



Wood Fired Pizza Breads

GF Bases Available

Pepperoni, chilli, mozzarella 18.00

Tomato, garlic, fresh basil, buffalo mozzarella 18.00

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

Entrees

Soup 12.00 Check with wait staff

Oysters- natural or kilpatrick 5.00 ea GF

Roast pumpkin fetta arancini balls, romesco sauce (3) 23.00

Scallop, marinated heirloom tomato salad, salsa verde 24.00 GF

Beef carpaccio, truffle mustard mayonnaise, capers, herb parmesan salad, croutons 24.00 can be GF

Grilled haloumi, honey, dried fig, walnut, beetroot 23.00 V,GF

Mains

*Rosemary, garlic marinated 246 Lamb rump, chat potatoes, pea puree,
pan fried capsicum green beans, minted jus \$42.00 GF*

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

Coorong Eye fillet, potato rosti, field mushroom, broccolini, red wine jus 55.00 GF

Duck breast, carrot purée, potato rosti, fennel pomegranate salad, rhubarb port jus 43.00 GF

Gnocchi (made in house), chicken, bacon, spinach, creamy alfredo sauce 39.00 can be Vego

Wood Fired Pizzas

GF Bases Available

Ham, mozzarella, pineapple 26.00

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

Garlic prawns, roasted capsicum, red onion, mozzarella, salsa verde, fresh rocket 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

Please advise staff of any Dietary Requirements

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