



FOYER BAR FOOD

Green olive focaccia, chicken fat butter, pangratatto crispy chicken skin	10
Selection of cheeses with pear, muscatels and lavosh	22
Shoestring fries, w aioli	15
Tempura eggplant, shitake XO, chickpea cream, herbs (gf/df/ve)	18
Fresh shucked Smoky Bay oyster, raspberry mignonette (df/gf)	24 (5)
Applewood smoked lamb ribs, sour tamarind glaze, pickles, aleppo pepper aioli (gf/df)	24
PIZZAS – 11 inch	
Tomato base :	
Smoked scamorza, cherry tomato, pesto, basil (vg)	30
Zhoug roasted lamb shoulder, provolone, pickled onion, mint	32
Smoked ham, pepperoni, anchovies	32
Confit garlic base :	
Mixed mushrooms, gorgonzola, rosemary, rocket (v)	30
Confit duck, fire roasted eggplant, masterstock, chili	32



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SIDEWOOD

KIDS MENU

Ham & cheese pizza (gfa) (dfa)	15
Fried chicken & chips (df)	13
Battered fish & chips (df)	13