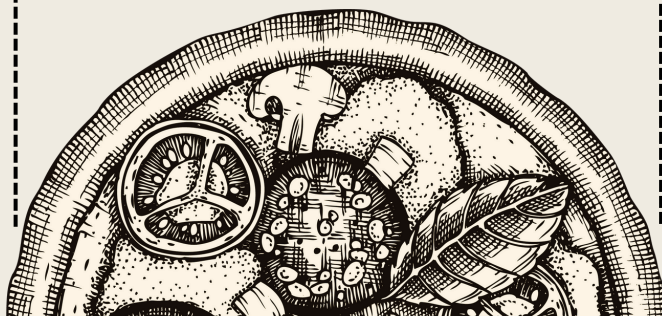


M E N U

PIZZA

- MARGARITA** 19.0
San Marzano tomato, Fiore di latte, Basil, olive oil
- BURRATA** 25.0
Heirloom Tomato, onion, olive oil, pesto, rocket, Burrata
- PERI PERI BEEF** 24.0
Roasted capsicum sauce, roasted peri peri beef, Fiore di Latte, olive oil, seeded mustard dressing
- HICKORY HAM** 22.0
smoked ham, pineapple chutney, sage, Mozzarella
- Roasted Mushroom** 20.0
Confit roasted onion, mixed mushroom, Keffa & mozzarella, pickled jalapeno
- NEGOMBO PORK** 21.00
Black pork, spiced onion, Fiore di latte, mango chutney
- SEAFOOD** 26.0
Hot garlic sauce, duo of cheese, scallions, prawns, calamari, hot smoked salmon
- ITALIAN SAUSAGE** 23.0
San Marzano tomato, house made Italian sausage, rosemary, mozzarella
- CHICKEN** 21.0
Tandoori sauce, pickled jalapeno, cucumber yogurt, coriander, mozzarella
- PIZZA SPECIAL**
Please ask our friendly Team member



HANDMADE EGG PASTA

- Seafood** 32.0
Prawns, squid, Clams, basil, capers, garlic butter, tomatoes, charred lemon, spaghetti (DFO)
- Ragout** 28.0
Slow roasted beef, crushed tomatoes, rosemary, pecorino, chopped parsley, Pappardelle (DFO)
- Gnocchi** 24.0
Ricotta gnocchi, mushrooms, sage, almonds, parmesan

SIDES

- Chips** 8.0
Truffle aioli (V, May contain gluten)
- Duck roast potato** 10.0
Grated keffa, rosemary oil (DFO, GF)
- Salad** 8.0
Lettuce, house made pickles, mustard dressing, Parmigiano Reggiano (DFO, VEO)

KID'S MENU

- Sausage** 8.0
Grilled sausage, chips or salad, tomato sauce (GFO, DF)
- Mini burger** 10.0
grill chicken, cheese, chips, tomato or BBQ sauce (GF, DFO)
- Pizza**
cheese & ham 9.0
Margarita 8.0
- Handmade Pasta** 8.0
Tomato sugo, cheese (DFO)
- Steak** 10.0
Minute steak with chips or salad (GFO, DF)

V- Vegetarian
VE- Vegan
VEO- Vegan Option
GF - Gluten Free
GFO- Gluten Free Option
DF - Dairy Free
DFO - Dairy Free Option

Please advise your host of food allergies or intolerance's

STARTERS

- Wood Fire Garlic Bread** 9.0
house made dukka & pickles, balsamic reduction olive oil
- Scallops** 15.0
King oyster mushrooms, pickled purple carrots, bourbon cream
- Crispy Jumbo Quail** 14.0
chili jam, glazed shallots, truffle mayo
- 12Hrs Pork Belly** 13.5
compressed apple and nut salad, bacon jam

SECONDS

- Marinated Grilled chicken** 23.0
Roasted vegetables, Spiced Wedges, Mustard cream sauce, sour cream
- Beef Short Ribs** 32.0
Grilled corn on the cob with keffa, Grilled beans, pickles
- Wague MB5** 21.0
Sesame bun, bacon, pickles, lettuce, aged balsamic, cheese, tempura onion, Chipotle mayo, chips (GFO) add fried free range egg \$2
- Fish & chips with a twist** 25.0
Beer battered Fish of the day, Pineapple Slaw, Truffle salted chips, Remoulade
- Duck Fried Rice** 29.0
Shimiji mushroom, Braised organic Brown rice, quail egg
- Charred pumpkin** 19.0
coconut curry sauce, falafel, chili cashew, fresh coconut (V, VE, DF, GF)





BRUNCH
[TILL 1PM]

Light start 8.0

Artisan fruit toast, Sour dough or GF bread, Yarra Valley Honey, soft butter, jam (DFO)

Classic eggs 11.5

Fried / Scrambled/ Poached/ boiled with Artisan sour bread (GFO / DFO)

Add Ons

- Bacon - 4
- Mushrooms - 3.5
- Tassie smoked salmon - 6.5
- Hollandaise - 2
- Hollandaise or Relish - 2
- Italian Sausage - 6
- House made hash - 3.5
- Avocado - \$4
- Artesian Sour bread - 2



Truffle eggs 21.0

French baguette, truffle eggs scrambled, buttered mushroom, Aged apple balsamic onion, Peppery rocket, bacon (GFO)

Avocado Breaky 22.5

fresh avocado, Poached egg, honey goats' curd, sage and tomato chutney, Pickled target beets, thin toast. bacon (GFO, DFO)

Ancient grain Brulé 17.0

Mixed nuts, rolled oats, fresh berries, yogurt, coconut (note - soak oats in coconut water and cream) (GF , V, VEO)

Omelet 19.5

Chorizo or pulled chicken, eggs, tomato, onion, jalapeños hollandaise, cheese, salad (GF, DFO)

Pancakes 18.0

Fresh berries, flavoured maple, Mascarpone, bruleed banana, spiced caramel butter, granny smith, house made marmalade, ice cream (V)

Waffle 19.5

bacon jam, crispy chicken, Bourbon fondue, poached pears, orange gel, salted butter scotch sauce

Massive 57.0

Eggs of your choice, bacon, waffles, Sausage, beef or chicken Toast, smashed avocado fresh berries, Artesian sour bread, petit gateaux (served for 2) (GFO)

Wagyu MB5 / 21.0

chicken burger 18.0

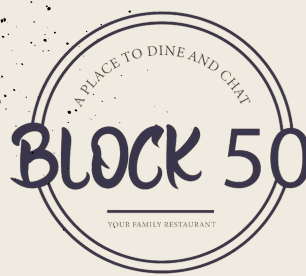
Sesame bun, bacon, pickles, lettuce, aged balsamic, cheese, tempura onion, Chipotle mayo, chips (GFO) add fried free range egg \$2

Fisherman's burger 20.0

Sesame bun, Battered fish, pickled lime & shrimp remoulade, lettuce (GF / DFO)

Veg burger 14.0

Sesame bun, smoked scamorza, grilled vegetable medley, charred capsicum mayo, onion rings, pesto (GFO)



M E N U

FROM THE GRILL [FROM 11AM]

180g Wagyu steak focaccia 24.0

Cooked to medium rare, bacon, onion confit, cheese, rocket, duck fat roast potato, sour cream (DF / GFO)

Market fish 32.0

burnt butter, charred lemon, pickled fennel salad (GF, DFO)

Charred pumpkin 19.0

coconut curry sauce, falafel, chili cashew, fresh coconut (V , VE, DF, GF)

PIZZA [FROM 11AM]

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BURRATA 25.0

Heirloom Tomato, onion, olive oil, pesto, rocket, Burrata

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HICKORY HAM 22.0

smoked ham, pineapple chutney, sage, Mozzarella

Roasted Mushroom 20.0

Confit roasted onion, mixed mushroom, Keffa & mozzarella, pickled jalapeno

NEGOMBO PORK 21.00

Black pork, spiced onion, Fiore di latte, mango chutney

SEAFOOD 26.00

Hot garlic sauce, duo of cheese, scallions, prawns , calamari , hot smoked salmon

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San Marzano tomato, house made Italian sausage, rosemary, mozzarella

CHICKEN 21.00

tandoori sauce, pickled jalapeno, cucumber yogurt, coriander , mozzarella

PIZZA SPECIAL
Please ask our friendly Team member

HANDMADE EGG PASTA

[FROM 11AM]

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Prawns, squid, Clams, basil, capers, garlic butter, tomatoes, charred lemon, spaghetti (DFO)

Ragout 28.0

Slow roasted beef, crushed tomatoes, rosemary, pecorino, chopped parsley, Pappardelle (DFO)

Gnocchi 24.0

Ricotta gnocchi, mushrooms, sage, almonds, parmesan

SIDES [FROM 11AM]

Chips 8.0

Truffle aioli (V, May contain gluten)

Duck roast potato 10.0

Grated keffa, rosemary oil (DFO, GF)

Salad 8.0

Lettuce, house made pickles, mustard dressing, Parmigiano Reggiano (DFO, VEO)

KID'S MENU

Cheese Omelet 7.0

cheddar, 2 eggs, chips, tomato sauce (GF, DFO)

Pancake 6.0

berries, bruleed banana, ice cream, butter (DFO)

Sausage 8.0

Grilled sausage, chips or salad, tomato sauce (GFO, DF)

Mini burger 10.0

grill chicken, cheese, chips, tomato or BBQ sauce (GF, DFO)

Toast 6.0

cheese & ham (DF / GFO)

Handmade Pasta 8.0

Tomato sugo, cheese (DFO)

Steak 10.0


Minute steak with chips or salad (GFO, DF)

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COFFEES



Ristretto	4.0
Espresso	4.0
Flat white	4.5
Latte	4.5
Cappuccino	4.5
Macchiato	4.5
Mocha	4.5
Piccolo Latte	4.5
Long black	4.5

MUG SIZE + 1.0

Vienna	5.0
Affogato	8.0
Chai Latte	4.5
Babycino	3.0
Hot Chocolate	4.5

COLD DRINKS

Iced Coffee	7.5
Iced Chocolate	7.5
Iced tea	6.0
Iced Latte	6.0

TEA

English breakfast	3.5
Earl grey	3.5
Peppermint	3.5
Camomile	3.5
Green	3.5

Skim Milk
Almond Milk
Soy Milk
Oat Milk
Lactose Free Milk

JUICES

Orange	4.5
Apple	4.5

SOFT DRINKS

Coke Classic	4.5
Diet Coke	4.5
Coke Zero	4.5
Solo	4.5
Sprite	4.5
Fanta	4.5
Lemon Lime Bitters	5.5
Soda Lime Bitters	5.5
Sparkling Water	5.5

MILKSHAKE

Chocolate	7.5
Vanilla	7.5
Strawberry	7.5

MOCKTAILS

FIZZ FIESTA <i>grapefruit, kaffir, lime</i>	14.0
SWEET GALAXY <i>lavender, coconut, watermelon, lime, cream</i>	14.0
VINTASIA <i>curry leaves, ginger, lime, soda</i>	14.0
VIRGIN MOJITO [PICK YOUR FLAVOUR]	12.0
<ul style="list-style-type: none"> • passionfruit • mango • pineapple • strawberry 	

LET'S STAY CONNECTED   @BLOCK 50

CALL US ON 03 9132 9544



COFFEES

Espresso	5.00
Flat white	6.00
Latte	7.00
Cappuccino	7.00
Macchiato	5.00
Mocha	5.00
Piccolo Latte	5.00
Long black	5.00

Iced coffee	6.00
Vienna	6.00
Affogato	7.00
Irish	8.00
Babycino	3.00
Hot Choclote	5.00
Chai Latte	5.00

COLD DRINKS

Iced Coffee	4.00
Iced Choclote	4.00
Iced tea	4.00



TEA

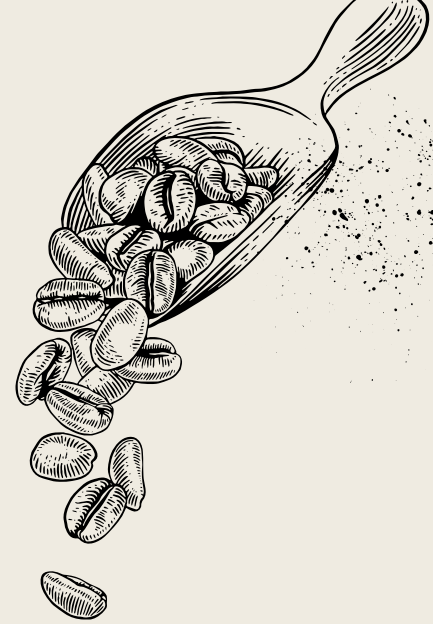
English breakfast	4.00
Earl grey	4.00
Peppermint	4.00
Camomile	4.00
Green	4.00
Lemongrass	4.00
Blood Orange	4.00
Matcha	4.00

SOFT DRINKS

Coke Classic	4.50
Coke Zero	4.50
Lemonade	4.50
Ginger beer	4.50
Lemon Lime Bitters	5.50
Soda Lime Bitters	5.50

JUICES

Orange	4.00
Apple	
Cranberry	
Blood Orange	
Pineapple	



MOCKTAILS

Aperol Spritz	16.00
<i>chaoasted garlic honey, nuts, Roasted pumpkin puree, dry chili</i>	
Virgin Mojito	18.00
<i>truffle aioli</i>	
Green lemonade	18.00
<i>grated keffa, rosemary oil</i>	
Hibiscus tea	16.00
<i>hung sage yogurt, chili lentil, lemon balm oil</i>	
Elderflower fizz	16.00
<i>lseasonal mushrooms, pancetta, parmesan crumb</i>	

