

### Wood Fired Pizza Breads

Pepperoni, chilli, mozzarella 18.00

Tomato, garlic, fresh basil, mozzarella 18.00 Can be GF, Vego

Garlic, rosemary, sea salt, pancetta, mozzarella 18.00 Can be GF

Caramelised onion, garlic, mozzarella 18.00 Can be GF

### Entrees

Soup 12.00 check with wait staff

Oysters- natural, garlic butter topped with puff pastry or kilpatrick 5 ea Can be GF (not puff)

Battered szechuan soft shell crab, asian salad, wasabi mayo 23

Mushroom, black garlic arancini balls, roquette, parmesan (3) 22 Vego

Roasted beetroot, goats cheese, roquette, honey walnuts 22 Vego, GF

### Mains

Pork belly, chat potatoes, apple puree, spring vegetables, jus 39.00 GF

Red wine braised beef cheek, creamy mash, greens, gremolata 38.00 GF

Almond crumbed chicken breast, sweet potato puree, greens, mustard cream sauce 38.00

Eye fillet, potato rosti, greens, red wine jus 55.00 GF

Gnocchi, chicken, pumpkin, spinach, creamy pesto, parmesan 36.00 Can be Vego

### Wood Fired Pizzas

Ham, mozzarella, pineapple 25.00 Can be GF

Roasted pumpkin, fetta, sage, caramelised onion, spinach, pinenuts 26.00 Can be GF, Vego

Garlic prawns, roasted capsicum, red onion, mozzarella, salsa verde, fresh roquette 31.00 Can be GF

Marinated chicken caesar pizza 29.00

Greek style braised lamb, spinach, olives, capsicum, red onion, fetta, tzatziki 30.00 Can be GF

Salami, mushrooms, olives, tomato, parsley, anchovies 27.00

### Calzones

Roasted pumpkin calzone- filled with roasted pumpkin, caramelised onion, fetta, spinach, chilli 32.00 Vego

Chicken calzone- filled with marinated chicken, pesto, red onion, capsicum, bacon 32.00

Pepperoni calzone- filled with pepperoni, spinach, potato, cheese, capsicum, red onion, aioli 32.00