



SHARE PLATES

Focaccia Bread

House baked daily 6

Garlic Bread

From the wood fired oven 12

Marinated olives 10

Grazing Board

Charcuterie selection, hummus, burrata, olives, pickled vegetable 49

Hummus

With beetroot, chickpeas, breads 16

Jamon Fritters

With Romesco Aioli 18

Roast Chicken salad

Radicchio, witlof, crushed, walnuts, apple, grapes & mustard seed dressing 24

Galician Style Octopus

Patatas bravas, herbs 28

Kingfish Crudo

House cured kingfish with smoked paprika labneh, red shiso & finger lime 26

PASTA & RICE

Prawn Spaghetti

Cherry tomato, chili, garlic, whipped mascarpone, parsley 36

Beef Ragu with Macaroni

Slow cooked beef brisket with grana padano 34

Pesto Casarecce

Kale & basil pesto, macadamia 29

Potato & Leek Risotto

With chives & Burrata 34

MAIN PLATES

Slow Cooked Pork Belly

Braised red cabbage, bbq spring onions, honey mustard sauce 36

Crispy Skin Chicken

with tomato, olives & roast portobello mushrooms 34

Market Steak of the day

with roasted chat potato, herb butter, red wine jus

Market Fish

Fish of the day

PIZZA PLATES

Rustica Pizza

Potato, rosemary, caramelised onion, smoked mozzarella 26

Hot Sopressa Pizza

Spiced Salami, tomato, fior di latte roasted red capsicum 28

Gamberi Pizza

Prawns, Fior di latte, tomato, chilli, capers, parsley 28

Margherita Pizza

Tomato, fior di latte, basil, olive oil 24

Jamon Pizza

Jamon, tomato, fior di latte mozzarella, rocket, grana padano 28

SIDES

Honey roasted carrots \$12

Fries, Mordeo ketchup \$9

Mesclun leaf \$12

Roasted Cauliflower, feta \$12

FEASTING MENU

Available daily

\$55 p/p Minimum 8 guests

Mordeo Bread w olives

Hummus

Espana Jamon

Octopus

Selection of wood fired pizza

Selection of Mordeo pasta & risotto

Mixed leaf salad



BAR MENU

Available from 3pm daily

Focaccia Bread

House baked daily 6

Garlic Bread

From the wood fired oven 12

Grazing Board

Charcuterie selection, hummus, burrata, olives, pickled vegetable 49

Marinated olives 10

Hummus with beetroot, chickpeas breads 16

Jamon Fritters Romesco Aioli 18

Galician Style Octopus Patatas bravas, herbs 28

French Fries Shoestring with Mordeo ketchup 9

Cheese plate Selection of cheese 1 piece \$12, 2 piece \$23, 3 piece \$33

WOOD FIRED PIZZA

Rustica Pizza

Potato, rosemary, caramelised onion, smoked mozzarella 26

Hot Sopressa Pizza

Spiced Salami, tomato, fior di latte mozzarella, roasted red capsicum 28

Gamberi Pizza

Prawns, Fior di latte mozzarella, tomato, chilli, capers, parsley 28

Margherita Pizza

Tomato, fior di latte mozzarella, basil, olive oil 24

Jamon Pizza

Jamon, tomato, fior di latte mozzarella, rocket, grana padano 28

1.5% credit card surcharge will be applied | 5% staff gratuity, applies to event bookings & groups of 10 or more



DESSERTS & DIGESTIVES

Cannoli 12

Basque chocolate cheesecake

With whipped mascarpone & plum 14

Vanilla Creme Brulee

Served with Biscotti 16

Buttermilk Panna Cotta

Fresh berries, berry compote, lemon & thyme curmble 16

Frangelico Affogato

Vanilla bean gelato, Frangelico, espresso 16

Cheese Daily Selection

DIGESTIVES

Poli Grappa Mirtillo 15 | Poli Grappa Miele 15

Osborne Pedro Ximenez, Jerez. SPA 12

Urlar Late Harvest Riesling Gladstone NZ 13

Amaro Montenegro 10

Chartruese Green 12

Disaronno Amaretto 10