

P I Z Z A M E N U

TRADITIONAL

Margherita (v) Organic tomato sauce Mozzarella & basil	18	Napoli Organic tomato sauce Mozzarella / Anchovies / Black olives / Capers & oregano	23	Arrabbiata Organic tomato sauce Mozzarella / Hot salami & chilli	26
Capricciosa Organic tomato sauce Mozzarella / ham / Mushrooms / Artichoke / Black olives & cacciatore salami	24	Parmigiana (v) Organic tomato sauce Mozzarella / Eggplant / Burrata cheese	25	Calzone Farcito Folded pizza with organic tomato sauce / Mozzarella Triple smoked ham	24
Bufalina (v) Organic tomato sauce / Buffalo mozzarella & basil	23	Prosciutto & Rucola Organic tomato sauce Mozzarella / Cherry tomatoes Wild rocket / San Daniele prosciutto	25	Ortolana (v) Organic tomato sauce Mozzarella / capsicum Zucchini / Eggplant / Cherry tomatoes	24

WHITE BASE

Focaccia (v) Rosemary / Oregano / Extra virgin olive oil	14	Boscaiola Mozzarella / Truffled wild mushrooms / Italian sausage	26	Garlic Pizza (v) Rosemary / Garlic and extra virgin olive oil	12
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SWEET

Nutella Folded pizza filled with nutella	15
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B A R S N A C K M E N U

Artisan Bread Basket Rosemary and sea salt focaccia / Sardinian carasau bread / Vienna rolls / Extra virgin olive oil / Aged balsamic vinegar from Modena	9	Rustic Potato Chips black truffle salsa / pecorino	14
Charcuterie Served with organic bread / Fruits preserve / White truffle honey / Prosciutto San Daniele / Salame felino / Mortadella / Parmigiano Reggiano 36 month / Black pepper pecorino / Sicilian olives	43	Bruschetta Toasted homemade bread / Basil ricotta cheese Figs compote / Crispy prosciutto / Aged balsamic vinegar from Modena	16
Tagliere Piccolo San Daniele prosciutto / 24months Parmigiano Reggiano / Italian olives / Rosemary focaccia bread / Mixed Nuts	19	Warm Sicilian Olives Rosemary and sea salt focaccia	12
Patatine Fritte	9	Cheese Plate (v) Chevre goat cheese / Asiago / Parmigiano Reggiano 24 months / white truffle honey / Fruits preserve / Crackers	24

HAPPY HOUR BEVERAGE LIST

happy hours from 3-6pm Monday - Saturday

\$6

WINE BY THE GLASS

Villa Sandi NV Prosecco (*Italy, Treviso*)
Barose Rose 2018 (*Barossa*)

WHITE

West Cape Pinot Grigio 2018 (*WA*)
Pitchfork Chardonnay 2018 (*Margaret River*)

RED

Domaine Sarabande Misterioso GSM 2015 (*France, Languedoc*)
Campo Viejo Tempranillo Reserva 2013 (*Spain, Rioja*)

TAP BEER

Shark Island Lager (<i>NSW</i>)	Wild Yak Pacific Ale (<i>VIC</i>)
Lord Nelson Three Sheets Pale Ale (<i>NSW</i>)	Asahi Black Dark Lager (<i>Japan</i>)
Murray's Fred IPA (<i>NSW</i>)	4 Pines American Amber Ale (<i>NSW</i>)

SPIRIT

Beefeater Gin	Espolon Tequila Blanco
Famous Grouse Whisky	Belvedere Vodka
Havana Club 3 White Rum	

Please note: All allergies must be notified to staff prior to ordering. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be completely allergen free. 10% surcharge applies on public holidays. 10% service charge applies for groups of 10 guests and over.