 12

+ **Loretta aioli** 2

(v) *vegan*

DESSERT & AFTER DINNER TIPPLES

Coconut rice pudding, cashew brittle, pineapple sorbet (v) 14

White chocolate panna cotta, lemon macerated strawberries, pistachio, basil 14

Hazelnut tiramisu, Frangelico, espresso, mascarpone 16

Loretta Affogato, Kahlua, espresso, vanilla ice cream 15

Chocolate & boysenberry ripple ice cream 5

Popcorn Espresso Martini - Kahlua, espresso, popcorn syrup, vodka 21

Maculan Bianco Passito, IT 15

Gonzales Byass Pedro Ximenez - Jeres ESP 14

Il Convento Limoncello, IT 12

Baileys Hot Chocolate 12

Vanilla Matcha Latte 7

Hot Salted Caramel 7

CHEF'S MENU 65pp

A selection of our most popular dishes, served to share. Please advise us of any dietaries.

Wood fired flatbread (v)

Baba ghanoush, sumac, xvo (v)

Chicken liver parfait, chai spiced maple, black pepper

Wood fired cauliflower, tahini yoghurt, coriander zhoug, puffed ancient grains (v)

Crispy polenta cake, sweet & sour eggplant, pine nuts, basil (v)

Greenstone Creek bavette, broccolini, charred habanero & lemon butter

Mixed leaf salad, citrus dressing, fresh herbs (v)

Crispy wood fired potatoes, parmesan, smoked paprika

Hazelnut tiramisu, Frangelico, espresso, mascarpone