

SLOW FERMENTED SOURDOUGH

72 HOURS

Farro

ORGANIC SPELT PIZZERIA

MADE WITH ORGANIC SPELT + LOVE

TO SHARE

Puff bread, oregano, E.V.O. oil	VG	14
Mixed nuts	VG GF	8
Marinated olives	VG GF	10
Caprese	V. GF	15
Burrata, mandarin infused olive oil	V. GF	18
Ricotta, honey, lemon, pistachio	V. GF	12
Marinated goat's cheese	V. GF	14
Mortadella	GF	12
San daniele prosciutto	GF	16
Bresaola, rocket, lemon	GF	16

3 TO SHARE

\$39.90

(Puff Bread + 2 plates)

5 TO SHARE

\$69.90

(Puff bread + 4 plates)

SOMETHING MORE

GARLIC OR HERB FOCACCIA	VG	14
<i>Add Mozzarella +4 (GF +5)</i>		
MEATBALLS (3 UNITS)		16.5
pork & beef meatballs, organic tomato, parmesan, parsley, spelt bread (GF Bread +3)		
FRIES	V. GF	12
truffle aioli or ketchup		
POLENTA CHIPS	V. GF	16.5
parmesan, rosemary & truffle aioli		
CALAMARI FRITTI	GF	20/38
rocket & garlic aioli		

Sharing menu Experience \$46

Enjoy a selection of Farro's favourite antipasti, perfectly portioned for your group: Polenta Chips, Garlic Bread, Burrata and Meatballs (or Caprese for a vegetarian twist)

PLUS YOUR CHOICE OF ANY MAIN FROM THE MENU

ORGANIC SPELT PASTA

Gluten Free Casarecce or Gnocchi +3

TAGLIATELLE LAMB RAGU		33
slow-braised lamb shoulder, organic tomato, red wine, herbs and parmesan		
SPAGHETTI GAMBERI		33
prawns, garlic, basil, chilli, parsley, cherry tomato, olives, capers & white wine		
CASARECCE ORTOLANA	VG	28
cherry tomato, garlic, zucchini, mushroom, basil, olives, capers & white wine		
<i>Add Buffalo Mozzarella +5</i>		
GNOCCHI MUSHROOM RAGU	V.	32
mixed wild mushrooms, organic tomato, garlic, onion, goat's cheese & herbs		

INSALATE

RUCOLA	V. GF	15.5
rocket, parmesan, cherry tomatoes & balsamic		
BEETROOT & GOAT'S CHEESE	V. GF	19
rocket, beetroot, pistachio, goat's cheese & apple cider vinaigrette		

KIDS

CASARECCE or GNOCCHI POMODORO	V.	15
<i>Add sausage +3 (GF +3)</i>		
MARGHERITA PIZZETTE	V.	15
<i>Add ham +3 (GF +5)</i>		

KEY & TERMS

V.- Vegetarian VG - Vegan GF - Gluten Free

Please be aware that while we take extreme care when preparing and cooking our gluten-free foods, we are unable to guarantee that cross-contamination will be avoided 100%

15% surcharge on public holidays
10% surcharge on Sundays

For a full list of allergens, please scan the QR code.



ORGANIC SPELT PIZZA

Gluten Free Base +5

Red Bases

MARGHERITA V. 25
organic tomato sauce, mozzarella & basil *(Make w/ Buffalo Mozzarella +3)*

ORTOLANA V. 28
organic tomato sauce, mozzarella, zucchini, red pepper, mushroom, parmesan & parsley

PAESAN 28
organic tomato sauce, mozzarella, salami, red pepper, olives & basil *(Add anchovies +3)*

MEATBALL 29
organic tomatoes, mozzarella, lean pork & beef meatballs, parmesan & parsley

PROSCIUTTO 32
organic tomato sauce, mozzarella, prosciutto, rocket & parmesan *(Add buffalo mozzarella +5)*

CAPRICCIOSA 29
organic tomato sauce, mozzarella, ham, mushrooms & olives *(Add anchovies +3)*

ANANAS 28
organic tomato sauce, mozzarella, ham & pineapple

SALUMI PICCANTE 31
organic tomato sauce, mozzarella, pork sausage, salami, ham & chilli honey

GAMBERI 32
organic tomato sauce, mozzarella, garlic, zucchini, prawns, olives, capers, chilli, parsley & lemon

White Bases

AGNELLO 33
mozzarella, slow-braised free range lamb shoulder, organic tomato sauce, rocket & goat cheese

MORTADELLA 32
mozzarella, mortadella, zucchini, ricotta & pistachio

FUNGHI V. 29
mozzarella, truffle sauce, gorgonzola, mushrooms & parsley

BRESAOLA 32
mozzarella, gorgonzola, rocket, bresaola & parmesan

PATATE E TARTUFO V. 29
mozzarella, truffle sauce, gorgonzola, potato & rosemary

TUESDAY
PASTA NIGHT
\$28 | Pasta & Wine

WEDNESDAY
PIZZA NIGHT
\$25 | Pizza & Beer

SUNDAY TO THURSDAY
KIDS EAT FREE

Host your next EVENT with us - Private Dining Available

DESSERT

NUTELLA CALZONE V. 18
with vanilla bean ice cream *(GF +5)*
Add Raspberry +2.5

TIRAMISU V. 16

AFFOGATO V. 9
(Add Frangelico, Amaretto or Kahlua +9)

ICECREAM vanilla bean V. or chocolate sorbet VG 6

COCKTAILS

Lemoni Delzia 22
Vodka, Limoncello, Lemon, Lime, Simple Syrup, WonderFoam

Blood Orange Margarita 24
Tequila, Cointreau, Blood Orange Syrup, Lime, Blood Orange

Negroni 22
Gin, Campari, Sweet Vermouth Rosso

Basil Smash 23
Gin, St Germain Elderflower liqueur, Basil, Lemon, Lime, Simple Syrup

Espresso Martini 21
Vodka, Espresso, Kahlua, Simple syrup

**Classic cocktails available on request*
**Vegan wonderFoam is used for all shaken, foam cocktails*

SPRITZ

Aperol Spritz 18
Aperol, Prosecco, Soda

Limoncello Spritz 18
Limoncello, Prosecco, Soda

Campari Spritz 18
Campari, Prosecco, Soda

MOCKTAILS

Lemoni a Tutti 15
Lyre's Gin, Lemon, Lime, Simple syrup

Salted Coconut Daquiri 15
Lyre's White Cane, Coconut syrup & Lime

Amaretti Sour 15
Lyre's Amaretti, Lemon, Simple syrup and WonderFoam

SOFT DRINKS

Organic Lemon Lime & Bitters/ Organic Lemonade/Chinotto/Sparkling Blood Orange 7

Coca Cola / Coke No Sugar GLS 5

Organic Apple Juice / Orange Juice GLS 6

Sparkling Water (750mL) 5

BEER & CIDER

Furphy Refreshing Ale, VIC (4.4%) 11

Birra Moretti Lager, Italy (4.6%) 12

Stone & Wood Pacific Ale, NSW (4.4%) 13

Barossa Cider Co Apple Cider, SA (5%) 12

Hahn SuperDry Gluten Free low-carb Lager, NSW (4.2%) 12

Heaps Normal XPA Extra Pale Ale Non-alcoholic, ACT (0.5%) 10.5

SPARKLING, MOSCATO & ROSE

Dal Zotto Pucino Prosecco NV, King Valley VIC 13.5/64

Kismet Moscato NV, VIC 10/49

Dal Zotto Rosato, King Valley VIC 14/65

WHITE WINE

Monte Tondo Mito Soave DOC, Veneto, Italy 14/65

Mahi Sauvignon Blanc, Marlborough New Zealand 14.5/70

Gigi By Bandini Pinot Grigio, Veneto, Italy 67

Paxton Pinot Gris, McLaren Vale SA (Organic) 14/65

Marnong Chardonnay, Mickleham VIC 14.5/68

RED WINE

Aquilani Sangiovese, Tuscany Italy (Organic) 14/65

Fat Bastard Malbec, Mendoza Argentina 12/55

Poggio Anima Montepulciano D'Abruzzo, Tuscany Italy 15/69

Medhurst Pinot Noir, Yarra Valley VIC 16/75

Tenute Rossetti Chianti DOCG, Tuscany Italy 15/69

Paxton Shiraz, McLaren Vale SA (Organic) 14/65

LIQUEURS & DIGESTIF

Amaretto/Averna/Frangelico/Grappa/Limoncello/Montenegro 12