

(Ve) Pane di Casa - House Baked Bread with Garlic & Rosemary \$15

Served with Olive Oil & Balsamic (Ve)
Optional: Your choice of Dips, Meats & Cheese

\$7 per dip
\$8 per cheese
\$9 per meat

House Made Dips

Cheesy Spinach Artichoke
Ajvar (Ve)
Onion Jam (Ve)

Cheeses

Parmigiano Reggiano
Gorgonzola
Buffalo Mozzarella

Fresh Siced Meats

San Danielle Prosciutto
Calabrese Salami
Aussie Leg Ham

Dip Trio with House Baked Bread \$19

(Ve, GFO) Garlic Bread - \$10

Add Mozzarella \$4 Add Bacon & Mozzarella \$7

Lge + \$8, XL +15

Entrees

Large + \$14, XL + \$27

- (GF) Salt & Pepper Squid** with Scallion Aioli & Lemon **\$13**
- (GF, V) Mushroom & Mozzarella Arancini** with Parmesan & Pesto Aioli **\$12**
- (Ve, GFO) Popcorn Cauliflower** with Chilli Jam Aioli **\$12**
- (GF) Sticky Pork Belly** Asian Glazed with Chilli & Scallion **\$14**
- (GFO) Garlic Prawn Skillet** with bread & Lemon, Dill Hollandaise **\$15**
- (GF) Boneless Wings** with One of the Following Dip Sauces: **\$14**
- (GF) Woodfired Chicken Wings** Tossed in one of the Following Sauces **\$14**
- Salt, Pepper & Parmesan, Barbecue, Honey Soy, Buffalo, Honey Sriracha, Ranch, Mango Habanero (+\$2) or Sweet & Sour Suicide (+\$3)**

Salads.

Go Large for \$14

Add Fresh Grilled Chicken Breast - \$7

Add Cold Sliced Chicken Breast or Crispy bacon - \$5

- (V, GF) Simple Rocket Salad** with Balsamic Glaze, Parmigiano Reggiano & E.V. Olive Oil **\$14**
- (V, GF) Rocket, Pear & Gorgonzola** with Walnuts & Verjuice Dressing **\$19**
- (Ve, GF) Roasted Pumpkin Salad** Greens, Balsamic Onion, Pine Nuts & Maple Dijon Dressing **\$19**
- Caesar Salad** with Cos, Crispy Bacon, Parmigiano, Crispy Poached Egg & Caesar Dressing **\$20**

Mains all mains come with chips.

- (GF) Baby Back Pork Ribs** **\$36/49**
BBQ Basted, with Fried Pickles & Mac n Cheese
- (GF) Woodfired Whole Rainbow Trout** **\$42**
Roasted with Lemon & Herbs, served with Roasted Cherry Tomato Truss
- (GF) Jumbo Fried Chicken Parm** **\$34**
Topped with Napoli & Mozzarella, served with Rocket, Parm Salad **Add Leg Ham for \$5**
- (GF) Low & Slow Beef Short Ribs** **\$36/49**
BBQ Basted, with Crispy Onions & Mac n Cheese
- (GF) Cedar Tender Box** **\$25**
3 Crispy Fried Tenders, Cheese Stuffed Ciabatta & a jumbo Signature Campfire sauce

Subs

(GFO) Phillie Cheesesteak - Rump, Mushrooms, Capsicum, Provolone & Campfire Sauce	\$22
(GFO) Grilled Chicken - Tender Chicken Breast, Provolone, Lettuce, Tomato & Maple Aioli	\$19
(GFO) B.L.T. - 2 Rashers of Bacon, Butter Lettuce, Tomato & Provolone with Aioli	\$19

Burgers on a Potato Bun

Double your burger for \$7

(GFO) Cheeseburger - Smashed Beef, Cheddar, Tomato Sauce, Mustard, Pickles	\$16
(GFO) Bacon Beast - Smashed Beef, Bacon, Burger Sauce, Cheddar, Lettuce, Tomato & Onion	\$18
(GFO) Big Burger - Smashed Beef, Bacon, Provolone, Crispy Onion, Fried Mushroom & BBQ	\$23
(GFO) The Club - Aioli, Fried Chicken, Maple Bacon, Provolone, Lettuce, Tomato & Onion	\$21
(GFO) Nashville - Honey Sriracha Glazed Fried Chicken, Peri Peri Mayo, Lettuce, Tomato, Onion	\$19
(GFO) Dirty Birdy - Maple Glazed Fried Chicken, Crispy Onion, Provolone, Lettuce, Campfire Sauce	\$19

(GFO, V, VeO) Fried Mushroom - Provolone, Crispy Onion, Lettuce, Tomato & Campfire Sauce	\$18
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Add Fresh Grilled Chicken Breast	\$8	Add Maple Bacon	\$5	Swap for Vegan Cheese	\$1
Add Beef & Cheddar	\$7	Add Crispy Onions	\$2	Swap for Gluten Free Bun	\$1
Add Fried Chicken	\$7	Add Lettuce or Tomato	\$1	Make it a combo w/ fries	\$5

Sides

Large +\$10

(GF, V, VeO) Crispy Coated Fries with Roasted Garlic Aioli	\$12
(V, GFO) Mozzarella Sticks with Honey Sriracha	\$12
(V) Cheese Stuffed Garlic Ciabiatta with Maple Chilli Oil	\$12
(VeO, GF) Charred Brussels & Bacon with Garlic Butter & Parmesan	\$12

House Made Pasta - All pasta finished with Parmigiano Reggiano

Upgrade to Woodfired Pizza Bowl for \$6 Or Serve on a Jumbo Fried Chicken for \$10

(GFO) Rigatoni Wagyu Ragu 24 hour woodfired Wagyu Beef Ragu in a Tomato & Red Wine Sauce with Rigatoni	\$29
(GFO) Pappardele Pesto Pollo Chicken Breast, Roased Tomatoes, Kalamata Olives in a Pesto Cream Sauce	\$28
(GFO) Linguini Gamberi Aussie Prawns, Roasted Tomato, Sliced Chilli, Dill & Lemon in a White Wine Butter Sauce	\$31
(GFO) Gnocchi Pancetta Bacon & Sage in a burnt butter sauce with housemade Gnocchi	\$28
(GF, VeO) Risotto Funghi Mixed Wild Mushrooms Garlic Butter & Rosemary with Carnaroli Risotto	\$27
(VeO) Stacked Lasagne Handmade pasta Sheets, with Bechamel, 4 Cheeses, Beef Ragu & Rich Napoli Sauce	\$29
(GFO, VeO) Linguine Primavera Roasted Pumpkin, Capsicum, Mushroom & Kalamata Olives in a Napoli Sauce	\$27
(GFO) Linguine Bolognese 24 hour Slow Cooked Bolognese, with San Marzano tomatoes	\$27

Woodfired Pizza.

Swap for Buffalo Mozzarella	\$4	Add: Chicken, Bacon, Salami or Pepperoni	\$4
Swap for Gluten Free Pizza Base	\$1	Add: Crumbled Beef or Ham	\$4
Swap for Vegan Cheese	\$1	Add: Roasted Vegetables or Kalamata Olives	\$3
Add: Prawns or Steak	\$7	Add: Sliced Chilli, Pineapple or Fresh Rocket	\$2
Add: San Danielle Prosciutto	\$5	Add: Red Onion or Balsamic Onion	\$1
Add: Mozz. or Parmesan	\$3	Add: Fior di Latte, Parmigiano or Gorgonzola	\$4

Signatures

Go Large (12")
for \$6

Surf & Turf - Confit Garlic base • Sliced Rump Steak • Aussie Prawns • Roasted Tomato • Fior di Latte • Onion • Bearnaise	\$29
Gamberi - Confit Garlic Base • Aussie Prawns • Roasted Tomato • Fior di Latte • Chili • Fresh Rocket • Grana Padano Parmesan	\$28
San Danielle - Napoli Base • Buffalo Mozzarella • Fresh San Danielle Prosciutto • Basil • Parmigiano Reggiano	\$28
Godfather - Olive Oil Base • Fresh San Danielle Prosciutto • Kalamata Olives • Roasted Tomato & Artichoke Chili • Fior di Latte • Rocket • Parmigiano Reggiano	\$29
The Hen's Perch - Napoli Base • Aussie Prawns • Chicken • Kalamata Olives • Spanish Onion • Chili • Lemon Thyme	\$29
Maple Bacon & Chicken - Creme Fraiche Base • Mozzarella • Chicken • Maple Bacon • Spanish Onion • Maple Aioli	\$28
La Zucca - Olive Oil Base • Roasted Pumpkin • Maple Bacon • Fior di Latte • Balsamic Onion • Lemon Thyme • Pine Nuts	\$27
The Lion's Share - BBQ Base • Sliced Rump Steak • Pepperoni • Maple Bacon • Chicken • Crumbled Beef • Mozzarella	\$29
The Works - Napoli Base • Maple Bacon • Pepperoni • Crumbled Beef • Kalamata Olives • Roasted Mushroom • Roasted Pineapple • Spanish Onion • Mozzarella	\$28
Siciliana - Napoli Base • Calabrese Salami • Chili • Kalamata Olives • Fior di Latte • Fresh Basil • Parmigiano Reggiano	\$27
Nervous Hen - BBQ Base • Sliced Chicken Breast • Maple Bacon • Roasted Capsicum • Pineapple • Spanish Onion • Mozzarella • Aioli • Parsley	\$28
(V) The Forager - Napoli Base • Kalamata Olives • Roasted Pineapple, Capsicum & Mushrooms • Spanish Onion • Mozzarella • Scallion Aioli • Pine Nuts	\$27
(V) Funghi Tartufo - Creme Fraiche Base • Roasted Rosemary Mushrooms • Balsamic Onion • Fior Di Latte • Pine Nuts • Lemon Thyme • White Truffle Oil	\$29
(V) Mediterranean - Napoli Base • Roasted Capsicum • Roasted Pumpkin • Kalamata Olives • Balsamic Onion • Mozzarella • Lemon Thyme • Pesto Aioli	\$27
(V) Tuscan - Confit Garlic Base • Roasted Capsicum, Tomato & Artichoke • Kalamata Olives • Red Onion • Fior di Latte • Rocket • Parmigiano Reggiano	\$27

Classics.

(V) Margherita - Napoli base • Fior di Latte • Basil • Parmigiano Reggiano	\$24
Supreme - Napoli Base • Beef • Ham • Olives • Capsicum • Mozzarella	\$25
Meat Lovers - BBQ Base • Pepperoni • Ham • Crumbled Beef • Mozzarella	\$25
Capriccosa - Napoli Base • Ham • Olives • Roasted Mushroom & Artichoke • Mozzarella	\$25
BBQ Chicken - BBQ Base • Chicken • Onion • Mozzarella	\$24
Hawaiian - Napoli Base • Ham • Pineapple • Mozzarella	\$24
Pepperoni - Napoli Base • Pepperoni • Mozzarella	\$24
(V) Just Cheese - Napoli Base • Mozzarella	\$23
(V) Garlic Pizza - House Made Garlic Butter • Mozzarella	\$23

Kids Menu

Pizzas:

- Cheese - **\$17**
- Hawaiian - **\$19**
- Pepperoni - **\$18**
- Ham & Cheese - **\$18**

Burger and Chips:

- Beef Cheeseburger **\$16**
- Fried Chicken **\$18**
- Mushroom Burger - **\$17**

Kids Fried Chicken Bites

With Chips & Tomato Sauce - **\$14**

Pasta:

- Linguine Bolognese - **\$19**
- Pappardelle Napoli - **\$18**

Kids Soft Drink or Juice - \$2

Kids Icecream - \$3

Kids Brownie - \$5

Build your own Dessert Pizza \$19

Drizzles - Chocolate, Caramel, Strawberry, Vanilla \$2 Each

Choose your

Base:

(GF)Nutella
(GF)Vanilla
(GF)Honey
(GF, Ve) Custard
(GF)Salted Caramel

Standard Toppings:

Marshmallows
(Ve, GF)Caramel Apple
(Ve, GF)Crumble
(GF) Crunchy Meringue
(GF)Choc Drops(W/M/D)

Premium Toppings:

Vanilla Ice Cream
(GF)Housemade Brownie
(Ve, GF)Pistachio Praline
(Ve)Smashed Oreos
(Ve)Strawberries

\$3 Each

\$4 Each

Desserts

(GFO) Creme Brulee

\$15

Baked Creme Anglais topped with Crisp Burnt Sugar served with Savioardi Biscuits

Bomboloni

\$6

housemade Italian Donuts tossed in Cinnamon Sugar

Option to fill with **Vanilla, Triple Chocolate** or **Salted Caramel**

\$3

Holy Cannoli

\$8

Filled w/ your choice of:

Triple Choc w/ Oreo or **Vanilla & Lemon w/ Pistachio Praline**

(GFO) Tiramisu

\$14

Coffee Soaked Sponge Layered with a Rich Vanilla Cream, topped with fresh shaved chocolate

(GFO) Warm Triple Chocolate Brownie

\$14

Rich & Decadent with Vanilla Gelato & Crunchy Meringue

(Ve, GF) Apple Crumble Skillet

\$15

Caramelised Apple, Toasted Crumble, with Custard & Berry Coulis

Upgrade the custard to icecream for **\$2**

Dessert Cocktails

Toblerone Martini - *Decadent, Nutty & Easy Drinking*

\$18

Baileys, Kahlua, Frangelico & Cream with Shaved Chocolate

Choc Mint Martini - *rich, refreshing & well rounded*

\$18

Creme de Cacao, Bailey's, Fernet, Cream & Chocolate Bitters.