

SHARED DINING

LUNCH 35pp

A selection of entrées, pizza & sides

DINNER 45pp

A selection of entrees, pizza, sides & dessert

TRANSIT FEAST 58pp

A selection of entrees, pizza, pasta, sides & dessert (available lunch & dinner)

minimum 2 guests | t&cs apply | applies to whole table

TO START & SHARE

OLIVES 9

garlic, rosemary, lemon zest, chilli flakes (ve) (gf)

PULL-A-PART FLAT BREAD 10

garlic oil (ve)

HUMMUS PLATE 12

EVOO, dukkah, house flat bread (ve)

AMATRICIANA ARANCINI (3) 15

guanciale crumbs, fior di latte, chilli sugo

FRIED SQUID 16

salsa verde, charred lime

MEATBALL 16

calabrese style, nduja crumbs, sugo

SALAD

PANZANELLA SALAD 22

heirloom tomatoes, cucumber, red onion, basil, olives, croutons, vinaigrette (ve) (gfo) chicken + 6

PIZZAS

We make our dough fresh daily and hand roll every base, creating a light, fluffy foundation full of flavour. Each pizza is crafted with care, letting every topping shine. The hand-rolled dough adds a subtle artisanal touch, making every slice a deliciously unique experience.

gluten free base + 5

MARGHERITA 20

pomodoro, fior di latte, basil (v)

MELLANEZE 22

pomodoro, marinated eggplant, fior di latte, parmesan (v)

FUNGHI 22

bechamel, mushroom, blue cheese, truffle paste, rocket (v)

PEPPERONI 23

pomodoro, sliced pepperoni, fior di latte

POLLO AL PESTO 24

chicken, basil & pistachio pesto, cherry tomatoes, fior di latte, lemon zest

LAMB RUSTICO 24

lamb strips, potato, rosemary, pomodoro, fior di latte

CARNE E FUOCO 25

pomodoro, wagyu ground beef, nduja, chicken, jamon

DESSERTS

TIRAMISU 12

vanilla, mascarpone, savoiardi, espresso

CANNOLI (2) 12

vanilla crème patisserie, pistachio crumb

PASTA

MUSHROOM GNOCCHI 26

blue cheese sauce, rocket, pistachio (v)

CONFIT DUCK & PORCINI PAPPARDELLE 34

asparagus, chestnuts

SLOW COOKED BEEF RAGU 34

rich tomato sauce, linguine, parmesan

CRAB MEAT LINGUINE 38

cherry tomato, basil, rose sauce, chilli

GRILL

SWORDFISH STEAK 34

truffle risotto, basil, marscapone (mr) (gf)

CHICKEN BREAST 34

mixed greens, shaved fennel, pickled orange, fried dill (gf)

300G ICON ANGUS SCOTCH FILLET 54

truffle fries (gfo)

creamy peppercorn +2, red wine jus +2, hollandaise +2

SIDES

TRUFFLE FRIES 9

truffle salt, aioli (ve)

PICKLED ORANGE SALAD 8

fennel, dill (gf) (ve)

CHARRED ASPARAGUS 10

flaked almonds (gf)

(v) vegetarian (ve) vegan (gf) gluten free (o) option available



TRANSIT & CO

BAR • PIZZERIA • TAKEAWAY