

WOOD-FIRED AUTUMN MENU



3 Course \$45
Entrée | Main | Dessert

STARTER

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

MAIN

Wood-Fired Pizza CHOICE OF

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

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

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

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

Hoisin Shredded Pork | spring onion | chilli | chipotle/Napoli sauce **GF***

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

served with green salad

SET DESSERT

Passionfruit Tart | house-made **V** | **NF**

CHILDRENS MENU UNDER 13YO

2 Course + Juice \$25
Main | Dessert

MAIN CHOICE OF

Pizza | ham | cheese | pineapple

Crumbed Pork Schnitzel | chips

DESSERT

Gelati | from a selection of gelati flavours

V | Vegetarian

VE | Vegan

DF | Dairy Free

GF | Gluten Free

NF | Nut Free

V* | Vegetarian Available

VE* | Vegan Available

DF* | Dairy Free Available

GF* | Gluten Free Available

NF* | Nut Free

PLEASE NOTE:

+ 15% surcharge applicable on Public Holidays

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