

WOOD-FIRED WINTER MENU



3 Course \$45
Entrée | Main | Dessert

STARTER

Antipasto Grazing Platter | selection of cured meats | selection of local cheese | dip | bread | lavosh **V*** | **VE*** | **GF***

MAIN

Wood-Fired Pizza CHOICE OF

Margarita | basil | heirloom tomato | Napoli sauce | buffalo mozzarella **V** | **GF*** | **NF**

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

House-Cured Pancetta | pear | blue cheese | rocket | mozzarella **GF*** | **NF**

Hoisin Shredded Pork | spring onion | fermented chilli Napoli sauce | mozzarella **GF*** | **NF**

Moroccan Lamb | pine nuts | semi-dried tomato | cherry tomato | coriander | dukkah | pickled red onion | preserved lemon | Napoli sauce | mozzarella **GF***

served with chef's salad

SET DESSERT

Chocolate Ganache Tart | house-made **V** | **NF**

CHILDRENS MENU UNDER 13YO

2 Course + Juice \$25

Main | Dessert

MAIN CHOICE OF

Pizza | ham | pineapple | cheese

Crumbed Chicken Schnitzel | chips

DESSERT

Gelati | from a selection of gelati flavours

V | Vegetarian

VE | Vegan

GF | Gluten Free

DF | Dairy Free

NF | Nut Free

V* | Vegetarian Available

VE* | Vegan Available

GF* | Gluten Free Available

DF* | Dairy Free Available

NF* | Nut Free Available

PLEASE NOTE:

+ 15% surcharge applicable on Public Holidays

+ No split accounts