

# WOOD-FIRED SPRING MENU



3 Course \$45

Entrée | Main | Dessert

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## STARTER

**Antipasti Grazing Platter** | selection of 'Skara' meats | selection of 'Udder Delights' cheese | dip | house-made bread **V\*** | **VE\*** | **GF\***

## MAIN

**Wood-Fired Pizza** CHOICE OF

**Black Garlic** | parmesan | mozzarella **V** | **GF\***

**Mushroom** | swiss brown, shimeji & oyster mushrooms | mozzarella **V** | **GF\***

**Pumpkin & Caramelised Onion** | goats fetta | Napoli sauce **V** | **GF\***

**House-Cured Bacon** | artichoke | semi-dried tomato | olives | Napoli sauce **GF\***

**Harissa Lamb Shoulder** | semi-dried tomato | capsicum | pickled red onion | cucumber | Napoli sauce **GF\***

served with green salad

## SET DESSERT

**Brownie** | house-made dark chocolate brownie | gelati **V**

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## CHILDRENS MENU UNDER 13YO

2 Course + Juice \$25

Main | Dessert

**MAIN** CHOICE OF

**Pizza** | ham | cheese | pineapple

**Crumbed Chicken Tenders** | chips

## DESSERT

**Gelati** | from a selection of local gelati flavours

**V** | Vegetarian

**VE** | Vegan

**DF** | Dairy Free

**GF** | Gluten Free

**V\*** | Vegetarian Available

**VE\*** | Vegan Available

**DF\*** | Dairy Free Available

**GF\*** | Gluten Free Available

**PLEASE NOTE:**

+ 15% surcharge applicable on Public Holidays

+ Accounts can only be split equally | max of 4 ways