



## Breakfast, Brunch, Lunch.

6.30 am - 5pm

<b>Dr Marty's Crumpets</b> with Pepe sayer butter, local honey or Berenberg jam (veg) (nf)	10
<b>Dr Marty's Crumpets</b> French toast style with sweet ricotta and seasonal compote (veg) (nf)	16
<b>Three Cheese Toastie</b> (nf)	10
<b>Berkshire Gold Ham &amp; Parmesan Toastie</b> (nf)	10
<b>Jamon, Provolone &amp; Truffle Bikini Toastie</b> (nf)	15
<b>Riverina Fresh Natural Yogurt</b> seasonal fruit, local honey & house granola (veg) (gfo) (nfo)	14.5
<b>Dr Marty's Crumpets or Artisan Sourdough</b> sauteed mushrooms, black garlic, cured egg yolk, ricotta salata (veg) (nf)	16.5
<b>Sourdough with Spanish Bean Cassoulet</b> (veg) (nf) (df) add egg 3 add bacon 4	14.5
<b>Spanish Bean Cassoulet with Chorizo &amp; Fried Egg</b> served with sourdough (df)	18.5
<b>Anchovies on Toast with Fennel &amp; Dill</b> (df)	12
<b>Berkshire Gold Bacon &amp; Free Range Egg Panino</b> with onion relish (nf) (dfo)	14
<b>Smoked Salmon, Goats Curd &amp; Cucumber On Croute</b>	14
<b>Buffalo Mozzarella or Burrata Caprese Salad</b> (gfo)	16/19.5
<b>Prawn Cocktail, Baby Gem &amp; Tomato Salad</b> (gf)	16
<b>Mortadella Cubano with Pickle, Mustard &amp; Provolone</b> served with seasonal mixed leaf salad & crisps	18
<b>Lunch Board</b> - Chef's selection of 2 cheeses, 1 meat & accompaniments (gfo) add a glass of <b>red</b> or <b>white</b> wine	30 10
<b>Salad of the Day</b>	18
<b>Our Signature Sicilian Cannolo</b> (veg) (nfo)	5.9

2% bank card and credit card surcharge. 10% Sunday surcharge. 15% public holiday surcharge. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

## Small Sharing Plates.

5pm onwards

<b>Fish Tacos</b> , bacon jam, pickle shallots & onion crumb	10/each
<b>Lamb Breads</b> , native pepper yoghurt & pickled vegetable (gfo)	20
<b>BBQ Eggplant</b> , chilli, citrus & herbs (v) (gfo)	18

## From The Grill.

Wednesday to Saturday 6pm - 9pm

<b>Murray Cod Loin</b> , asparagus & white wine jus	30
<b>Chicken Thigh</b> , garlic & mushroom	20
<b>Sirloin Steak</b> , Bernaise & salad	32
<b>King Prawn</b> , chimicurri & tomato salad	24

## Antipasti.

<b>Parafield Mixed Olives</b> (veg)	8.5
<b>Harefield Pistachios</b> (veg)	6.5

## Breads.

<b>Italian Bread Sticks</b> (df)	5
	T/home 7.5
<b>Artisan Loaf</b>	5
with Pepe sayer butter	
with Little General olive oil (df)	
<b>Music Bread</b> (df)	5
	T/home 9.5



## Tin Seafood.

<b>Baby Sardines</b>	In-house 16
	T/home, p/tin 120gm 15
<b>Anchovy Fillets</b>	In-house 14
	T/home, p/tin 48gm 10
<b>Mussels</b> in Galician sauce	In-house 18
	T/home, p/tin 115gm 15
<b>Stuffed Squid</b> in ink	In-house 18
	T/home, p/tin 115gm 15

## To Finish.

<b>Traditional Cannolo</b> (veg) (nfo)	5.9
<b>Yoghurt Parfait</b> , mango & mint	14
<b>70% Chocolate Cream</b> , berries & pistachio (gf)	14

## Take me home.

Little General Olive Oil, 1L	25
Meccanico Wine Glass	18
Meccanico Full Length Leather Apron	300
Meccanico Half Length Leather Apron	250

## Sliced Meats.

All meats are subject to availability.

Jamon Iberico de Bellota	24
Prosciutto di Parma D.O.P	16
Coppa	12
Wagyu Bresaola	16
Berkshire Gold Russian Salami	12
Berkshire Gold Black Garlic Kabana	12
Meat Of The Week selected by our chefs	

**Sliced in-house. Served with a selection of caperberries & peppers.**

## Cheeses.

All cheeses are subject to availability.

Tarago River Triple Brie	12
Tarago River Shadows Of Blue	12
Cave Aged Truckle	10
Gouda Reypenaer VSOP	10
Pecorino Toscano	8
Manchego	8
Roquefort	16
Edith Ash	15
Woodside Monet	10
Cheese Of The Week selected by our chefs	

**Served with Sardinian music bread & accompaniments.**

**All meats & cheeses are available to take away at a deli price.**