

WOOD-FIRED

2 Course \$35 AVAILABLE FRIDAY ONLY

Entrée | Main

3 Course \$45

Entrée | Main | Dessert



SUMMER MENU

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**

V | Vegetarian **V*** | Vegetarian Available
VE | Vegan **VE*** | Vegan Available
GF | Gluten Free **GF*** | Gluten Free Available
DF | Dairy Free **DF*** | Dairy Free Available
NF | Nut Free **NF*** | Nut Free Available

PLEASE NOTE:

+ 15% surcharge applicable on Public Holidays
+ No split accounts