

## SOMETHING LIGHT

<b>23RD ST. SIGNATURE FRIES (V)</b>	<b>10</b>
<i>Truffle oil, parmesan, Murray River pink salt.</i>	
<b>FOUR CHEESE &amp; HERB ARANCINI BALLS (V)</b>	<b>15</b>
<i>House made tomato relish.</i>	
<b>HALOUMI BRUSCHETTA (V-GFO)</b>	<b>15</b>
<i>Cherry tomatoes, olives, capers, chargrilled Turkish bread.</i>	
<b>CRISPY VALE ALE CHICKEN WINGS</b>	<b>15</b>
<i>Harissa aioli.</i>	
<b>PAN SEARED SQUID (GFO)</b>	<b>16</b>
<i>Chorizo, cherry tomatoes, capers, chilli oil, Turkish bread.</i>	
<b>NOURISH BOWL (VG)</b>	<b>20</b>
<i>Roasted cherry tomatoes, pumpkin, spiced chickpeas, pickled cauliflower, ancient grains, green leaves.</i>	
<b>1/2 DOZ NATURAL OYSTERS (GF)</b>	<b>22</b>
<i>with 23rd Street Violet gin and tonic.</i>	
<b>PANKO CRUMBED CHICKEN BLT BURGER</b>	<b>20</b>
<i>Bacon, lettuce, tomato, garlic aioli, fries.</i>	
<b>VALE ALE BEEF BURGER</b>	<b>20</b>
<i>Bacon, caramelised onion, cheddar, pickles, tomato relish, fries.</i>	
<b>BLACK BEAN BURGER (V)</b>	<b>20</b>
<i>Cheddar, caramelised onion, lettuce, tomato relish, fries.</i>	
<b>GLUTEN FREE BURGER BUN</b>	<b>2</b>

## PIZZA

<b>GARLIC (V)</b>	<b>15</b>
<i>Garlic, fior di latte, parsley.</i>	
<b>MARGHERITA (V)</b>	<b>20</b>
<i>House made tomato sauce, fior di latte, basil.</i>	
<b>PEPPERONI</b>	<b>20</b>
<i>House made tomato sauce, fior di latte, pepperoni.</i>	
<b>VEGETARIAN (V)</b>	<b>22</b>
<i>House made tomato sauce, fior di latte, eggplant, pumpkin, mushroom, capsicum.</i>	
<b>FOUR SEASONS</b>	<b>23</b>
<i>House made tomato sauce, fior di latte, smoked ham, olives, artichokes, mushroom.</i>	
<b>ANDREA'S SIGNATURE</b>	<b>24</b>
<i>Fior di latte, mortadella, cherry tomatoes, basil, crumbed pistachios.</i>	
<b>RADICCHIO</b>	<b>24</b>
<i>House made tomato sauce, fior di latte, radicchio, cherry tomato, prosciutto.</i>	
<b>THE ITALIAN BUTCHER</b>	<b>24</b>
<i>House made tomato sauce, fior di latte, salami, mortadella, prosciutto, pepperoni.</i>	
<b>LAMB &amp; TRUFFLE</b>	<b>25</b>
<i>House made tomato sauce, fior di latte, slow-cooked lamb, red onion, truffle oil.</i>	
<b>CALZONE</b>	<b>25</b>
<i>Folded pizza with fior di latte, mushroom, smoked ham, basil, and house made tomato sauce on top.</i>	
<b>GLUTEN FREE BASE</b>	<b>4</b>

## SOMETHING SWEET

<b>23RD ST. BRANDIED NICHE FRUIT APRICOT CHEESECAKE</b>	<b>12</b>
<i>Local nut crumb.</i>	
<b>CHOCOLATE &amp; SALTED MACADAMIA NUT TART</b>	<b>12</b>
<i>23rd Street Hybrid Whisk(e)y caramel.</i>	
<b>APPLE &amp; QUANDONG CRUMBLE</b>	<b>12</b>
<i>Almond ice cream.</i>	
<b>BAKED BAROSSA CAMEMBERT</b>	<b>20</b>
<i>Activated walnuts, Singing Magpie fig, Amber Hill honeycomb.</i>	

<b>WITH FRIENDS</b>	PLATTERS TO SHARE FOR 2 OR 3
<b>HUMMUS</b>	<b>10</b>
<i>Chilli oil, flat bread.</i>	
<b>BREAD AND DUKKAH</b>	<b>15</b>
<i>Illalangi olive oil, balsamic, olives.</i>	
<b>CHEESE BOARD</b>	<b>30</b>
<i>Three cheeses, Almondco almonds, Singing Magpie figs and quince, dried fruit.</i>	
<b>TASTING PLATE</b>	<b>30</b>
<i>Cured meat, cheese, dried fruit, local nuts, cornichons, South Australian olives.</i>	

LUNCH AVAILABLE FROM 11.30AM-3PM DAILY