

# WOOD-FIRED MENU

2 Course \$35 AVAILABLE FRIDAY ONLY  
Entrée | Main

3 Course \$45  
Entrée | Main | Dessert

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## STARTER

**Grazing Selection** | bread | dukkah | oil | olives | pickled vegetables 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** | seasonal VE | GF | NF

**Burrata** | fresh tomato | fresh basil | oil V | GF | NF

## SET DESSERT

**Vanilla Panna Cotta** | macerated berries V | GF | NF

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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