

PÂTÉ

Served with sourdough.

chicken & pistachio	18
duck & grand marnier orange	18
duck & limoncello	18

SALAD

lemon arugula	14
arugula / shaved reggiano / coal oven baked croutons / extra virgin olive oil / lemon	
mediterranean	14
romaine lettuce / cucumbers / tomatoes / kalamata olives / feta cheese / red onion / vinaigrette dressing	
baby spinach	14
baby spinach / red onion / cherry tomatoes / bacon / crumbled gorgonzola / balsamic vinaigrette	
fresca fig	20
fresh fig / prosciutto di parma / rocket / goats fetta / candied walnuts	



SEASONAL BAKED BRIE

20

FROM THE SEA

Harvested, cleaned and packed by hand, Cuca's fish is made using natural materials, seafood, olive oil and brine. Served with mace golden peppers and sourdough.

sardines in olive oil	14
sardines in tomato	14
sardines with lemon	14
sardines in picante	14
baby sardines in oil	14
baby sardines in tomato	14
anchovy fillets in oil	14
calamari in salsa americana	14
mackerel fillets	14
mussels in pickled sauce	18
mussels in galician sauce	18
stuffed squid in ink	18
razor clams	24

FISH & CRISPS WITH A TWIST

ortiz sardines and potato crisps.

18

HAND-STRETCHED PIZZA

garlic	mozzarella / garlic / fino olive oil / oregano	15
margherita	napoli sauce / mozzarella / fresh basil	16
prosciutto arugula	napoli sauce / mozzarella / shaved grana padano / prosciutto di parma / fresh arugula	20
diavola	napoli sauce / mozzarella / hot salami / roasted red peppers / black olives / oregano / garlic	20
napoletana	napoli sauce / mozzarella / black olives / anchovies / oregano	18
formaggi	garlic / mozzarella / parmesan / gorgonzola / asiago fresco	20
capricciosa	napoli sauce / mozzarella / ham / mushrooms / artichoke / olives / anchovies	20
nduja "en-doo-ya"	napoli sauce / nduja / oregano / chilli flakes	20

CHARCUTERIE & CHEESE

served with sourdough.

cheese plate		36
jensen's red washed rind brie / tarago shadows of blue / bay of fires cloth bound cheddar / murcia al vino (red wine washed - goats) / quince paste / dried figs / sourdough		
charcuterie plate		36
salumi salame classico / mortadella / jamon serrano / salumi capocollo / cornichons / guindillas de ibarra chillies / sourdough		
pick your plate	select two charcuterie & two cheese	
jensen's red washed rind brie	salumi salame classico	38
tarago shadows of blue	mortadella	
bay of fires cloth bound cheddar	jamon serrano	
murcia al vino (red wine washed - goats)	salumi capocollo	
small plates		
sourdough / fino extra virgin olive oil		6
fino extra virgin olive oil / balsamic vinegar		4
sourdough / mount zero marinated olives		12

SUMMER OF SPRITZ

Crafted with seasonal fruit and slowly infused. Light and refreshing, these are the perfect summer-time sip.

limoncello

limoncello / prosecco / soda
14

aperol

aperol / prosecco / soda
16

solerno

solerno / pink grapefruit / prosecco / soda
16

watermelon & apple

watermelon / apple / kaffir lime leaf / aperol / tonic
20

strawberry & rhubarb

strawberry / rhubarb / basil / sherry / gin / bubbles
20

APERITIVO

garibaldi

campari / fluffy orange juice

10

americano

campari / vermouth / soda

14

harvey wallbanger

42 below vodka / galliano liquori / fluffy orange juice

14

COCKTAILS

negroni

campari / rosso vermouth / gin

20

negroni bianco

suze / lillet blanc / gin

20

aviation

gin / crème de violette / luxardo / lemon

18

espresso martini

copper pot distilled vodka / cold brew coffee / coffee liquor / nitro

18

after 9pm: 10

WINE

martini prosecco

piedmont

italy

g b
13 46

chandon brut rosé

yarra valley, vic

australia

15 50

veuve clicquot yellow label champagne

champagne

france

20 110

la belle pierre sauvignon blanc-chardonnay

provence

france

13 46

mada wines 'blanc'

canberra district

australia

15 50

helm tumbarumba riesling

canberra district

australia

14 48

big easy radio rosé

adelaide hills, sa

australia

13 -

entropy wines pink pinot rosé

gippsland, vic

australia

16 53

sholto syrah

canberra district

australia

13 46

whistler 'get in my belly' grenache

barossa valley, sa

australia

15 50

warner 'the rest' shiraz

beechworth, vic

australia

16 53

le due arbie chianti superiore docg

piedmont

italy

17 56

Or make a selection from our wine wall, these off the list wines can be enjoyed with us for a small corkage fee of \$15. No BYO available.

BEER & CIDER

bottle

moo brew dark ale 12

pirate life ipa 14

thirsty crow vanilla milk stout 16

on tap

peroni nastro azzuro 10

peroni leggera 8

young henry's cloudy apple cider* 10

*gluten free and vegan friendly.

NON ALCOHOLIC

minosá

seedlip grove / orange juice / soda

spiced mule

seedlip spice / ginger ale / fresh lime / soda

10e

altina bottled cocktails

various flavours

8