

LUNCH

<i>Tomato, garlic, fresh basil pizza bread</i>	<i>13.00</i>
<i>Fetta, pesto, bocconcini, parmesan, black pepper pizza bread</i>	<i>13.00</i>
<i>Garlic, rosemary, sea salt, pancetta, mozzarella pizza bread</i>	<i>13.00</i>
<i>Soup</i>	<i>10.00</i>
<i>Oysters; natural, garlic butter topped with puff pastry or kilpatrick</i>	<i>4.10ea</i>
<i>House dips, cured meats, marinated vegetables, wood fired pizza crusts</i>	<i>18.00</i>
<i>Crispy beef, avocado salad, aioli</i>	<i>18.00</i>
<i>Middle eastern spiced chicken salad</i>	<i>19.00</i>
<i>Salt & pepper squid, chips, salad, aioli</i>	<i>19.00</i>
<i>Pork croquettes, white bean ragu, fennel salad</i>	<i>18.00</i>
<i>House cured salmon, herbed potatoes, avocado, asparagus, poached egg</i>	<i>19.00</i>
<i>Pie of the day, chips, salad, tomato relish</i>	<i>24.00</i>
<i>Grilled fish of the day, chats, seasonal vegetables, aioli</i>	<i>30.00</i>
<i>House made gnocchi, chorizo, tomato white bean ragout, crispy kale</i>	<i>22.00</i>
<i>Slow roasted scotch, chips, seasonal vegetables choice of creamy mushroom, peppercorn, diane sauce</i>	<i>32.00</i>
<i>Beer battered hake, mushy peas, chips, salad</i>	<i>24.00</i>
<u><i>Wood Fired Pizza</i></u>	
<i>Ham, cheese, pineapple</i>	<i>19.00</i>
<i>Chicken caesar</i>	<i>22.00</i>
<i>Garlic prawns, roasted capsicum, red onion, cheese, salsa verde, fresh roquette</i>	<i>25.00</i>
<i>Roasted pumpkin, goats cheese, sage, onion, pinenuts</i>	<i>20.00</i>
<i>Greek style braised lamb, spinach, olives, capsicum, red onion, fetta, tzatziki</i>	<i>23.00</i>

DINNER

Wood Fired Pizza Breads

- pepperoni, chilli, mozzarella 14.00*
- tomato, garlic, fresh basil, mozzarella 14.00*
- fetta, pesto, bocconcini, parmesan, black pepper 14.00*
- garlic, rosemary, sea salt, pancetta, mozzarella 14.00*

Entrees

- soup 10.00*
- oysters; natural, garlic butter topped with puff pastry or kilpatrick 4.10ea*
- house dips, cured meat, marinated vegetables, wood fired pizza crusts 19.00*
- tempura battered soft shell crab, asian noodle salad, lemon aioli 18.00*
- seared scallops, cauliflower puree, sage butter, toasted pumpkin seeds 19.00*
- crumbed lamb brains, horseradish aioli, crispy prosciutto, herb, roquette salad 18.00*
- steak tartare, sour dough, mustard aioli 18.00*

Mains

- sage crumbed veal, duck fat roasted potatoes, pan-fried mushrooms, peas, marsala jus 34.00*
- crispy skinned pork belly, apple cabbage slaw, cauliflower puree 32.00*
- eye fillet, roasted root vegetables, cauliflower gratin, greens, port jus 45.00*
- house made gnocchi, chorizo, tomato white bean ragout, crispy kale 29.00*
- almond crumbed chicken breast, sweet potato puree, greens, mustard cream sauce 29.00*
- linguine, spiced italian style meat balls, napoli sauce, parmesan 27.00*
- red wine braised beef cheek, creamy mash, dutch carrots 34.00*

Wood Fired Pizzas

- ham, mozzarella, pineapple 20.00*
- roasted pumpkin, goats cheese, sage, onion, pinenuts 21.00*
- garlic prawns, roasted capsicum, red onion, mozzarella, salsa verde, fresh roquette 26.00*
- the aussie, ham, bacon, caramelised onion, cheeses, egg 22.00*
- marinated chicken caesar pizza 23.00*
- greek style braised lamb, spinach, olives, capsicum, red onion, fetta, tzatziki 24.00*
- chipotle marinated pulled pork, red onion, capsicum, parsley, parmesan 22.00*
- salami, smoked chorizo, mushroom, basil, parmesan 23.00*

Calzones

- filled with roasted pumpkin, spinach, caramelised onion, fetta, chilli 25.00*
- filled with marinated chicken, pesto, red onion, capsicum, bacon 25.00*
- filled with chorizo, spinach, potato, cheese, capsicum, red onion with aioli 25.00*