

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, pancetta, cauliflower, peas, garlic cream sauce</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, potato rosti, dutch carrots, greens, bacon jam, port jus 43.00

house made gnocchi, pancetta, cauliflower, peas, garlic cream sauce 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