

Traditional Pizza - M \$18 L \$22

Margherita

Tomato, mozzarella cheese, basil, oregano, touch of garlic

Pepperoni

Tomato, cheese, salami, herbs

Capricciosa

Tomato, cheese, ham, mushrooms, olives, herbs, garlic

Hawaiian

Tomato, ham, cheese, and pineapple

The Lot

Tomato, cheese, ham, mushrooms, olive, onion, capsicum, salami, pineapple, anchovies, and garlic

Mexicana

Ham, salami, capsicum, onion, olives, jalapenos.

BBQ Chicken

Tomato, cheese, chicken breast, onion, pineapple, BBQ sauce

Vegetarian Supreme

Tomato, cheese, mushroom, capsicum, olive, spanish onions, pumpkin, topped with basil pesto

Meat Lovers

Tomato, cheese, beef, bacon, hot salami, smoked leg ham, BBQ sauce

Seafood

Tomato, cheese, prawn, mussels, calamari, anchovies, parsley, garlic

Garlic Pizza Bread (with cheese) - \$12



Gourmet Pizza - M \$20 L \$24

Chicken Tandoori

Tomato, cheese, spinach, chicken, Spanish onion, cashew, yoghurt, mint sauce

Peri - Peri Chicken

Ham, salami, capsicum, onion, olives, jalapenos.

Prawn Deluxe

Tomato, cheese, prawns, feta, roast capsicum, pineapple, garlic, garnished with aioli

Sicilian Special

Spicy Italian sausage, red onion, fresh tomato, olives, feta cheese, roast capsicum, herbs, garlic

Prosciutto & Rocket

Tomato, cheese, prosciutto, rocket leaves, and fresh parmesan

Moroccan Lamb

Marinated lamb, spinach, spanish onion, roasted capsicum, with Moroccan spices, topped with mint yoghurt

Pesto Pumpkin

Basil pesto base, roasted pumpkin, semi-dried tomatoes, feta cheese, roasted capsicum, cashew, rocket, and balsamic glaze

Drinks

Rose

	B	G
La Vieille Ferme Rhône Valley	129.38	13.91
Langmeil Bella Rouge	65.00	13.98
Wirra Wirra Dry Grenache	81.00	17.42
Triennes Rosé IGP	175.00	18.81

Chardonnay

Vinum Stellenbosch Chenin Blanc	150.00	16.13
Wirra Wirra Scrubby Rise	61.80	13.29
Hay Shed Hill Morrison's Gift	72.50	15.59
Saint Clair Origin	85.00	18.28
Kooyong Clonale	115.00	24.73
Vasse Felix Premier	133.21	28.64
Collector Tiger Tiger	135.00	29.03
Fourchaume Premier Cru Chablis	595.00	63.96
Forest Hill Block 8	150.00	32.25
William Fèvre Petit Chablis	355.00	38.16
Yalumba The Virgilius Viognier	160.00	34.40
Marc Bredif Vouvray Classic	220.00	23.65
Domaine Maire & Fils Grand Minéral Côtes du Jura	115.00	24.73

Sweet

	B	G
Marchese Antinori Vin Santo del Chianti	250.00	53.75
Pedro Ximénez		21.50
Heggies Vineyard Botrytis Riesling	173.25	18.62

Chardonnay

Chionetti Langhe Nebbiolo	245.00	52.68
Viticoltori Senesi Chianti	150.00	16.13
Isole e Olena Chianti Classico	380.00	40.85
Tua Rita Rosso de Notri	165.00	35.48
Allegrini Valpolicella	120.00	25.80
Valli Bendigo Vineyard Pinot Noir	275.00	59.13
Rocche Costamagna Barolo Rocche dell'Annunziata	350.00	75.25
O'Leary Walker Clare	100.00	21.50
Bekkers McLaren Vale Grenache	267.84	57.59
Heirloom Vineyards Coonawarra	180.00	19.35
Argiano Solengo	490.00	105.35



Drinks

Sparkling Wine

	B	G
Corte Giara Prosecco Treviso	235.00	25.26
NV Riva dei Frati Prosecco Treviso	95.00	20.43
Pol Roger Brut Réserve Non Vintage Épernay	427.50	91.91
Veuve d'Argent Cuvée Prestige	67.50	14.51
Jansz Tasmania Premium Rosé	106.46	22.89
Freycinet Vineyard Radenti Grand Vintage Bicheno	220.00	47.30
Deviation Road Loftia Vintage Brut	176.00	37.84

White Wine

Pewsey Vale Vineyard Riesling	79.97	17.19
O'Leary Walker Watervale Riesling	90.00	19.35
Kanta Riesling	233.14	25.06
Famille Hugel Classic Riesling	155.00	33.33
2023 Hattenheimer Schützenhaus Riesling Kabinett	320.00	34.40
2022 Scharzhof Riesling	785.00	84.39
2023 Merus Pinot Grigio	227.50	24.46
Fiano Sannio	70.00	15.05
Fiore di Campo (Friulano, Sauvignon & Riesling)	305.00	32.79

	B	G
Soave Classico 'Otto'	240.00	25.80
Vasse Felix Premier Sauvignon Blanc	98.60	21.20
Jim Barry Assyrtiko	110.00	23.65
Yalumba GEN Organic Pinot Grigio	63.20	13.59

Red Wine

Primo Estate Sangiovese McLaren	165.00	17.74
O'Leary Walker Nero d'Avola	90.00	19.35
Ashton Hills Vineyard Gamay	141.00	30.32
Etna Rosso	290.00	31.18
Mt Difficulty Roaring Meg Pinot Noir	115.69	24.87
Two Paddocks Picnic Pinot Noir	260.00	27.95
Peppoli Chianti Classico	140.00	30.10
Chionetti Barbera d'Alba vigna San Sebastiano	285.00	30.64
Yalumba Vine Vale Grenache	110.00	23.65
Ox Hardy McLaren Vale Grenache	88.00	18.92



Mains

Sirloin Steak - \$39

Prime thick-cut grain-fed porterhouse steak served with seasonal vegetables and homemade mashed potato

Pollo Parmigiana - \$33

Chicken breast crusted in herb and parmesan, topped with pomodoro sauce, mozzarella, served with chips & salad

Veal Scallopine - \$37

Pan-fried veal in white wine, mushroom, cream & herb served with seasonal vegetables, homemade mash potato.

Chicken Valentino (GF) - \$34

Chicken breast sautéed with garlic, mushroom, bacon strips, and sundried tomato, finished in a white wine & cream reduction and served with homemade mash potato and vegetable.

Calamari Fritti - \$34

Lightly floured baby calamari, shallow fried and seasoned with lemon pepper served with chips and salad.

Creamy Garlic Prawn - \$34

Tiger prawns sautéed in a creamy garlic sauce; served on a bed of rice with salad.

Sides

Steamed Broccoli - \$12

Fries (with aioli and tomato sauce) - \$14

Wedges (with sour cream and sweet chilli sauce) - \$16

Italian Salad (GF) - \$15

Mixed salad, garnish, and drizzle with balsamic dressing

Rocket Salad (GF) - \$14

Rocket leaves, aged balsamic vinegar, olive oil, and bocconcini cheese

Desserts

Tiramisu - \$12

Homemade layered sponge biscuits soaked in coffee, mascarpone cream, served with ice cream.

Nutella Calzone - \$13

Filled with Nutella and fresh strawberries, sprinkled with vanilla icing.

Sticky Date Pudding - \$13

Homemade moist sponge cake with butterscotch sauce and vanilla ice cream.

Waffles - \$5

Nutella, Biscoff, and M&M's

