

SHARED DINING

LUNCH 36pp

A selection of entrées, pizza & sides

DINNER 46pp

A selection of entrees, pizza, sides & dessert

TRANSIT FEAST 59pp

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) 16

bacon crumbs, fior di latte, chilli sugo

FRIED SQUID 16

salsa verde, charred lime (i)

MEATBALL 16

calabrese style, nduja crumbs, sugo

SALAD

PANZANELLA SALAD 24

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 24

pomodoro, sliced pepperoni, fior di latte

POLLO AL PESTO 25

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

LAMB RUSTICO 25

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

CARNE E FUOCO 25

pomodoro, wagyu ground beef, nduja, chicken, jamon, fior di latte

DESSERTS

TIRAMISU 12

vanilla, mascarpone, savoiardi, espresso

CANNOLI (2) 12

vanilla crème patisserie, pistachio crumb

AFFOGATO 9

vanilla ice cream, espresso add frangelico +8

PASTA

MUSHROOM GNOCCHI 27

blue cheese sauce, rocket, pistachio (v)

CONFIT DUCK & PORCINI PAPPARDELLE 34

asparagus, walnuts

SLOW COOKED BEEF RAGU 34

rich tomato sauce, linguine, parmesan

CRAB MEAT LINGUINE 38

cherry tomato, basil, rose sauce, chilli (a)

GRILL

SWORDFISH STEAK 34

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

CHICKEN BREAST 34

mixed greens, cherry tomato, shaved fennel, pickled orange, fried dill chicken jus (gf)

300G ICON ANGUS SCOTCH FILLET 55

truffle fries (gfo)

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

SIDES

TRUFFLE FRIES 10

truffle salt, aioli (ve)

PICKLED ORANGE SALAD 9

fennel, dill (gf) (ve)

GREEN BEANS 10

flaked almonds (gf)

(v) vegetarian (ve) vegan (gf) gluten free (o) option available
(a) australian sourced (i) internationally sourced



TRANSIT^{CO}_&

BAR • PIZZERIA • TAKEAWAY