

Lunch

Lighter Options

- Grilled Scamorza** 17.50
Grilled smoked scamorza cheese, roasted cherry tomatoes, with basil and lemon gremolata
(v, gf, o/g on req)
* Great with Fontanet Rose' 9.50 glass
- Moussaka** 18.90
Roasted layers of grilled eggplant and potato with a mushroom and chickpea ragu and kefalotyri cheese (v, gf)
* Great with Baby Doll Sauvignon Blanc 9.50 glass
- Crispy Squid Salad** 22.00
Lightly floured and fried squid on a salad of sliced marinated Spanish onion, red capsicum, bean sprouts, toasted peanuts and cherry tomatoes with a chilli and lime dressing (df, o/g on req)
* Great with Fritz Riesling 9.00 glass
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Pasta

- Paccheri alla Norma** 18.00
Gragnano paccheri pasta, perino tomato, pan-fried smoked eggplant, oregano, pine nuts and salted ricotta cheese
(gf spaghetti on req, v, df on req, vegan on req)
* Great with Ingram Road Pinot Noir 11.00 glass
- Gnocchi al Ragu D'agnello** 24.50
Braised lamb short rib and pancetta ragu, Italian herbs and 28-month pecorino romano cheese
(df on req)
* Great with Rocky Gully Cabernets 10.00 glass
- Bavette allo Scoglio** 27.00
Bavette pasta, tiger prawns, rockling fish, local mussels, lobster bisque, pacchino tomato and fresh herbs (df, gf spaghetti on req)
* Great with Scorpo Aubaine Chardonnay 12.50 glass

Gluten free pasta available at no additional charge.

gf-Gluten Free **v**-Vegetarian **o/g**-Onion & Garlic Free **df**-Dairy Free



Burgers

Crispy Chicken Burger	18.00
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Crumbed chicken thigh, crispy bacon, avocado, Swiss cheese melt, green leaves, aioli and fries

* Great with Scorpo Aubaine Chardonnay 12.50 glass

Script Burger	19.00
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Grilled beef with crispy prosciutto, cheese, tomato, lettuce and house made BBQ sauce on toasted brioche bun. Served with shoestring fries (gf on req)

* Great with Peroni Lager 8.50 330ml

Sides

Green Salad	6.60
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Crisp leaves with cherry tomatoes, shaved parmesan and toasted walnuts dressed with D.O.P. balsamic vinegar and extra virgin olive oil (v, gf, df, o/g)

Shoestring Fries	7.70
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Shoestring fries with house made lemon aioli (v, o/g on req)

Some menu items can be excluded from your dish - please speak with your waiter.

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Desserts/ Cheese

Cake Selection 10.90
Please see our cabinet for daily selection served
with berry compote and vanilla bean cream

Sticky Date Pudding 12.00
Drizzled with pecan and butterscotch sauce
and served with vanilla-bean ice cream
* Great with Romate Pedro Ximinez 14.00 glass (90ml)

Truffle 2.80
House-made Belgian dark chocolate truffle (gf)

Premium Cheese
Served with quince paste, grapes, walnuts and crackers
(gf on request)

Gorgonzola Piccante DOP 40gm 11.00
Soft, sharp, aged blue cheese - a classic
(Lombardy, Italy)

Asiago 60gm 11.00
Mild cow's milk, semi-hard texture, subtle finish
(Piemonte, Northern Italy)

Brillat-Savarin Brie 40gm 11.00
Triple cream brie (cow's milk), super-rich and intense
(Champagne region, France)

Writers Block (all three) 140gm 29.00

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