

PIZZA BREADS \$15

Vegan Pizza Base 
All the herb and pizza breads are made on 11" inches pizza base.

- Tomato Sauce & Cheese
- Pine Nut Pesto &Parmesan
- Garlic & Olive Oil
- Italian Herb & Olive Oil
- Garlic & Cheese

WOODFIRED PIZZAS

(Available 11 am to 9pm)

Vegan Pizza Base 
Gluten Free Pizza Bases Available \$5
Vegan Cheese \$3
Prawns \$5.5, Anchovies \$4
Chicken, Pepperoni, Calabrese, Salami, Ham \$4.5,
Capsicums, Spinach, Caramelised Onions, Olives, Mushrooms \$3.5
Extra: Cheese \$3, Bocconcini \$3

All Pizza's are Topped with Mozzarella Cheese

Pizza Bianca (V) Crushed garlic, fresh rosemary & bocconcini	\$17
Margherita (V) Pizza Sauce, Cherry tomatoes, basil leaves, bocconcini & oregano	\$22
Vegetarian (V) Pizza Sauce, Mushrooms, spinach, onions, capsicums, pineapple & olives	\$24
Pepperoni Pizza Sauce, Pepperoni & mozzarella cheese	\$23
BBQ Chicken BBQ Base, Roasted chicken, capsicums, spinach & onions topped with bbq sauce	\$25
Hawaiian Pizza Sauce, Shaved ham & pineapple	\$23
Calabrese Pizza Sauce, Olives, calabrese salami, onion, capsicums & basil	\$24
Italian Meat Feast Pizza Sauce, Mild salami, chorizo, ham and bacon	\$25
Gamberi Pizza Sauce, Garlic & Olive Oil, King prawns, onion, feta cheese, rocket leaves	\$26
Napolitano Pizza Sauce, Anchovies, cherry tomatoes, olives, oregano flakes & basil	\$24
Prawns & Chorizo Pizza Sauce, Marinated prawns, mild chorizo, bocconcini cheese, spinach & lime	\$26
Supreme Pizza Pizza Sauce, Sliced mild pepperoni, ham, red onions, capsicums, olives, Mushrooms, spinach & pineapple	\$26
Pesto Chicken Pizza (N) Pesto base, marinated chicken, Caramelised onions & chilli aioli.	\$24
Funghi Pizza (V) Garlic and e.v.o.o. Base, fresh mushrooms, mozzarella cheese, buffalo: Milk ricota, fresh basil, rocket leaves and truffle infused olives oil.	\$25
BBQ Meatlover Pizza BBQ base, mozzarella cheese, pepperoni, calabrese salami, ham, Bacon, chicken, pineapples and peppers.	\$27
Capricciosa Pizza Pizza Sauce, mozzarella cheese, shaved ham, olives, mushrooms & . Artichoke hearts	\$25
Peri-Peri Chicken Pizza  Pizza Sauce, mozzarella cheese, peri-peri chicken, red peppers, Peri- peri sauce & onion	\$24
Pizza Verde (V, N) Basil pesto base, baby spinach, artichoke hearts, olives, roasted peppers, cherry tomatoes	\$25

KIDS MEAL \$13

Napolitana Penne Pasta with napolitana sauce & parmesan cheese
Bolognese Penne Pasta with beef bolognese sauce and parmesan cheese
Chicken Schnitzel with Chips and tomato sauce
Chicken Nuggets with Chips and tomato sauce

- BYO \$10 / BOTTLE OF WINE ONLY
- BYO CAKE \$10
- 15% PUBLIC HOLIDAY SURCHARGE

GOURMET PASTA & RISOTTO

(Available 11 am to 9pm)

GF - Gluten Free Pasta available \$5 extra

All Pasta and Risoto Dishes are topped with Parmesan Cheese

Beef Lasagne Homemade Beef Lasagne with layered pasta sheets, slow cooked beef with bechamel sauce & Mozzarella Cheese	\$25
Ravioli (N,V) Homemade Spinach & ricotta cheese ravioli with napolitana and Basil and pine nut pesto sauce	\$27
Spaghetti Bolognese Spaghetti served with a sauce made from tomatoes, minced beef garlic, red wine & italian herbs.	\$25
Spaghetti Prawns Garlic tossed king prawns, fresh diced tomatoes, fresh basil, White wine, olive oil, fetta cheese and lemon juice	\$27
Spaghetti Carbonara Bacon & mushrooms creamy garlic & white wine sauce	\$25
Penne Chicken & Pesto (N) Chicken breast pieces, basil & pinenut pesto in a creamy Sauce with rocket leaves	\$25
Penne Amatriciana  Pepperoni, olives, capsicums and chilli in a red wine & napolitana sauce	\$25
Risotto Chicken & Mushrooms (GF) Arborio rice in a creamy chicken & mushroom sauce finished with Baby spinach	\$26
Risotto Gamberi (GF)  Risoto with king prawns chilli & rocket leaves in a napolitana sauce	\$27
Pumpkin Risotto (GF, V) Roasted pumpkin, baby spinach, capsicum & kalamata olives cooked in a clear vegetable broth	\$25
Mushroom & Lemon Chilli Spaghetti (V)  Olive oil, garlic, lemon, chilli, parsley with spaghetti pasta	\$25
Penne Pollo Funghi Roasted chicken breast, mushrooms, thyme, caramelised onions, cream, Baby spinach and parmesan	\$25
Macadamia Spaghetti (N,V) Sundried tomatoes, crushed macadamia, creamy basil pesto	\$25
Penne Saltata  Bacon, chilli, beef bolognese, touch of cream, parsley With penne pasta	\$27
Ravioli Burnt Butter (V) Cooked in burnt butter and sage sauce with walnuts and parmesan	\$27
Baked Ricotta Gnocchi Ricotta gnocchi, napoletana sauce, onions, mozzarella cheese, cream, Basil leaves and parmesan cheese with italian bread (allow 10-15 mins.)	\$35

HOMEMADE DESSERTS

Tiramisu Coffee-soaked lady fingers and creamy mascarpone cheese, topped with a dusting of cocoa.	\$13
Vanilla Panna Cotta (GF) A silky and velvety Italian delight, infused with vanilla beans accompanied by fresh strawberries	\$12
Chocolate Mousse (GF) A rich, smooth dessert made with the finest dark chocolate, whipped to perfection with whipped cream and strawberries.	\$13
Nutella Pizza (Strawberries, Vanilla Ice Cream, Icing Sugar)	\$17

(GF) - Gluten Free | (V) - Vegetarian | (N) - Nuts

VanillaPod

PIZZA & PASTA BAR

BREAKFAST | LUNCH | DINNER

WE CATER LARGE GROUPS & PARTIES

HOT AND COLD BEVERAGES

Sml \$4.50	Med \$5	Large \$6
COFFEE		
Flat White, Latte, Cappuccino, Long Black		
Short Black, Piccolo Latte , Macchiato	\$4	
CAKES		
Please see the Cake Display Inside for Our House made Cakes		
HOT DRINKS		
Mocha, Hot Chocolate, White hot Chocolate, Chai Latte, Turmeric Latte, Matcha Latte, Beetroot Latte	Extra \$0.5	
AFFOGATO	\$6	
Vanilla ice cream topped with a shot of hot espresso		
Babyccino	\$1.5	
TEA	\$5	
(Exclusive Sri Lankan Pyramid Tea Bag infused in Hot Water Pot)		
English Breakfast Tea, Earl Grey Tea , Green Tea & Jasmine, Leaves of Peppermint, Flowers of Chamomile, Lemon & Ginger, , Australian Lemon Myrtle, Chai Tea		
Extra - Coffee Shot, Decaf, Vanilla, Hazelnut, Caramel Milks - Soy Milk, Almond Milk, Lactose Free, Oat Milk	Extra \$0.5	Extra \$1

ICED DRINKS

(All Ice Drinks are Made with Ice Cream, Milk & Topped with Whipped Cream)	
Coffee, Mocha, Chocolate, Chai	\$7
Iced Long Black, Iced Latte (Without Cream or Ice Cream)	\$6

FRESHLY SQUEEZED JUICE \$11

Apple | Orange | Watermelon
Apple & Orange
Apple, Orange & Watermelon

SMOOTHIES (Gluten Free) \$11

Super Berry (Mixed Berries With Vanilla Yoghurt & Apple Juice)	
Mango Tropicana (Mango, Banana & Pineapple Juice) Dairy Free	
Banana & Berry (Banana, Berries & Almond Milk) Dairy Free	
Banana & Honey (Banana, Honey with the Almond Milk) Dairy Free	
Avocado, Almond & Banana (Avocado, Almonds Banana with Full Cream Milk)	

Extra - Protein Shake Mix \$2

MILK SHAKES & THICK SHAKES

Add Malt \$2	
Milk Shakes	\$7.5
Chocolate, Caramel, Strawberry, Vanilla, Cookies and Cream	
Thick Shakes	\$9
Chocolate, Caramel, Strawberry, Vanilla, Cookies and Cream	

DRINKS

Soft Drinks (Coke, Coke Zero, Fanta, Sprite)	\$5.5
Ginger Beer / Ice Tea (Peach / Lemon)	\$5.5
Lemon Lime Bitters	\$7.5
San Pellegrino Sparkling Water 500 ML	\$6

BEERS & CIDER

Apple Cider	\$10
Cascade Light	\$9
Peroni Nastro Azero - Italy	\$9
Corona - Mexico	\$9
Heineken Zero	\$9
Capital Pale Ale (5%)	\$12
Bent Spoke Crankshaft (5.8%) - Canberra	\$12

TAP BEERS AVAILABLE

(Please check out Tap Beer Counter)
Schooner | Pint | Jug

SPARKLING WINES

Cora - Prosecco - King Valley VIC	\$14
Lightly fruity with crisp acid backing and a medium dry finish 200 ML	
Masterpeace - Pink Moscato - Nth. West Victoria	\$13
Sweet and lightly fizzy with tropical fruit flavours 200 ML	
Asti: Riccadonna Spumante; Italy	\$38
Sweet and fizzy with clean fresh green melon fruit flavours	

WHITE WINES

Vanilla Pod Dry White - Chardonnay Blend	\$12	\$34
Fresh and crisp with tangy fruit and a dry finish.		
Talinga Park - Sauvignon Blanc - South East Australia	\$12	\$38
Easy drinking with good fruit flavour and fine light tannins.		
Mandoletto - Pinot Grigio - Delle Venezie Italy	\$13	\$40
Medium bodied with dry pear like flavours backed by a gentle acid structure.		
The Colony Hillcrest - Riesling - Coonawarra SA	\$12	\$36
Crisp varietal fruit showing citrus & lime characters with a nice dry finish.		

Riverby: Sauvignon Blanc; Marlborough NZ	\$42
A fuller bodied style with rich passionfruit and other tropical fruits flavours & a classic sav blanc herbaceousness before a crisp dry finish.	
Heart & Soul - Moscato - South East Australia	\$40
Soft sweet green melon fruit with acid support low alcohol. and a light fizz	

RED WINES

Andrewpeace Masterpeace - Rosé - Victoria	\$12	\$36
A delicate tinge of strawberry sweetness and raspberry overtones on the nose, flavours of sour cherry and grapefruit to the end.		
Vanilla Pod Dry Red - Cabernet Blend	\$10	\$30
Medium bodied with fresh berry fruit & very light tannins.		
Coonawarra Estate - Shiraz - Coonawarra SA	\$12	\$36
A traditional style; full bodied with rich dark berry fruit flavours & smooth fine tannins.		
Chianti - Tuscany ITALY	\$13	\$40
Full flavoured & approachable with a medium body & fine dry tannin.		
The Inventor - Merlot - McLaren Vale SA		\$36
An excellent varietal example with good ripe plummy fruit & a medium to full body.		
Boisterous - Cabernet Sauvignon - Barossa Valley SA	\$12	\$36
A generously flavoured style with good varietal fruit & soft chalky tannins in support.		

Reschke Malbec: Limestone Coast S.A.	\$13	\$39
A smooth richly flavoured style with ripe plum and Mulberry fruit and chalky polished tannins.		

MOCKTAILS

Passionfruit Colada	\$14
Pineapple Juice, Coconut Cream, Passionfruit, Lime Juice	
Virgin Mojito	\$14
Lime Juice, Mint, Simple Syrup, Sparkling Water, Crushed Ice	
Raspberry Flamingo	\$14
Lemonade, Raspberry Cordial, Club Soda, Lemon Slice	

COCKTAILS

Mimosa Prosecco & Orange Juice	\$16
Green Hawaiian Light Rum Green Melon Midori, Pineapple Juice	\$20
Aperol Spritz Prosecco, Soda Water, Aperol	\$16
Espresso Martini Vodka, Kahlúa, Espresso Coffee	\$19
Mojito Rum, Soda Water, Lime Juice, Mint	\$17
Margarita Tequila, Cointreau, Lime Juice	\$19
Pina Colada White Rum, Pineapple Juice, Lime Juice, Coconut Cream	\$19

SPIRITS (1 Shot = 30 ml) \$11 Extra Shot \$9

(Mixers : Soda / Tonic Water / Coke / Coke Zero / Sprite
Orange Juice / Pineapple Juice / Apple Juice)

Scotch Whisky	Single Malt Whisky	Baileys Irish Cream
Gin	Brandy	Midori
Bourbon	Sambuca	Malibu Coconut Rum
Vodka	Frangelico	Limoncello
Rum	Kaluha	Aperol Spritz
Tequilla		

BREAKFAST (Available till 2 PM)

TOAST OPTIONS	
Cantina Soudough Toast	\$8
Gluten Free Toast	\$8
Wood Fired Italian Bread	\$8.5

SPREAD OPTIONS

Strawberry jam, Peanut Butter, Vegemite

ADD EXTRAS WITH ANY BREAKFAST MEAL

Halloumi	\$3.5
Smoked Salmon / 2 Hash Brown / 2 Bacon Rashers / 2 Eggs	\$5 Ea
Avocado / Grilled Mushroom / Grilled Tomato / Wilted Spinach	\$4.5 Ea
Baked Beans	\$4.5 Ea
Hollandaise Sauce	\$2Ea

BREAKFAST MEAL

Eggs on Toast	\$12
Your Choice of Two Eggs Fried / Scrambled / Poached on Italian Toast	
Deluxe Egg & Bacon Roll	\$13
Double Egg & Grilled Bacon, Cheese with Tomato Relish.	
Brekky Burger	\$15
Fresh Beef Patty, Baby Spinach, Crispy Bacon, Fried Egg & Tomato Relish.	
Big Breakfast	\$24
Your choice of 2 eggs on toast with bacon rashers, hash brown, grilled tomato, mild sausage & grilled mushrooms.	
Veggie Breakfast (V)	\$23
Grilled halloumi on toast with hash brown, grilled tomato, baked beans, wilted spinach, grilled mushrooms & avocado.	
Low Carb Breaky	\$22
Sourdough toast, wilted spinach, 2 poached eggs, smoked salmon, grilled mushrooms & orange segments	
Avocado & Feta Smash	\$22
Coriander lime & ginger infused Smashed hass avocado, poached eggs, crumbled feta cheese on cantina sourdough	
Classic Omelete	\$22
Classic omelete, champagne ham, tasty cheese, tomato, baby Spinach & Buttered Toast	
Eggs Benedict	\$20
Soft Poached eggs on toasted sour dough & hollandaise. Your choice of (Bacon, Smoked Salmon, Shaved Ham, Wilted Spinach)	
French Toast	\$20
Thick bread soaked in egg mix & baked, fresh berries, maple syrup & whipped cream	
Homemade Butter Milk Pancake	\$20
Maple syrup, fresh berries, banana & vanilla ice cream	

FRESH SALADS

Add Chicken \$5 Add Avocado \$4.5

Caesar Salad	\$16
Baby Cos Lettuce, Crispy Baon, Croutons, Aged Parmesan Cheese, Boiled Egg & Homemade Caesar Dressing	
Orange Almond Salad (GF, V, N)	\$16
Mixed Leaves, Roasted Almond Flakes, Radish, Orange & Spinach & Italian Dressing.	
Italian Salad (GF, V)	\$14
Mix Leaves, Cucumber, Tomato, Onion, Kalamata Olives & Italian Dressing	
Rocket & Parmesan (GF)	\$15
Rocket leaves, reddish & aged parmesan cheese with	

GOURMET SANDWICHES (Fresh or Toasted) (Available till 3 PM)

Smoked Salmon	\$14.5
Spinach, Spanish Onions, Capers & Cream Cheese On a Soft Turkish Bread	
Hawaiian	\$13.5
Smoked Ham, Cheese, Tomato, Spinach, Pineapple & aioli On Turkish Bread	
Blat with Chips	\$21
Freshly prepared sandwich with crispy bacon, mix lettuce, sliced Tomatoes, fresh avocado on lightly toasted turkish bread aioli & chips	
Steak Sandwich	\$22
Open faced on woodfired italian bread, lettuce, Tomatoes, caramelised Onions, sliced beetroot, melted cheese & BBQ sauce with chips	

GOURMET BURGERS (Available till 3 PM)

(ADD CHIPS \$ 3 Extra)	
Add Extra	
1Egg, Beetroot, Pineapple, Double Cheese	\$2
Bacon Rashers , Avocado	\$4.5
Beef Patty	\$6
Beef & Cheese	\$15
Beef Patty, Lettuce, Spanish Onions, Cheddar Cheese, Homemade Tomato Relish, Mayo	
Southern Fried Chicken Burger	\$16
Southern Fried Chicken Breast, Lettuce, Tomato, Peri Peri Mayo	
Veggie Burger (V)	\$16
Veggie Patty, Sliced Beetroot, Lettuce, Spanish Onions, Tomato, Melted Cheese & Tomato Relish	
Aussie Burger	\$17
Beef Patty, Bacon, Lettuce, Tomato, Cheddar Cheese, Sliced Beetroot, Tomato Sauce, Aussie Style Mustard, Mayo	
Extra Sauces: Homemade Aioli \$1 Homemade Relish \$1 Smokey BBQ, American Mustard, Tomato, Bbq Allergy Alerts - Nuts - N, Gluten Free - GF, Vegan - V	

STARTERS / ENTREE (Available 11 am to 9pm)

Garlic Bread (V)		\$8
Lightly toasted Italian bread with garlic butter		
Pizza Bianca (V)		\$17
Garlic & Olive Oil , Fresh Rosemary, Bocconcini, & Mozzarella Cheese		
Warm Bruschetta (V)		\$14
Tomato, Spanish Onions, Fresh Basil, Olive oil & baked with Parmesan		
King Prawns Skewers (GF)	6 Prawns	9 Prawns
Lime and Garlic Marinated Prawn Skewers with Rocket & Pear Salad, Lemon & Homemade Aioli	\$18	\$24
Arancini Balls	\$18	\$22
Panko crumbed Golden, Buffalo Boconccini, Mushroom & Risoto Balls, Basil Pinenut Pesto & Baby Beet & Rocket Leaves		

ALL DAY MEALS (Available 11 am to 9pm)

Chicken Schnitzel	\$22
Freshly crumbed and deep fried chicken breast with chips, house salad & gravy	
Lemon Pepper Squid	\$24
Lightly dusted & fried squid with chips, salad, lemon & aioli	
Fish & Chips	\$24
Freshly battered or grilled barramundi with chips, salad, lemon & aioli	
Chicken Parmigiana	\$26
Topped with ham, napolitana sauce, parmesan & mozzarella cheese served with chips & House salad	
Lamb Shank (GF)	\$30
Slow cooked lamb leg in red wine, rosemary & tomato sauce served with steamed vegetables & creamy mash potatoes	
Atlantic Salmon	\$34
Pan seared salmon fillet served with Rocket Pear Salad, Cherry Tomatoes Dukkah, Aioli and Lemon	
Veal Funghi	\$30
Veal medallions cooked in mushroom sauce, creamy mash potatoes & steamed vegetables	
Veal Saltimbocca	\$32
Veal medallions, Prosciutto, wine, sage, napoletana sauce served with steamed vegetables and rocket salad	

GRILLED STEAKS (Available 11 am to 9pm)

(Cooked To Your Liking)
Choose Sides (Any 2) : Chips / Salad / Mash Potatoes / Steamed Vegetables
Sauces: Gravy, Mushroom Gravy

Rump Steak (300 gm)	\$30
Black Angus Prime Steak	
Sirloin Steak 300 - 350 gm	\$34
100 Days Grass Fed Beef	
Surf & Turf (300 gm)	\$42
Grain fed Black Angus Steak with Garlic Prawn Sauce	

Add Gravy	\$2
Add Mushroom Sauce	\$3
Straight Cut Chips with Tomato Sauce	\$8
Potato Wedges with Sweet Chilli & Sour Cream	\$12
Bowl of Steamed Vegetables	\$14