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## TASTE & SHARE

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### Focaccia Bread

House baked daily 6

### Garlic Bread

From the wood fired oven 12

### Marinated olives 10

### Charcuterie & Cheese

Espana Jamon, Manchego cheese, pickles 18

### Lamb kebab with tzatziki 19

### Hummus

With pumpkin, chickpeas, breads 16

### Taramasalata with breads 16

### Dill Fish Cakes

Pickles & saffron aioli 18

### Roast Chicken salad

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

### Bbq Tasmanian Octopus

Valenciana lentils & potato crisps 29

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## PASTA & MAINS

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### Crab Linguine

Blue swimmer crab meat, bisque, cherry tomato, chilli, white wine 38

### Lamb Ragu with Fusilli

Slow cooked lamb ragu with marjoram & manchego 34

### Asparagus Risotto

Fresh asparagus, goats cheese, beetroot dust 32

### Crispy Skin Chicken

with tomato, olives & roast portobello mushrooms 34

### Veal Milanese

with pickled green tomatoes & oregano 36

### Steak Tagliata

with rocket, grana padano, balsamic glaze 39

### Fish of the Day

Ask about seasonal special

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## WOOD FIRED PIZZA

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### 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

### Funghi & Truffle Pizza

Portobello mushroom, tomato, fior di latte, pecorino, truffle oil 26

### Jamon Pizza

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

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## SIDES

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Broccolini, gremolata crumb \$15

Fries, Mordeo ketchup \$9

Mesclun leaf, preserved lemon \$14

Polenta chips, truffle, parmesan \$15

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## FEASTING MENU

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Available daily

\$55 p/p Minimum 8 guests

Mordeo Bread w olives

Hummus

Espana Jamon

Bbq Octopus

Selection of wood fired pizza

Selection of Mordeo pasta & risotto

Mixed leaf salad



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## BAR MENU

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Available from 3pm daily

### **Focaccia Bread**

House baked daily 6

### **Garlic Bread**

From the wood fired oven 12

### **Charcuterie & Cheese**

Espana Jamon Serrano, Manchego cheese, pickles 18

### **Marinated olives** \$10

### **Taramasalata** With breads 16

**Hummus** with pumpkin, chickpeas breads 16

**Lamb kebab** with tzatziki 19 (available from 5:30pm)

**Dill Fish Cakes** Pickles & saffron aioli 18

**Polenta Chips** With truffle & parmesan 15

**French Fries** Shoestring with Mordeo ketchup 9

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

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## WOOD FIRED PIZZA

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### **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

### **Funghi & Truffle Pizza**

Portobello mushroom, tomato, fior di latte mozzarella, pecorino & truffle 26

### **Jamon Pizza**

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



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## VEGAN VEGETARIAN OPTIONS

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**Marinated olives** 10

**Pumpkin Hummus** with bread 16

**Grilled Broccolini** chickpea puree, Witlof, chilli & lemon 24

**Valenciana lentils** with grilled mushrooms & potato crisps 28

**Fusilli pasta**

With tomato, basil, grana padano & stracchiarella 28

Add grana padano cheese

**Asparagus Risotto**

Fresh asparagus, goats cheese, beetroot dust 32

**Woodfired hand stretched pizza**

tomato, red capsicum, oregano 24

Add grana padano cheese

**Woodfired hand stretched pizza**

Tomato, mushroom, & truffle oil 24

Add grana padano cheese



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## DESSERTS & DIGESTIVES

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**Cannoli** 12

**Warm Flourless Chocolate Cake**

Stewed rhubarb, vanilla gelato 16

**Buttermilk Panna Cotta**

Fresh berries, berry compote, lemon & thyme curmble 16

**Frangelico Affogato**

Vanilla bean gelato, Frangelico, espresso 16

**Cheese Daily Selection**

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## DIGESTIVES

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Poli Grappa Mirtillo 15 | Poli Grappa Miele 15

Osborne Pedro Ximenez, Jerez. SPA 12

D'Arenberg The Noble Botryotinia Fuckeliana 13

Amaro Montenegro 10

Chartruese Green 12

Disaronno Amaretto 10

Strega 10