
LATE NIGHT SNACK MENU

CANNED

Mussels in olive oil	18.0
Ortiz anchovies	14.0

NIBBLES

Smoked almonds	6.0
Pipparas	6.0
Sicilian green olives	8.0
Pork crackle	9.0

BREAD, OLIVE OIL, SALTBUSH DUKKA	8.0
<i>4 slices per serve</i>	

SMALL PLATES

BOWL OF FRIES	9.0
<i>With Kewpie and tomato sauce</i>	

TRIPLE COOKED SALT AND VINEGAR POTATOES	12.0
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WHITE ANCHOVY ON TOAST	12.0
<i>Sauce gribiche</i>	

HOUSE PICKLES AND FERMENTED VEGETABLES	15.0
<i>With malidzano</i>	

KOJI FRIED CHICKEN	14.0
<i>Miso tahini</i>	

CHEESE

Served with lavosh and matched accompaniments

PER CHEESE	12.0
THREE CHEESES	32.0
FIVE CHEESES	54.0

MONT PRISCILLA

Adelaide Hills, South Australia

Cows milk, semi hard, 3-4 months aged

SAINT MAURE POITOU AFFINE

Poitou-Charente, France

Goats milk, soft, 6 weeks aged

TALEGGIO DOP

Lombardy, Italy

Cows milk, washed rind, 2 months aged

HAFOD

Bwlchwernen Fawr, Wales

Cows milk, organic, hard, 12-18 months aged

PERL LAS

Dyford, West Wales

Cows milk, firm blue vein, 4 months aged

SALUMI

Served with house pickle mix and fresh bread

*SOURCED DIRECTLY FROM PARMA HAND CRAFTED CURED MEAT
IN ROSTREVOR*

PER MEAT	11.0
THREE MEATS	30.0
FIVE MEATS	50.0

CACCIATORI DI CERCO

*Cured Onkaparinga Venison. Berkshire pig lard
Balance of sweet and salty*

SPIANATA PICCANTE

*'Calabrese' style cured South Australian black pig
Spicy, strong flavour*

LONZA LARDATA

*Cured lean Berkshire pork loin
Delicate spice and sweetness*

CECINA

*Spanish style cured veal
Smoked, aged, spiced*

PANCETTA STECCATA

*Tuscan style cured pork belly
Wood pressed, layered with salt and spices*

LARGE PLATES

DAILY ROLL 12.0
See staff for selection

VANELLA BURRATA 24.0
Gawler tomatoes, romesco, pickled almonds

SARDINE ESCABECHE 22.0
Carrot puree, garlic crumb

FALAFEL 22.0
Spicy hummus, tahini dressing

PIZZA

Gluten free base available 4.0

NAPOLETANA 20.0
San Marzano tomato, mozzarella, basil

NDUJA 26.0
Spiced pork, stracciatella, basil gremolata

PETTUCCIA 24.0
San Marzano tomato, kalamata tapenade, chilli, fresh oregano

SA KING PRAWN 24.0
Basil gremolata, chilli, lemon, mozzarella

EGGPLANT 22.0
San Marzano tomato, eggplant pickle, basil, pannagratto

SCACCIATA 24.0
San Marzano tomato, anchovies, black olives, capers, parmesan

VEGAN PIZZA - AVAILABLE ON REQUEST