



MENU

Specials

WEDNESDAY

Taco & Tequila Night

\$6 Tacos
\$10 Margs

Adults only. Not in conjunction with Kids Eat Free.

EVERY THURSDAY

Pizza Night

\$15 Pizza

WEDNESDAY TO THURSDAY

Midweek Lunch
Specials

WEDNESDAY & SUNDAY

Kids Eat Free

ALL DAY SATURDAY (UNTIL 7PM)

Bottomless Brunch

From \$69

Bookings essential.

THURSDAY & FRIDAY 2PM-9PM
ALL DAY SUNDAY

Select Cocktails

2-4-1

Tapas & Share

Tapas & share •

Kingfish Crudo (GF)	\$28
Burnt citrus, pickled cucumber, finger lime & herb oil	
Baked Brie (V)	\$21
Aged balsamic, figs, strawberries, basil & crispy lavosh	
Wild Mushroom Arancini (V)	\$19
Truffle aioli	
Guac & Corn Chips (V, GF, VE)	\$16
Guacamole, pico de gallo & crisp corn chips	
Whipped Ricotta & Sourdough (V)	\$14
Whipped ricotta, aged balsamic, extra virgin olive oil & toasted sourdough	
Rooftop Chicken Bites (GF)	\$21
Buttermilk chicken & smoked chipotle aioli	
Corn Ribs (GF, V)	\$18
Charred corn, signature seasoning & chimichurri butter	
Crispy Calamari (I)	\$24
Flash-fried baby squid, lemon & garlic aioli	
Fior di Latte Garlic Bread (V)	\$12
Stone-baked bread, fior di latte & herb butter	
Summer Seafood Board (M)	\$28
Australian prawns, NZ clams, baby squid, salsa verde & toasted sourdough	
Chicharron (GF)	\$24
Crispy pork belly, guacamole, chilli, lime & Tajín	

Share me tacos •

3 Tacos | \$24

Choose one flavour

The Beef (GF)

Caramelised beef strips, fried onion, cabbage & avocado salsa

The Chook (GF)

Crispy chicken, grilled corn salsa, pico de gallo & chipotle aioli

The Fish (GF)

Crispy fish, cabbage, jalapeño & avocado mango salsa

The Vego (VE, GF)

Oyster mushroom, cabbage, grilled corn, pico de gallo & chipotle aioli

On the board •

All \$25

Beef Sliders (3)

Beef patty, American cheese, pickles, cabbage, caramelised onion & Rooftop burger sauce

Chicken Sliders (3)

Crispy chicken, slaw, pickled onion & smoked chipotle sauce

Choripán (2)

Mini rolls, crispy pork belly, charred corn salsa, avocado, crispy onion & aioli

Mains

Pasta & risotto •

Vodka Rosé Seafood Linguine	\$36
Fresh linguine, vodka rosé sauce, squid, clams & prawns	
Spring Pea Risotto (V, GF)	\$26
Pea risotto, rocket, shaved Parmesan & charred greens Vegan option available	
Classic Linguine Carbonara	\$26
Pancetta, egg yolk, Parmesan & cracked black pepper	

Main plates •

250g YP Little Joe NY Strip Loin	\$48
MB4 grass-fed beef, shoestring fries, black garlic aioli & mustard jus	
1kg Yardstick MB2+ Tomahawk Steak (GF)	\$130
Served medium rare with beef jus or chimichurri Please allow additional cooking time.	
Smoked Beef Short Ribs (GF)	\$38
Summer slaw, onion rings & ranch sauce	
NZ Snapper Fillet (I, GF)	\$38
Green pea emulsion, roasted heirloom tomatoes, caper berries, pickled onion & lemon oil	
Roast Chicken Boscaiola (GF)	\$30
Corn-fed chicken supreme, bacon, wild mushroom sauce, broccolini & Parmesan	

Greens & sides •

Burrata & Heirloom Tomatoes (GF)	\$22
Burrata, heirloom tomatoes, Peruvian ají verde & basil oil	
Rosemary Baby Chats (GF, VE)	\$10
Rosemary, chives & sea salt	
Crispy French Fries (V)	\$10
Roasted garlic aioli	
Loaded Fries (V)	\$14
Crispy fries, melted cheese & truffle mayo	
Seasonal Greens (VE, GF)	\$10
Charred seasonal greens, olive oil & confit garlic	
Pear & Prosciutto Salad	\$18
Rocket, pear, prosciutto, Parmesan, walnuts & balsamic	
Mediterranean Summer Salad (GF, V)	\$18
Cucumber, tomato, olives, Spanish onion, feta, watermelon, fresh mint & lemon dressing	
Mediterranean Bowl (GF, V, VE)	\$18
Grilled iceberg lettuce, corn, tomato, avocado, fresh herbs & lemon dressing	
Add Protein	
Chicken +\$6 · Beef +\$7 · Prawns +\$8	

Wood-fired Pizza

Pizza rossa •

Tomato base with fior di latte mozzarella

Margherita	\$24
Tomato, fior di latte mozzarella & basil	
Ham & Pineapple	\$26
Double-smoked ham & pineapple	
Diavola	\$26
Hot cacciatore salami, roasted capsicum, olives & basil	

Prosciutto e Rucola	\$28
Prosciutto, rocket & burrata	
Gamberetti (I)	\$30
Prawns, garlic & salsa verde	
Supreme	\$29
Hot salami, double-smoked ham, mushroom, olives & roasted capsicum	

Pizza bianca •

Fior di latte mozzarella

Tartufo	\$26
Wild mushroom, truffle salsa, rocket & Parmesan	

Bianca (V)	\$24
Fior di latte, Parmesan, garlic & herbs	

For the Little Ones

Kids 12 years & under

\$14 EACH

Napolitana Pasta (V)

Tomato sugo & Parmesan

Butter Pasta (V)

Butter & Parmesan

Buttermilk Chicken Bites & Chips (GF)

Crispy chicken bites & chips

Kids Steak & Chips

Grilled steak & chips

Beef Slider & Chips

Beef patty, cheese & chips

Chicken Slider & Chips

Chicken, cheese & chips

Something Sweet

Lemon & Ricotta Cheesecake

Berry compote & toasted almonds

\$18

Churros (V)

Cinnamon sugar & Nutella dipping sauce

\$18

Berries Licious (VE, GF)

Three sorbets

\$16

Affogato (V)

Vanilla gelato & espresso

Optional liqueur add-on

\$16

DIETARY INFORMATION

We strive to accommodate dietary requirements where possible. Please advise our team of any allergies or dietary requirements when ordering. While all care is taken, we cannot guarantee our kitchen is completely free from allergens.

Dietary key: (V) Vegetarian | (VE) Vegan | (GF) Gluten-Free

Seafood country of origin: Australian (A) | Imported (I) | Mixed Origin (M)

Menu items and ingredients are subject to availability and seasonal changes.