



PIZZA

Margherita \$28
Tomato sauce, mozzarella, basil, tomato,
finished with basil oil (V)

Meatlovers \$33
Tomato sauce, mozzarella, prosciutto, salami,
beef, finished with housemade BBQ sauce

Salmon \$33
Tomato sauce, mozzarella, smoked salmon,
capers, cream cheese, red onion, rocket

Funghi \$30
Garlic butter, herbs, mozzarella, mixed
mushrooms, parmesan (V)

Chicken \$33
Tomato sauce, mozzarella, grilled chicken,
mixed mushrooms, prosciutto, chives

Braised Lamb \$33
12-hour braised lamb, mozzarella, tzatziki, red
onion, tomato sauce

Quatre Fromages \$33
Garlic butter base, four cheese topping (V)

TOASTED SANDWICHES

Served with fries

Monte Christo \$22
Chicken, ham, swiss, french toast,
powdered sugar, raspberry preserves

Croque Monsieur \$20
Ham, swiss, béchamel, toasted bread

Vege Christo \$22
Seasonal vegetable, swiss, french toast,
powdered sugar (V)

Croque Madame \$23
Ham, swiss, béchamel, topped with a
sunny-side-up egg, toasted bread

SHARING

Charcuterie Board \$20pp
min. 2 ppl
Whitestone cheese, crackers,
olives, cured meats, chutneys

House made \$18
bread, dips
Serves 2

SIDES

Shoestring Fries \$12
Seasoned w/parmesan and herbs
served w/ house-made confit
garlic aioli

Seasonal Salad \$20

SWEETS

Crème Caramel \$15
Served with seasonal fruit and
chantilly cream

Home made Ice Creams in
Waffle Cone \$6 / \$8
Single Scoop / Double Scoop
Fruit, Hokey Pokey, Rose,
Lavender