

PIZZA

Gluten free \$5 extra

	Medium	Large
Margaritta, Buffalo Mozzarella, basil	13	18
Garlic, Olive oil, chilli, fetta	13	18
Field Mushroom Spinach, ricotta, rosemary, truffle oil	17	20
Roast Pumpkin, sage, chilli, goats curd, roquette	17	20
Salami- Classic hot Calabrese	13	18
Capsicum, salami, olives, mushroom	17	20
Prawns, mussels, anchovies, olives	18	21
Chicken prosciutto, pineapple and smokey BBQ sauce	17	20
Chorizo, artichoke, fig & onion Jam	16	19
Roasted vegetable and pesto	16	19
Pork Belly, seeded mustard apple, red onion	17	20

PASTA

Spaghetti, Linguine or Penne & your choice of sauce

Gluten Free \$2 extra

Chicken bacon in a light cream sauce	16
Traditional Carbonara with bacon, egg, cracked pepper, olive oil	15
Lasagne – layered with bolognese sauce, pasta sheets, béchamel & mozzarella	15
Puttaneca- olives, anchovies, chilli, baby capers, napolitana sauce	16
Bolognese – a rich meat and napolitana sauce	16
Chicken risotto with mushroom and baby spinach in a light cream sauce	16
Vegetarian Risotto with roasted capsicum, zucchini, olives and mushroom	16
Marinara- fresh mussels, prawns, calamari, fish, olive oil	18
Blue swimmer crab meat, baby capers, chill, shallots & rose sauce	17

HOME MADE PASTA

All Made in house with love by our chefs

Duck & shallot Ravioli with mushroom, pine nuts, truffle oil	18
Slow braised beef ragú with potato gnocchi	17
Potato gnocchi in a creamy gorgonzola sauce	17
Spinach ravioli with olives, fennel, basil, lime & olive oil (VEGAN)	16
Prawn ravioli in a rosé sauce with choizo and basil pesto	17
Chicken and mushroom ravioli with pine nuts and a creamy leek sauce	16

-Half & half pizza \$2 extra

-Extra Toppings \$3 extra per item

-Vegan Cheese available (no charge)

-Please lets us know if you have any dietary requirements or allergies, we are happy to provide certain alterations