

APPETISERS



House marinated olives. 6

Wild mushroom arancini (V)(GF). 15
w/ truffle aioli , pickled enoki

The Graze. 20
w/ lavosh, seasoned burrata, goats cheese,
pear & quince

Calamari w/ chilli jam. 14

Crispy spuds (GF). 12
(vegan option / truffle mayo)
w/ parmesan, anchovy cream & popped capers

Cheese & garlic pizza. 10

PIZZA

Margarita. 16
sugo, mozzarella, basil

The Fields. 20
mushrooms, gruyere, taleggio, thyme, truffle

Jerry (V). 18
pesto, spinach, zucchini, broccolini,
mushrooms, chilli

Hey girl hey. 19
confit garlic, mozzarella, pumpkin, feta,
spinach, walnuts, balsamic

The Med. 20
sugo, mozzarella, eggplant, zucchini, olives,
goat's cheese, herbs

Twig & Tate. 19
confit garlic, mozzarella, potato, rosemary,
caramelised onions, taleggio, truffle

The Gub. 18
sugo, mozzarella, pepperoni

Hot Sally. 21
sugo, mozzarella, fennel salami, olives,
chilli & herbs

The Prosh. 19
confit garlic, mozzarella, prosciutto,
balsamic, rocket

Montague. 21
confit garlic, pepperoni, potato, gorgonzola,
caramelised onion, oregano

Mahalo. 19
sugo, mozzarella, ham, pepperoni, pineapple,
bbq sauce

Prawnstar. 22
Sugo, mozzarella, prawns, basil, chilli,
rocket

Seabass. 22
confit garlic, mozzarella, prawns, capers,
anchovies, rocket

ACCOMPANIMENTS

Rocket salad. 10
w/ parmesan, pear + balsamic dressing

Burrata. 15
w/ balsamic cherry tomatoes & sourdough.

Maple roasted carrots. 14
w/ Hummus & toasted hazlenuts

"Bread Social" Herb & Garlic bread. 9

GLUTEN FREE BASE +4

All pizzas are 11 inch & hand stretched.
All vegetarian pizzas can be made vegan.

There are nuts & gluten in our kitchen -
please let us know if you have
ANY allergies.

From the team here at Saint Marie's we
thank you for your ongoing support.
Hope to see you again!



A P E R I T I V O FOOD MENU

3-5PM

*Aperitivo; The Italian cultural expression of afternoon food & drink.
Whether its winding down after a long day or warming up to dinner.
Enjoy the art of aperitivo, here, every afternoon.*

MARINATED OLIVES. (V, GF)	6
BURRATA. W/ BALSAMIC CHERRY TOMATOES, SOURDOUGH	15
CHEESE PLATE. LAVOSH, SEASONED BURRATA, GOATS CHEESE, PEAR, QUINCE	20
BRUSCHETTA. W/ FRESH MOZZARELLA, TOMATO, BASIL, BALSAMIC ON SOURDOUGH	10
WILD MUSHROOM ARANCINI. (V, GF) W/ TRUFFLE AIOLI, PICKLED ENOKI	15
CALAMARI. (GF) W/ CHILLI JAM, PAPRIKA SALT.	14
"BREAD SOCIAL" HERB & GARLIC BREAD.	9
SPUDS. (GF, V option available) W/ ANCHOVY AIOLI, POPPER CAPERS, PARMESAN	12

A P E R I T I V O DRINKS MENU

3-5PM

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\$5 SCHOONERS

\$5 HOUSE WINE (RED OR WHITE)

\$12 MARGARITA COCKTAIL

Vermouth & Soda	5
Campari & Soda	6
Aperol Spritz	10
Montenegro Spritz	12
Negroni of the week	14

*Apertif; a drink to whet your palette, widen your appetite &
lengthen your drinking potential.*

On the rocks or w/ soda 7

Make it a spritz 12

Averna, bittersweet orange zest, mocha, quinine, rosemary, cola
Bitter Orange (Aus), slight bitter, fresh orange & herbs
Baulio, lightly spiced, clove, prune, liquorice, bark
Cynar, artichoke, caramel, toffee, walnut, raspberry
Okar (Aus), ribberries, davidson plum, strawberry gum, river mint
Rabarbaro, rhubarb, orange, aniseed, fudge, toffee
Suze (Fr), soft & gentle, gentian, turmeric, eucalyptus