

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>9.00</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>Warm saffron orange chicken salad, fennel, chilli, herbs</i>	<i>19.00</i>
<i>Salt & pepper squid, chips, salad, aioli</i>	<i>19.00</i>
<i>Garlic prawn vermicelli noodle salad, chilli, herbs, toasted coconut</i>	<i>22.00</i>
<i>House cured salmon, herbed potatoes, avocado, asparagus, poached egg</i>	<i>19.00</i>
<i>Grilled chicken caesar salad</i>	<i>19.00</i>
<i>Pie of the day, chips, salad, tomato relish</i>	<i>21.00</i>
<i>Grilled fish of the day, chats, seasonal vegetables, aioli</i>	<i>27.00</i>
<i>House made gnocchi, thyme roasted pumpkin, garlic, spinach, fetta</i>	<i>22.00</i>
<i>Slow roasted scotch, chips, seasonal vegetables choice of creamy mushroom, peppercorn, diane sauce</i>	<i>29.00</i>
<i>Beer battered hake, mushy peas, chips, salad</i>	<i>20.00</i>
<u><i>Wood Fired Pizza</i></u>	
<i>Ham, cheese, pineapple</i>	<i>19.00</i>
<i>Chicken caesar</i>	<i>21.00</i>
<i>Garlic prawns, roasted capsicum, red onion, cheese, salsa verde, fresh roquette</i>	<i>24.00</i>
<i>Roasted pumpkin, goats cheese, sage, onion, pinenuts</i>	<i>21.00</i>
<i>Greek style braised lamb, spinach, olives, capsicum, red onion, fetta, tzatziki</i>	<i>21.00</i>

DINNER

Wood Fired Pizza Breads

pepperoni, chilli, mozzarella 13.00
tomato, garlic, fresh basil, mozzarella 13.00
fetta, pesto, bocconcini, parmesan, black pepper 13.00
garlic, rosemary, sea salt, pancetta, mozzarella 13.00

Entrees

soup 9.00
house dips, cured meat, marinated vegetables, wood fired pizza crusts 18.00
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, panfried mushrooms, peas, marsala jus 33.00
crispy skinned pork belly, braised apple & red cabbage, cauliflower puree 32.00
eye fillet, creamy mash, greens, garlic & shallot crisps 38.00
house made gnocchi, thyme roasted pumpkin, garlic, spinach, fetta 29.00
lamb rump, braised french lentils, green beans, rosemary jus 36.00
almond crumbed chicken breast, sweet potato puree, greens, mustard cream sauce 29.00
seafood linguine- prawns, scallops, crab, calamari, chilli, tomato, garlic 32.00

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 24.00
the aussie, ham, bacon, caramelised onion, cheeses, egg 22.00
marinated chicken caesar pizza 22.00
greek style braised lamb, spinach, olives, capsicum, red onion, fetta, tzatziki 22.00
pork and fennel sausage, caramelised onion, basil, parmesan 22.00
salami, olives, basil, mozzarella, pinenuts, red onion, mushroom 22.00

Calzones

filled with roasted pumpkin, spinach, caramelised onion, fetta, chilli 23.00
filled with marinated chicken, pesto, red onion, capsicum, bacon 23.00
filled with chorizo, spinach, potato, cheese, capsicum, red onion with aioli 23.00