

## A La Carte Menu

### 2 Course \$45

(pick 1 entrée & 1 main or 1 main & 1 dessert)

### 3 Course \$53

(pick 1 entrée, 1 main & 1 dessert)



#### Entrees

Garlic & cheese woodfired pizza / mozzarella / oregano

Seared scallops / fried chorizo / romesco / toasted almonds(gf)

Lamb croquettes / mint yoghurt / pickled cucumber / shaved parmesan

Fried brie / cumberland sauce / pickled shallot salad (v)

#### Mains

250g porterhouse / french fries / garden salad (gf)  
(sauces – red wine jus / green pepper corn jus / bearnaise sauce)

Pan seared snapper / sauteed broccolini / roasted kipfler potatoes / lemon & caper brown butter sauce (gf)

Potato gnocchi / parsley & garlic cream / sauteed mixed mushrooms / parmesan (v.gfo)

Any authentic woodfired pizza

#### Desserts

Lemon tart / berries / candied orange peel (gf)

Chocolate nemesis / vanilla mascarpone / citrus tuile / berries

Mango sorbet / caramelized pineapple / toasted almonds (gf.df)

#### Sides

Shoestring fries / rosemary salt / garlic aioli (gf.v) \$8

Garden salad / mixed salad leaves from the garden / cherry tomatoes / pickled shallots / fetta / house dressing \$8

Sauteed broccolini / freshly squeezed lemon juice & butter \$8

## Authentic Italian Woodfire Pizza



### **Florentine (v)**

creamy spinach / mozzarella / free range egg

### **Mexicana**

napoli / mozzarella / salami / charred red capsicum / chilli

### **Lamb**

napoli / mozzarella / fetta / mint yogurt / sliced red onion

### **Margherita (v)**

napoli / mozzarella / basil

### **Prawn**

mozzarella / garlic / chorizo / chilli / chives

### **Pumpkin Pancetta**

mozzarella / fetta / rocket pesto / balsamic glaze

### **Prosciutto**

mozzarella / San Nicola prosciutto / cherry tomatoes / rocket / parmesan

### **Truffle**

sauteed mushroom / mozzarella / San Nicola prosciutto / parmesan /  
truffle / rocket

(v) Vegetarian

Gluten free base available on all pizza options