

Small plates

Plate Australian green olives 6
House Pickles 7
Regional cheese plate with beer onion jam, oat biscuits 29
Flatbread with Ortiz anchovies, parmesan, rosemary & garlic 21
Smoked pork ~~cabanossi~~ with pickles 18
Wood roasted calamari, red pepper salsa & toasted sourdough crumbs 18

From the woodfire

Chicken cooked over the coal, oregano, garlic & lemon salsa 29

Pizza from the wood fire oven

Tomato & basil – buffalo mozzarella & extra virgin olive oil 21
Spicy ~~salame~~– tomato, ~~N'duja~~, roast peppers, hot chilli & fior di latte 26
Calzone – pork & fennel meatballs, radicchio & smoked Mozzarella, parmesan 29
Meat - tomato, smoked ham, pepperoni, pancetta, fior di latte 28
crab – Fraser Island spanner crab, tomato, capers, ~~chilli~~, green olives & basil 28
Mushroom – prosciutto, porcini mushroom paste, ~~fior~~ di latte 27
Potato – buffalo mozzarella, taleggio, parmesan & radicchio 25

Kids pizza

Parmesan & mozzarella 15
Tomato, mozzarella & parmesan 15
Ham, tomato & parmesan 15

Salads

Savoy cabbage, fennel, parmesan & pear salad 12
Roast pumpkin, hazelnuts, gorgonzola, local honey 16

Dessert

Gelato & sorbet 13
Nutella pizza, cream & hazelnuts 18

Coffee

House blend coffee 3.5 / mug 4.5
Loose leaf teas - English breakfast, Earl Grey, Marco Polo, Green Sencha 3.5
Organic Peppermint or Chamomile teas 3.5

Wood fired Friday

Wood roasted meat, changes weekly 30

All pizzas are made from Australian organic flour, naturally leavened sourdough with slow fermentation for the best flavour & health benefits. We have sourced the finest ingredients to give the best outcome. From San Marzano tomatoes, herbs from our garden, unfiltered extra virgin olive oil, a variety of Australian & Italian cheeses, and cured meats from La Dolce Vita. Cameron Cansdell