



Wood Fired Pizza Breads

GF Bases Available

Pepperoni, chilli, mozzarella 18.00

Tomato, garlic, fresh basil, buffalo mozzarella 18.00 V

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

Three cheese, pesto- mozzarella, parmesan, brie 18.00 V

Entrees

Soup of the day 14.00

Oysters- natural or kilpatrick 5.00 ea GF

Braised leek potato cheddar croquettes, smoky paprika mayo (3) 24.00 V

Scallops in half shell, café de paris butter, parsnip puree, toasted almonds 26.00 GF

Beef bruschetta, garlic, fresh herbs, horseradish cream 24.00

Coconut crumbed prawns, pickled carrot & ginger, herb mayo 25.00

Mains

Braised beef cheek, creamy mash, gremolata \$42.00 GF

Coorong Eye fillet, potato pave, roasted pumpkin, broccolini, red wine jus 55.00 GF

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

Gnocchi (made in house), braised lamb, minted pea puree, broccolini florets, jus 42.00 can be Vego

Risotto, tomato capers olive ragu, basil, parmesan, fresh mozzarella 36.00 GF

Wood Fired Pizzas

GF Bases Available

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

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

Garlic marinated steak, roasted capsicum, fetta, caramelised onion, mozzarella, chimichurri sauce 31.00

Please advise staff of any Dietary Requirements

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