

## SMALL PLATES

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### FOCACCIA + TABLE CHEESE \$10

two slices of focaccia, table cheese, olive oil, cracked black pepper

+ add focaccia \$2 per slice

### BACCALA MANTECATO TOAST \$7 pp

whipped salt cod, pickles, black pepper

### MUSHROOM TOAST \$7 pp

mushrooms, garlic, pecorino, salsa verde

### NDUJA TOAST \$7 pp

nduja, anchovies, tomatoes, black pepper

### CUCUMBER TOAST \$7 pp

sliced cucumber, cashew curd

available with /without anchovies

### THREE TOASTS FOR \$18

### MARINATED OLIVES \$9

warm mixed olives

+ add focaccia \$2 per slice

### OYSTERS (sydney rock)

served natural w/ red wine shallot vinaigrette

\$5.50 each

\$28 half dozen

\$55 dozen

### FRIED ARTICHOKE \$17

artichokes, salsa verde, pecorino romano

### KINGFISH CEVICHE \$19

diced raw kingfish, colatura di alici,

zucchini, finger lime w/ cracker

### STRACCIATELLA \$17

pickled cucumber, garden herbs

+ add focaccia \$2 per slice

## PASTA

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### SICILIAN AGLIO E OLIO \$21

(spaghetti al torchio - long spaghetti)

garlic, chilli, parsley, anchovies,

pecorino romano, olive oil

### CACIO E PEPE \$21

(spaghetti al torchio - long spaghetti)

pecorino romano fondue, black pepper

### SPICED PORK SHOULDER RAGU \$25

(tagliatelle - flat fettuccine style pasta)

ground pork shoulder, fennel, parmesan

### GOATS CURD AGNOLOTTI \$25

(agnolotti - filled pasta)

lemon, mint, bitter leaves, herb butter,

ricotta salata

### GNOCCHI CON PISELLI \$25

(gnocchi - potato dumplings)

garden peas, pancetta, creme fraiche

### SPAGHETTI AI RICCI DI MARE \$25

(spaghetti al torchio - long spaghetti)

sea urchin, bottarga, lemon, parsley, chilli

## SIDES

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### BROCCOLINI \$14

garlic, chilli, lemon

### ROCKET + PARMESAN SALAD \$15

rocket, parmesan, lemon, olive oil

## DESSERT

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### TIRAMISU \$14

hazelnut, cacao

# VEGAN

## CROSS EYED MARY

simple pleasures

### SMALL PLATES

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**FOCACCIA + TABLE CHEESE \$10**  
two slices of focaccia, cashew curd, olive oil,  
cracked pepper

**CUCUMBER TOAST \$7 pp**  
sliced cucumber, cashew curd

**VEGAN MUSHROOM TOAST \$7 pp**  
mushrooms, garlic, vegan curd, salsa verde

**VEGAN CHEESE + ONION TOAST \$7 pp**  
cashew curd, vegan parmesan,  
pickled onion, black pepper

**MARINATED OLIVES \$9**  
warm mixed olives  
+ add focaccia \$2 per slice

**VEGAN FRIED ARTICHOKE \$17**  
artichokes, salsa verde, vegan parmesan

**TOMATO SALAD \$20**  
marinated cherry tomatoes, cashew curd,  
basil, black garlic, olive oil  
+ add focaccia \$2 per slice

### THREE TOASTS FOR \$18

### PASTA

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**VEGAN SICILIAN AGLIO E OLIO \$21**  
(vegan spaghetti)  
garlic, chilli, parsley, vegan mozzarella,  
olive oil

**VEGAN GNOCCHI CON PISELLI \$25**  
(gnocchi - potato dumplings)  
garden peas, mushrooms, vegan parmesan

**VEGAN CACIO E PEPE \$21**  
(vegan spaghetti)  
cashew cream, vegan parmesan,  
black pepper

### SIDES

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**BROCCOLINI \$14**  
garlic, chilli, lemon

**VEGAN ROCKET SALAD \$15**  
rocket, lemon, olive oil, vegan parmesan

### GLUTEN FREE OPTIONS

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gluten free spaghetti  
- available with all sauces.

gluten free toast  
- can be served on the side on all plates  
- have with our topped toasts

### IMPORTANT NOTES

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you must tell your server of any allergies prior  
to ordering food - this will be noted on your  
table file.