



# STARRY NIGHTS

*in the Courtyard*

## MAINS

### **DRY AGE ITALIAN MEATBALL SUB \$22**

Rich tomato sauce, fresh Reggiano, crisps

### **GATTA WICKED WINGS \$17**

Celery and blue cheese sauce

### **VEGETABLE PAKORA BALLS \$14**

Mint yoghurt and paratha (gf,v,vgo)

### **SHOESTRING FRIES \$12**

Dashi seasoning, mild Japanese curry sauce (v)

### **MACADAMIA CRUSTED GOATS CHEESE \$18**

Leatherwood honey and lavosh(gf)

### **GIN CURED SALMON ON CROSTINI \$22**

Pickled vegetables

### **BUFFALO CRISPY FRIED CAULIFLOWER \$14**

Vegan chipotle aioli (gf, v ,vgo)

### **PORK RINDS \$14**

Dill pickle salt

### **BAGEL OF THE DAY \$24**

Crisps



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## PIZZAS

GARLIC BASE PIZZA

### OUATTO FROMAGGI \$21

Pecorino, mozzarella, gorgonzola, bocconcini (v)

### PUMPKIN \$22

Goats cheese, caramelised onion, spinach (v)

### CONFIT MUSHROOM \$24

Rosemary, gorgonzola, white truffle oil (v)

### PRAWN \$28

Pancetta, bocconcini, confit chilli oil, roquette

SUGO BASE PIZZA

### MARGHERITA \$20

Cherry tomato, bocconcini, fresh basil (v)

### SPICY PEPPERONI \$24

Nduja, red onion, olives, chilli oil

### PROSCIUTTO \$25

Cherry tomato, bocconcini, roquette,  
Reggiano, truffle oil

### PORK AND FENNEL SAUSAGE \$26

Red onion, Reggiano basil