



ROCHE ESTATE

Benvenuti, amici!

ANTIPASTO

Focaccia

drizzled with olive oil and toasted **VG GFO** 10

Sourdough

olive and rosemary sourdough toasted **GFO** 12

Pillow Bread

freshly baked pizza dough **VG** 14

Oysters

Sydney rock (Each) **DF GFA** 6

Pesto Genovese

pistachio, basil, lemon, parmesan **VG FN** 12

Whipped Ricotta

lemon zest, thyme **VG** 18

Burrata

served with romesco sauce **VG** 26

Nduja

blended Calabrian sausage with aromatic spices **GF DF** 14

Prosciutto

delicately cured and thinly sliced **GF DF** 16

Wagyu Bresaola

cured sliced wagyu beef **GF DF** 16

Roast Peppers

grilled and marinated **VG** 14

Cherry Tomatoes

ripened medley of seasoned tomatoes **VG** 16

Olives

warmed marinated Tuscan mix of olives **VG GF** 14

Arancini (4)

wild mushroom with parmesan and aioli **V** 24

SHARE PLATES WE RECOMMEND ORDERING SIDES TO ACCOMPANY

Pork & Fennel Meatballs (4)

Napoli sauce, basil, parmesan 38

Beef Cheek

cauliflower puree, spinach, truffle oil, jus **GF** 42

Market Fish of the Day

pan fried with lemon, chive, shellfish bisque sauce **GF [A]** 45

Chicken Cacciatore

zucchini, olives, herbs, Napolitana sauce **GF DF** 46

300g Wagyu Rump Steak

with red wine jus, salsa verde **GF** 62

PIZZA GFO AVAILABLE

Margherita

fior di latte, basil, San Marzano tomato **V** 25

Pepperoni

pepperoni, fior di latte, San Marzano tomato 29

Ortolana

mushroom, olive, artichoke, San Marzano tomato **V** 29

Capricciosa

prosciutto, mushroom, olive, artichoke, San Marzano tomato 32

Salsiccia

Italian sausage, fior di latte, fig, San Marzano tomato 32

Zucca

roast pumpkin, goat's cheese, sage **V** 32

Manzo

pulled beef, olives, fior di latte, San Marzano tomato 34

Truffle

roasted mushroom, truffle oil, ricotta **V** 35

Prosciutto

prosciutto, rocket, fig, San Marzano tomato 36

Calabrian

nduja, chilli, garlic, hot honey, San Marzano tomato 36

Prawn

prawns, chilli, garlic, basil, San Marzano tomato **[I]** 36

We are happy to assist you with any special dietary requirements

V vegetarian **VG** vegan **GF** gluten friendly **GFO** gluten friendly option **DF** dairy free **N** nuts **[A]** Australian seafood **[I]** imported seafood **[M]** mixed origin seafood

Please note a 10% surcharge will apply on Sundays and 15% on public holidays

PASTA

Gnocchi Putanesca

Tomato, olives, zucchini, baby spinach, white wine and herbs finished with stracciatella **V** 36

Beef Rigatoni

MB 6+ Wagyu shin beef ragu, oregano, parmesan 38

Prawn Linguine

white wine, garlic, chilli, napolitana sauce, basil and olive oil **{A}** 38

SIDES

Fries

potato chips seasoned with rosemary salt, aioli **V** 12

Rocket Salad

pumpkin, cranberry, walnuts **VG GF** 14

Caprese Salad

vine ripened cherry tomatoes with stracciatella, basil, olive oil and vincotto **VG GF** 14

Cauliflower

roasted, gremolata, toasted almonds **VG N** 18

DESSERTS

Tiramisu

mascarpone mousse, espresso soaked savoiardi biscuit, chocolate **V** 18

Baked Chocolate Tart

crème fraîche, salted caramel, pistachio **V N** 18

Strawberries & Cream Panna Cotta

vanilla panna cotta topped with glazed strawberries 18

Sticky Apple & Cinnamon Pudding

Sambuca butterscotch sauce, vanilla gelato **V** 19

GELATO PER SCOOP

Vanilla

8

Hazelnut

8

Pistachio

8

Lemon Sorbet **DF**

8

KIDS

Margherita Pizza

tomato, fior di latte 16

Pepperoni Pizza

pepperoni, tomato, fior di latte 16

Napoli Pasta

pasta, tomato sugo, parmesan 16

Fish & Chips

battered flathead fillets served with fries and lemon **{A}** 16

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Coeliac & Gluten Warning: While we offer gluten-free pizza bases and alternative pasta, they are prepared and cooked in a kitchen environment with shared ovens and equipment. Due to the presence of airborne flour, we cannot guarantee a 100% gluten-free environment and our meals may not be suitable for individuals with coeliac disease. Please notify our staff of any strict medical dietary requirements before ordering.

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Cocktails

CLASSIC

Negroni gin, Campari, sweet vermouth	21
Aperol Spritz Aperol, prosecco, soda	20
Espresso Martini vodka, fresh espresso, coffee liqueur	22
Amaretto Sour amaretto, fresh lemon, egg white	21
Old Fashioned bourbon whisky, aromatic bitters, orange twist	23
Margarita (Italian Twist) blanco tequila, limoncello, fresh lime	23

SIGNATURE

Fiamma Spritz blood orange, prosecco, vanilla liqueur, chilli rim	20
Mediterranean Mule vodka, limoncello, ginger beer, burnt rosemary	22
Pistachio Martini vanilla vodka, pistachio cream, white chocolate liqueur	24
Amalfi Sour gin, limoncello, egg white, thyme	22
Basil Smash Italiano gin, fresh basil, fresh lemon	22
Sicilian Sunset blanco tequila, Aperol, blood orange	23
Fig & Thyme Collins gin, fig & thyme infusion, soda tops	22
Valley Spritz elderflower, prosecco, fresh cucumber	21

Beer

ON TAP

	SCHOONER	PINT
Lucia Roche Estate Lager	11	14
Hahn Super Dry 3.5	11	14
Hahn Super Dry	12	15
Stone & Wood Easy Pale Ale 3.5	12	15
Stone & Wood Pacific Ale	14	17
Modus Seasonal Release	14	17

BOTTLED

Peroni Red (<i>Italy</i>)	10
Peroni Nastro Azzurro (<i>Italy</i>)	11
Corona Extra (<i>México</i>)	11
James Squire Ginger Beer	12
Oakvale Apple Cider 750ml (<i>Hunter Valley</i>)	55
Little Creatures White Rabbit Dark Ale	11
Nort Zero Refreshing Ale - non alcoholic option	8

Wine

BY THE GLASS *HUNTER VALLEY PRODUCERS*

SPARKLING | PROSECCO

Tyrrell's Chardonnay Pinot Noir Brut <i>NV</i>	11
Usher Tinkler 'La Volpe' Prosecco <i>2025</i>	14
Elbourne Pink Pegasus Sparkling Rosé <i>2025</i>	12
Tyrrell's 'Late Discovered' Blanc de Blancs <i>2018</i>	28

WHITE

Thomas Wines 'Two of a Kind' Semillon/Sauvignon Blanc <i>2025</i>	16
Audrey Wilkinson 'Winemakers Selection' Semillon <i>2024</i>	19
Glandore Fiano <i>2026</i>	15
Mercer Vermentino <i>2026</i>	16
Lisa McGuigan Pinot Grigio <i>2026</i>	14
Vinden Wines Chardonnay <i>2024</i>	16
Silkman Reserve Chardonnay <i>2024</i>	28

ROSÉ

Elbourne ‘Jours d’ete’ Rosé’ 2025	14
McLeish Estate ‘Dwyer’ Merlot Rosé 2026	16

RED

First Creek ‘Limited Release’ Pinot Noir 2025	16
Elbourne ‘Trevi’ Sangiovese 2025	15
The Little Wine Company Barbera 2023	16
De Iuliis LDR Tempranillo 2024	19
Glandore Shiraz 2023	16
Thomas Wines ‘Synergy’ Shiraz 2024	19
Ernest Hill ‘CEO’ Shiraz Cabernet Sauvignon 2022	26

SWEET | FORTIFIED

Lisa McGuigan Moscato (90mls)	15
De Iuliis ‘Late Harvest’ Botrytis Semillon 2023 (90mls)	14
The Little Wine Company Reserve Tawny 10yr NV (60mls)	15

BY THE BOTTLE

CHAMPAGNE

Moët & Chandon Impérial NV (<i>Epernay, France</i>)	180
Moët & Chandon Impérial Rosé NV (<i>Epernay, France</i>)	230

SPARKLING | PROSECCO HUNTER VALLEY PRODUCERS

Tyrrell’s Chardonnay Pinot Noir NV	52
Usher Tinkler ‘La Volpe’ Prosecco 2025	70
Elbourne ‘Pink Pegasus’ Sparkling Rosé 2025	62
Tyrrell’s ‘Late Disgorged’ Blanc de Blancs 2018	125

WHITE HUNTER VALLEY PRODUCERS

Thomas Wines ‘Two of a Kind’ Semillon/ Sauvignon Blanc 2025	65
Tyrrell’s ‘HVD’ Semillon 2021	96
Audrey Wilkinson ‘Winemakers Selection’ Semillon 2024	70
Château Pâto Semillon 2024	108
Glandore Fiano 2026	60
First Creek ‘Limited Release’ Vermentino 2025	78
Mercer Wines Vermentino 2026	64

Lisa McGuigan Pinot Grigio 2025	52
Oakvale Verdelho 2025	60
Briar Ridge 'Limited Release' Albarino 2026	82
The Little Wine Company 'Little Gem' Pecorino 2025	65
Ash Horner 'The Rogue' MVP 2024 (<i>Marsanne/ Viognier/ Picpoul</i>)	74
Elbourne 'Jack' Chardonnay 2023	60
Vinden Wines Chardonnay 2025	62
M&J Becker Chardonnay 2025	114
Winmark Single Vineyard Reserve Chardonnay 2023	120
Château Pâto Chardonnay 2019	96
Silkman Reserve Chardonnay 2024	130

ROSE HUNTER VALLEY PRODUCERS

Elbourne 'Jours d'ete' Rosé 2025	52
The Little Wine Company Sangiovese Rosé 2025	55
McLeish Estate 'Dwyer' Merlot Rosé 2026	74
Oakvale 'Organic' Shiraz Rosé 2025	66

RED HUNTER VALLEY PRODUCERS

First Creek ‘Limited Release’ Pinot Noir 2025	78
Usher Tinkler ‘Devil’s Kitchen’ Pinot Noir 2024	130
Mercer Wines Shiraz/ Pinot Noir 2025	72
Elbourne ‘Trevi’ Sangiovese 2025	56
The Little Wine Company Barbera 2023	65
De Iuliis ‘Special Release’ LDR Tempranillo 2024	68
Horner Wines ‘The Rogue’ Montepulciano 2025	70
McLeish Estate Merlot 2024	64
Vinden Wines ‘Headcase’ Shiraz Nouveau 2024	64
Glandore Shiraz 2023	62
Thomas Wines ‘Synergy’ Shiraz 2024	72
Usher Tinkler ‘Tinkerman’s’ Old Vine Shiraz 2024	94
Château Pâto Shiraz O.V. 2023	108
Audrey Wilkinson ‘Museum Release’ Shiraz 2017	115
Tyrrell’s ‘Vat 9’ Shiraz 2024	210
Ernest Hill ‘CEO’ Shiraz Cabernet Sauvignon 2022	105

Lisa McGuigan 'Renaissance' Cabernet Merlot 2022	90
McLeish Estate Cabernet Sauvignon 2024	68
Briar Ridge 'Big Bully' Cabernet Sauvignon 2023	160

SWEET | FORTIFIED HUNTER VALLEY PRODUCERS

Lisa McGuigan 'Renaissance' Moscato NV	74
Thomas Wines Six Degrees 'Off-Dry' Semillon 2026	60
De iulis 'Late Harvest' Botrytis Semillon 2023	65

*Wine vintages are subject to availability and may vary from those listed.
Our team will advise of any vintage changes when ordering.*

Spirits & Liqueurs

SPIRITS

GIN

Tanqueray	14
Bombay Sapphire	14
Roku	13 ⁵⁰

RUM

Kraken	14 ⁵⁰
Sailor Jerry	14
Bacardi	12
Bacardi Reserva Ocho	14 ⁵⁰

TEQUILA

Casamigos Añejo	16
Casamigos Blanco	15
Casamigos Reposado	20



VODKA

Ketel One	14 ⁷⁰
Belvedere	16 ⁸⁰
Grey Goose	15
Woodford Reserve	16

WHISKEY

Chivas Regal 12 Year Old	16
Glenfiddich 12 Year Old	16
Jack Daniel's Old No. 7	16
Jameson Irish Whiskey	16
Johnny Walker Black Label	16
Maker's Mark	16
Laphroaig	18
Oban	22

LIQUEURS

Amaro Montenegro Italiano	14
Mira Wines Handmade Limoncello	14
Disaronno Originale	12
