

Smalls & Shares

Warm val d'elsa olives \$8
fennel, orange, almonds **GF, V**

Aviary Woodfired Sweetcorn \$7 (each)
crema, pecorino, smoked salt **GF, V**

Pork & Veal Meatballs \$14
shaved pecorino, napoli **GF**

Pickled Red Cabbage Salad \$10
beetroot, walnuts, danish fetta **GF**

Charcuterie Board \$22
shaved prosciutto, salami, grain mustard,
house cured olives, cornichons, whipped ricotta
& woodfired flatbread **GFR**



Pizza

Margherita \$15
tomato, fresh mozzarella, basil

In Bloom \$17
zucchini blossom, pine nuts, fetta, tomato,
baby spinach, lemon olive oil **V**

Cleanse \$16
kale, red onion, aged cheddar, black garlic,
walnuts, truffle balsamic glaze **V**

The Burrata \$18
smoked burrata, shaved prosciutto, tomato,
caramelised onion, arugula

White Hot \$17
crème fraîche, roasted cauliflower, wild mushrooms,
pecorino, mozzarella, pickled jalapeño **V**

Sausage Party \$19
bacon, fennel sausage, salami, chorizo, piquillo,
fresh mozzarella

Truffled Vegan \$19
cauliflower, wild mushrooms, vegan mozzarella,
hazelnuts, truffle tapenade, arugula **V**