



Wood Fired Pizza Breads

GF Bases Available

Garlic & mozzarella 16.00 **V**

Pepperoni, chilli, mozzarella 18.00

Tomato, garlic, fresh basil, buffalo mozzarella 18.00 **V**

Garlic, rosemary, napoli, sea salt, pancetta, mozzarella 18.00

Potato, rosemary, bechamel, mozzarella 18.00 **V**

Entrees

Soup of the day 14.00

Oysters- natural or kilpatrick 5.00ea **GF**

Cheesy arancini balls, salsa verde, roquette parmesan (3) 20.00 **V, GF**

Gin cured salmon, goats cheese, fennel roquette salad 26.00 **GF**

Sticky bbq pork belly, apple slaw 24.00

Italian meatballs, rich napoli sauce, toasted turkish bread 24.00

Mains

House-made gnocchi, tomato ragu, olives, capers, basil, salami 38.00 **can be V**

Risotto- pea, basil, spinach, pecorino 36.00 **V, GF** add prawns 46.00

Coorong Eye fillet, green salad, pommes frites, café de paris butter 55.00 **GF**

Coorong Porterhouse, green salad, pommes frites, café de paris butter 50.00 **GF**

Almond crumbed chicken breast, sweet potato purée, chats, greens, mustard cream sauce 40.00

Duck breast- orange soy glaze, chats, braised red cabbage, orange fennel salad 55.00 **GF**

Wood Fired Pizzas

GF Bases Available

Ham, mozzarella, pineapple 26.00

Herb roasted pumpkin, fetta, sage, caramelised onion, spinach, mozzarella, walnuts 26.00 **V**

Garlic prawns, roasted capsicum, red onion, mozzarella, salsa verde, fresh roquette 33.00

Marinated chicken caesar pizza 31.00

Greek style braised lamb, spinach, olives, capsicum, red onion, fetta, mozzarella, tzatziki 31.00

Salami, mushrooms, olives, tomato, parsley, mozzarella, anchovies 29.00

Buffalo chicken, red onion, capsicum, mozzarella, spring onion, ranch dressing 31.00

Please advise staff of any Dietary Requirements

Dishes are prepared in the same kitchen & avoidance of cross contamination can't be guaranteed