

Wood Fired Pizza Breads

*GF bases available*

*Pepperoni, chilli, mozzarella 18.00*

*Tomato, garlic, fresh basil, 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 ea GF*

*Roast pumpkin fetta arancini balls, romesco sauce (3) 22.00*

*Prawn, chorizo, white anchovy warm salad, potato mayonnaise 23.00 GF*

*Beef carpaccio, truffle mustard mayonnaise, capers, herb parmesan salad 23.00 GF*

*Beetroot, goats cheese, honey walnuts salad, balsamic reduction 22.00 V,GF*

Mains

*Red wine braised beef cheek, gnocchi, parmesan 36*

*Almond crumbed chicken breast, sweet potato purée, chats, greens, mustard cream sauce 38.00*

*Eye fillet, potato rosti, confit cherry tomatoes, greens, red wine jus 55.00 GF*

*Braised leek thyme risotto, brie 32.00 GF,V*

*Duck breast, parsnip purée, potato rosti, roast carrot, charred broccolini, blackberry jus 40.00 GF*

Wood Fired Pizzas

*GF bases available*

*Ham, mozzarella, pineapple 25.00*

*Roasted pumpkin, fetta, sage, caramelised onion, spinach, pinenuts 26.00*

*Garlic prawns, roasted capsicum, red onion, mozzarella, salsa verde, fresh roquette 31.00*

*Marinated chicken caesar pizza 29.00*

*Greek style braised lamb, spinach, olives, capsicum, red onion, fetta, tzatziki 30.00*

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

*Please advise wait staff if you have any dietary requirements*