

# WOOD-FIRED SPRING MENU



3 Course \$45  
Entrée | Main | Dessert

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## 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**

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## CHILDRENS MENU UNDER 13YO

2 Course + Juice \$25  
Main | Dessert

**MAIN** CHOICE OF

**Pizza** | ham | cheese | pineapple

**Pie** | chicken | leek | corn | served with 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