



# THE *Peacock* HOUR

<b>SA pacific oysters</b> , champagne vinegar & eschallot mignonette each 4	1/2 doz 20	1 doz 36
<b>citrus &amp; chilli marinated olives</b> (v)		9
<b>pan-fried caciocavallo</b> , lemon, parsley (v)		11
<b>smoked eggplant arancini</b> , parsley, persian feta (v)		5 ea
<b>white anchovy bruschetta</b> , slow roasted cherry tomato, lemon aioli, wild cress		11
<b>Hopkins River beef carpaccio</b> , smoked potato bon bons, salsa verde, king oyster mushroom, watercress		16
<b>chiara antipasti</b> , prosciutto di San Daniele, rare breed kurobuta capocollo, mt zero marinated olives, that's amore bocconcini, pickled rockmelon, housemade focaccia, grissini		17pp
<b>formaggio</b> , selection of soft, hard & blue served with red grapes, toasted sourdough		10/28
<b>handcut chips</b> , truffle aioli		9

## TRADITIONAL STONE BAKED PIZZAS

- margherita**, tomato, buffalo mozzarella, basil (v)  
+4 san danielle prosciutto
- prosciutto di San Daniele**, black truffle, parmesan, rocket, balsamic
- kipfler potato & broccolini**, gorgonzola & truffled honey (v)

all pizzas 23  
gluten free pizza bases available +3

*chiara*