



## THE *Peacock* HOUR

<b>Fratelli Galloni Parma 24 months aged prosciutto</b>	15 / 40g
<b>SA pacific oysters</b> , champagne vinegar & eschallot mignonette	
each 4	1/2 doz 20
<b>1 doz</b>	<b>36</b>
<b>rosemary caramel bar nuts</b>	6.5
<b>citrus &amp; chilli marinated olives</b>	9
<b>smoked Greenvale Farm ham hock</b> , sage and mozzarella arancini	4 ea
roast peach & chilli marmalade	
<b>white anchovy bruschetta</b> , slow roasted cherry tomato,	11
lemon aioli, wild cress	
<b>Hopkins River steak tartare</b> , white truffle, porcini, capers,	16
button mushroom, parsley	
<b>chicken liver parfait</b> , port prunes, petit watercress salad,	17
brioche toasties	
<b>chiara antipasti</b> , chef's daily selection	17pp
<b>formaggio</b> - selection of soft, hard & blue	10/28
served with red grapes, toasted sourdough	

### TRADITIONAL STONE BAKED PIZZAS

**margherita**, tomato, buffalo mozzarella, basil (v)  
+4 san danielle prosciutto

**prosciutto**, black truffle, grana padano, arugula, balsamic

**kipfler potato & broccolini**, gorgonzola & truffled honey (v)

all pizzas 23  
gluten free pizza bases available +3

*chiara*