

# DINE IN

## TO START

<b>WOOD-FIRE OLIVES</b> MIXED ITALIAN OLIVES BAKED IN OUR OVEN SERVED WITH FRESHLY BAKED BREAD	8.9
<b>EGGPLANT CHIPS</b> SERVED WITH SPICY AIOLI	11.5
<b>MUSHROOM &amp; TRUFFLE ARANCINI(3)</b> MIXED MUSHROOM AND BLACK TRUFFLE ARANCINI WITH GREEN PARSLEY SOY AIOLI	14.5
<b>INSALATA CAPRESE</b> MULTI LAYERS OF OX HEART TOMATO, BUFFALO MOZZARELLA AND BASIL, MALDON SALT AND DRIZZLE OF EVO	18.5
<b>POLPETTE DI POLLO</b> CHICKEN MEATBALLS BAKED IN A CACCIATORE SUGO, SERVED WITH WOOD FIRED BREAD	ENTRÉE (3) 13.9 MAIN (6) 24
<b>EGGPLANT PARMIGIANA</b> BAKED LAYERS OF EGGPLANT, TOMATO SUGO, MOZZARELLA, BASIL AND PARMIGIANO	MAIN 19.9
<b>SALUMI &amp; CHEESE BOARD</b> SELECTION OF CURED MEATS AND ITALIAN CHEESE WITH WOODFIRED BREAD	
2 PEOPLE SHARING BOARD	22.9
4 PEOPLE SHARING BOARD	29.9

## PASTA & RISOTTO

OUR PASTA IS FRESHLY HAND-MADE ON PREMISES AND IS SERVED SLIGHTLY OVER AL DENTE

MOST COMBINATIONS ARE AVAILABLE AS GLUTEN FREE PASTA

<b>TAGLIATELLE BOLOGNESE</b> TAGLIATELLE SERVED WITH A TRADITIONAL BEEF BOLOGNESE RAGU AND SHAVED PECORINO CHEESE	24.9
<b>SPAGHETTI CARBONARA</b> SPAGHETTI WITH SMOKED PANCETTA, EGG, CREAM, PARMIGIANO REGGIANO CHEESE AND BLACK PEPPER	24.9
<b>CLASSIC LASAGNA AL RAGU'</b> BAKED PASTA SHEETS WITH LAYERS OF BECHAMEL SAUCE, BOLOGNESE RAGU AND PARMIGIANO REGGIANO CHEESE	24.9
<b>LINGUINE DI MARE</b> LINGUINE SERVED WITH MORETON BAY BUG, TASMANIAN MUSSELS, CALAMARI, CHILLI AND GARLIC SAUCE	27
<b>PUMPKIN RISOTTO</b> RISOTTO WITH ROASTED PUMPKIN, BASIL PESTO, GOAT'S CHEESE MOUSSE. OPTION: ADD CRISPY PANCETTA \$1	26
<b>GNOCCHI BAR</b> - HOME-MADE GNOCCHI WITH YOUR CHOICE OF THE FOLLOWING:	
- SORRENTINA: BAKED WITH NAPOLI SAUCE, STRACCIATELLA CHEESE, GRANA PADANO AND FINISHED WITH FRESH BASIL AND EXTRA VIRGIN OLIVE OIL	24.9
- CREAMY GORGONZOLA CHEESE SAUCE	24.9
- BOLOGNESE - TRADITIONAL BEEF BOLOGNESE RAGU AND SHAVED PECORINO CHEESE	24.9
- KING PRAWNS, ZUCCHINI, CHERRY TOMATOES, GARLIC AND CHILLI	27

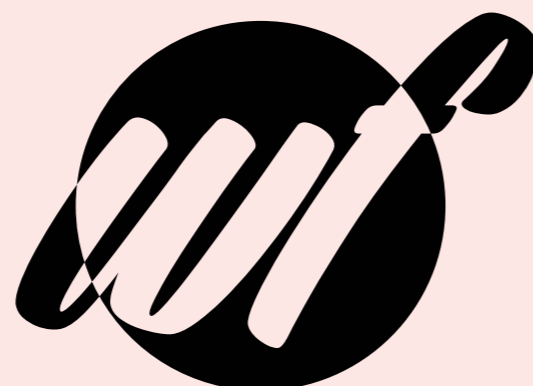
PLEASE NOTE THERE IS A 1.5% SURCHARGE FOR CREDIT CARDS - SORRY WE CAN'T SPLIT BILLS ON WEEKENDS A 10% SUNDAY & PUBLIC HOLIDAY SURCHARGE WILL APPLY / ALL CARDS WILL INCUR APPLICABLE BANK SURCHARGES

## MAINS

<b>TWICE COOKED DUCK</b> TWICE COOKED HALF DUCK SERVED WITH BRAISED CABBAGE, PANCETTA AND ORANGE DUCK JUS	36
<b>CALAMARI</b> FRIED WITH HOUSE-MADE AIOLI, SERVED WITH BALSAMIC DRESSED ROQUETTE	ENTRÉE 18.5 MAIN 28.9
<b>INSALATA DI FARRO</b> SPELT GRAIN SALAD WITH COS LETTUCE, CHERRY TOMATOES, CUCUMBER, SPRING ONION, PICKLED EGGPLANT, LIGURIAN OLIVES AND GOAT'S FETA. VEGAN OPTIONAL <u>ADD ROAST CHICKEN OR PULLED LAMB \$6</u>	19.5

## CONTORNI

<b>INSALATA AGRODOLCE</b> ROQUETTE SALAD, PEAR, SHAVED PECORINO, BALSAMIC AND HONEY DRESSING	14.9
<b>GREEN SALAD</b> MIXED GREEN LEAVES WITH CITRONETTE DRESSING	8.5
<b>THICK CUT CHIPS</b> THICK CUT CHIPS SERVED WITH HERBS SALT AND SOY AIOLI	8.9
<b>BROCCOLINI</b> SAUTEED BROCCOLINI WITH GARLIC AND CHILLI OIL TOPPED WITH PICKLED MIX CHILLIS, TOASTED ALMONDS AND GOAT'S FETA	11.5
<b>WOODFIRED BREAD</b>	4.5



## GLUTEN FREE PIZZA AVAILABLE

GLUTEN FREE PIZZA AVAILABLE IN LARGE ONLY  
VEGAN CHEESE \$1.50

PLEASE NOTE WE DO NOT DO HALF HALF PIZZAS

## MEAT PIZZA

	S	M	L
<b>VESUVIUS (LARGE SIZE ONLY)</b> PART PIZZA / PART CALZONE! CALZONE FILLED WITH SAN MARZANO, FIOR DI LATTE AND NDUJA. PIZZA TOPPED WITH FIOR DI LATTE, HOT SALAMI, SUNDRIED TOMATOES, BUFFALO MOZZARELLA AND BASIL			24
<b>CHIMI-CHURRI 2</b> PORK SAUSAGE, NDUJA, PROVOLONE, CARAMELISED ONION, ROASTED CAPSICUM AND SALSA VERDE	17	20	24
<b>SOUPELLA</b> MARINATED LAMB, FIOR DI LATTE, CARAMELIZED ONION, TZATSIKI, TOMATOES, ROQUETTE AND FRESHLY SQUEEZED LEMON (OPTIONAL: SWAP LAMB FOR CHICKEN)	17.5	20.5	24.5
<b>POLLO 2</b> SWEET CHILLI-ROASTED CHICKEN, PROVOLONE CHEESE, CARAMELISED ONION, ROASTED CAPSICUM, AND ROQUETTE	17	20	24
<b>BASIL AND FRIENDS</b> BASIL PESTO, FIOR DI LATTE, PORK SAUSAGE, EGGPLANT, CHILLI AND FRESH BASIL	17	20	24
<b>TIRRENO</b> SAN MARZANO TOMATOES, FIOR DI LATTE, BUFFALO MOZZARELLA, ROQUETTE, PROSCIUTTO, SHAVED PARMIGIANO REGGIANO CHEESE	19	22	26
<b>CALABRESE</b> NDUJA SALAMI, CALABRESE SALAMI, FIOR DI LATTE, MARINATED GREEN OLIVES, LIGURIAN OLIVES AND GRANA PADANO	17	20	24
<b>ITALIAN CAPRICIOSA</b> SAN MARZANO TOMATOES, FIOR DI LATTE, MUSHROOMS, LEG HAM, LIGURIAN OLIVES AND MARINATED ARTICHOKE	17	20	24
<b>PORCO PORCINI</b> TRUFFLE OIL, PROVOLONE CHEESE, ITALIAN PORK SAUSAGE, PANCETTA AND PORCINI MUSHROOMS (TRY WITH A NAPOLI BASE)	17	20	24
<b>MACELLAIO</b> SAN MARZANO TOMATOES, PROVOLONE CHEESE, CALABRESE SALAMI, PORK SAUSAGE, PANCETTA, SALSA VERDE AND GRANA PADANO	17.5	20.5	24.5
<b>TROPICAL</b> SAN MARZANO TOMATOES, MOZZARELLA, LEG HAM AND PINEAPPLE	16	19	23

## SEAFOOD PIZZA

	S	M	L
<b>ASCEA 2</b> SUNDRIED TOMATOES, GARLIC, FIOR DI LATTE, ZUCCHINI, KING PRAWNS, BLUE SWIMMER CRAB MEAT, CHILLI AND GRANA PADANO	19	22	26

## VEGETARIAN PIZZA

	S	M	L
<b>GARLIC PIZZA</b> GARLIC OIL, HERBS, FIOR DI LATTE AND SEA SALT	13.5	15.5	19.5
<b>MARGHERITA</b> SAN MARZANO TOMATOES, FIOR DI LATTE AND BASIL <u>(SUGGESTION: ADD BUFFALO MOZZARELLA \$3)</u>	15.5	18.5	22.5
<b>PISCIOTTA 2</b> FIOR DI LATTE, PUMPKIN PUREE, ZUCCHINI, ROASTED POTATO, ROASTED EGGPLANT AND ROASTED CAPSICUM <u>(MEAT SUGGESTION: HOT SALAMI \$2)</u>	17	20	24
<b>TARTUFO 2</b> ROASTED POTATOES, FIOR DI LATTE, CARAMELISED ONION, MIXED HERBS, GRANA PADANO AND TRUFFLE OIL <u>(MEAT SUGGESTION: ADD PANCETTA \$2)</u>	17	20	24
<b>VEGANO</b> PUMPKIN PUREE, PORCINI MUSHROOM, CARAMELISED ONION, VEGAN SALSA VERDE AND PINE NUTS. OPTION OF : VEGAN CHEESE / GOATS FETA (NON VEGAN)	17	20	24
<b>CAPRI</b> BASIL PESTO, SUNDRIED TOMATOES, LIGURIAN OLIVES, ZUCCHINI, GOAT'S FETA AND FRESH BUFFALO MOZZARELLA <u>(MEAT SUGGESTION: ADD PULLED LAMB \$3)</u>	17	20	24
<b>MUSHROOM</b> SAN MARZANO TOMATOES, FIELD MUSHROOMS, PORCINI MUSHROOMS, FIOR DI LATTE, GRANA PADANO AND TRUFFLE OIL <u>(MEAT SUGGESTION: ADD PROSCIUTTO \$2)</u>	17	20	24
<b>MONTE</b> LIGURIAN OLIVES, GARLIC, FIOR DI LATTE, ARTICHOKE, SUNDRIED TOMATOES, BASIL AND GRANA PADANO <u>(MEAT SUGGESTION: PORK SAUSAGE \$2)</u>	17	20	24

## DESSERTS

<b>EVOO CAKE</b> LEMON AND EXTRA-VIRGIN OLIVE OIL CAKE, VANILLA ICECREAM AND HONEY	11.5
<b>TIRAMISU</b> HOMEMADE TIRAMISU MADE WITH SAVOIRARDI BISCUITS DIPPED IN COFFEE AND MARSALA WITH LAYERS OF MASCARPONE AND EGG CREAM, TOPPED WITH COCOA POWDER AND WHITE CHOCOLATE CHIPS	10.5
<b>SICILIAN CANNOLI</b> TRADITIONAL SICILIAN CANNOLI FILLED WITH SWEET RICOTTA, DIPPED IN PISTACHIO. OPTIONAL NUTELLA DIPPING SAUCE (\$0.5)	5.5
<b>AFFOGATO AL CAFFE</b> VANILLA BEANS GELATO, ESPRESSO SHOT COFFEE, BISCOTTI. ADD YOUR CHOICE OF LIQUOR (\$5)	8
<b>NUTELLA CALZONE (VEGAN OPTIONAL)</b> SERVED WITH VANILLA ICE CREAM	9.9
<b>DARK CHOCOLATE CALZONE (VEGAN OPTIONAL)</b> SERVED WITH VANILLA ICE CREAM	9.9
<b>WHITE CHOC &amp; STRAWBERRY PIZZA</b> SERVED WITH VANILLA ICE CREAM	10.9
<b>VANILLA PANACOTTA</b> SERVED WITH A MIXED BERRY COULIS	12.5

WE USE ALL NATURAL INGREDIENTS, FREE RANGE MEATS, AND WE HAND MAKE ALL OF OUR PASTAS AND PIZZAS

WWW.WOODFIRE.NET.AU

FOLLOW US ON:

PH: (03) 9497 3255

REVIEW US ON:

199 UPPER HEIDELBERG RD, IVANHOE 3079

WE DELIVER!



# DRINKS

## BEERS & CIDERS

### CRAFT BEERS (330ML)

FURPHY CRAFT BEER, REFRESHING ALE, VIC	10
JAMES SQUIRES "JACK OF SPADES" PORTER, MELBOURNE	10

### INTERNATIONAL BEERS (330ML)

PERONI NASTRO AZZURRO, LAGER - ITALY	9
PERONI LEGGERA, LIGHT - ITALY	7.5
PERONI ROSSA, LAGER - ITALY	8
MENABREA, LAGER - ITALY	9
CORONA, LAGER - MEXICO	8

### CIDER (330ML)

SIDRO DEL BOSCO, APPLE CIDER -ITALY	9.5
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## WINE & SPARKLING

### SPARKLING

RUGGERI ARGO DOC BRUT PROSECCO VALDOBBIADENE ITALY NV	11/55
INNOCENT BYSTANDER MOSCATO 250ML YARRA VALLEY, VIC	15.5

### WHITE & ROSE WINE

ROSATA PUGLIA VERONA, ITALY 2018	10/48
STARBOROUGH SAUVIGNON BLANC MARLBOROUGH NZ, 2019	10/48
CHISTMONT RIESLING KING VALLEY, VIC 2019	9/45
TENUTA MACCAN PINOT GRIGIO DELLE VENEZIE DOC ABRUZZO ITALY, 2018	10.5/50
KING VALLEY PINOT GRIGIO AVAILABLE ON TAP	8/26 (500ML CARAFE)

### RED WINE

LA CASA SANGIOVESE/MERLOT/CAB SAUV KING VALLEY, VIC 2017	9/45
CHIANTI DOCG "GOVERNO" CECCHI TUSCANY ITALY, 2016	10.5/50
TENUTA ULISSE MONTEPULCIANO DOC ABRUZZO ITALY, 2017	11/55
MYSTIC PARK SHIRAZ BAROSSA VALLEY SA, 2018	10.5/50
PIETRO PINOT NOIR MORNINGTON, VIC 2018	10/48
HEATHCOTE SHIRAZ AVAILABLE ON TAP	8/26 (500ML CARAFE)

\$9 CORKAGE FEE FOR EACH BYO BOTTLE (WINE ONLY)  
PLEASE NOTE FROM TIME TO TIME VINTAGES MAY VARY

## COCKTAILS & APERITIVI

### SPRITZ

<b>CLASSIC SPRITZ</b>	15
CHOICE OF APEROL OR BITTER CAMPARI, RUGGERI DOC PROSECCO AND A SPLASH OF SODA WATER	
<b>HUGO'S</b>	15
ST GERMAN ELDERFLOWER LIQUEUR, RUGGERI PROSECCO DOC, NOILLY PRAT DRY VERMOUTH, SODA WATER, FRESH MINT AND GREEN APPLE	

### APERITIVI

SERVED EITHER ON THE ROCKS, WITH SODA, OR SOFT DRINK

<b>CAMPARI</b>	10.5
ITALY	
<b>APEROL</b>	10.5
ITALY	
<b>MARTINI ROSSO</b>	10.5
ITALY	
<b>MARTINI BIANCO</b>	10.5
ITALY	
<b>NOILLY PRAT DRY VERMOUTH</b>	10.5
FRANCE	

### CLASSIC COCKTAILS

<b>CLASSIC MARTINI</b>	17
NOILLY PRAT DRY VERMOUTH, BOMBAY SAPPHIRE LONDON DRY GIN, CHOICE OF LEMON TWIST OR OLIVE	
<b>WOODFIRE NEGRONI</b>	17
BLACK BOTTLE BRANDY, BITTER CAMPARI AND BOMBAY SAPPHIRE LONDON DRY	
<b>PIMM'S CUP</b>	15
PIMM'S NO. 1, CUCUMBER, ORANGE, LEMON, LIME, STRAWBERRY, MINT AND YOUR CHOICE OF LEMONADE OR DRY GINGER ALE	
<b>CLASSIC MOJITO</b>	17
BACARDI WHITE RUM, FRESH LIME, FRESH MINT, SUGAR AND SODA WATER	

### WOODFIRE'S COCKTAILS

<b>MOSCOW MULE</b>	17
ABSOLUT VODKA, LIME JUICE AND GINGER ALE	
<b>SUMMER MELON</b>	17
ABSOLUT VODKA, WATERMELON SYRUP, LEMON, AND SUGAR	
<b>WOODFIRE ESPRESSO MARTINI</b>	17
WHITE CHOCOLATE AND VANILLA LIQUEUR, KAHLUA, DOUBLE ESPRESSO AND CINNAMON POWDER	

## SPIRITS

### WHISKEY

<b>JACK DANIELS</b>	10
JOHNNIE WALKER BLACK LABEL	10
MAKER'S MARK BOURBON WHISKEY	11
KENTUCKY USA	
<b>CANADIAN CLUB WHISKEY</b>	9.5
CANADA	
<b>JOHNNIE WALKER BLUE LABEL SCOTCH WHISKY</b>	20
SCOTLAND	

### VODKA, GIN & RUM

<b>ABSOLUT VODKA</b>	10
BOMBAY SAPPHIRE GIN	10
<b>HENDRICK'S GIN</b>	12
SCOTLAND	
<b>BACARDI SUPERIOR WHITE RUM</b>	10
PUERTO RICO	
<b>CAPTAIN MORGAN ORIGINAL SPICED RUM</b>	11
JAMAICA	

## AFTER DINNER

<b>AMARO MONTENEGRO</b>	9
ITALY	
<b>AMARO AVERNA</b>	9
ITALY	
<b>FERNET BRANCA</b>	9
ITALY	
<b>JAGERMEISTER</b>	9
GERMANY	
<b>AMARETTO DI SARONNO</b>	9
ITALY	
<b>IL MOSCATO DI NONINO GRAPPA</b>	10
ITALY	
<b>SAMBUCA MOLINARI</b>	9
ITALY	
<b>FRANGELICO</b>	9
ITALY	
<b>KAHLUA</b>	8
MEXICO	
<b>LIMONCELLO</b>	9
ITALY	

## BIBITE & CAFFE

### SOFT DRINKS

<b>BOTTOMLESS GLASS PUREZZA SPARKLING WATER</b>	3.5 (PP)
FRUITY MOCKTAIL	7
COKE / COKE ZERO / LEMONADE	4
LIMONATA - ARANCIATA BY PAULETTI	5
ARANCIATA ROSSA BY SAN PELLEGRINO	5
CHINOTTO BY LAURISIA	5
TONIC WATER / GINGER ALE BY CAPI	4.5
LEMON LIME BITTERS	4.5
OJ / CRANBERRY JUICE / APPLE JUICE	4
RASPBERRY LEMONADE	4.5
BUNDABERG GINGER BEER	6

### COFFEE BY LOCALE

<b>SHORT BLACK / SHORT MACCHIATO</b>	3.5
DOUBLE ESPRESSO / LONG MACCHIATO	4
FLAT WHITE / CAPPUCCINO / LATTE	4
BONSOY / ALMOND BREEZE	0.5
ICED LATTE WITH VANILLA ICE CREAM	7
DECAF OPTION	0.5

### TEA BY T-BAR

<b>ENGLISH BREAKFAST / EARL GREY / GINGER LEMONGRASS</b>	4.5
PEPPERMINT / GREEN / CAMOMILE	4.5

### CHAI BY CALMA SUTRA

<b>SOY / FULL CREAM</b>	5
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### HOT CHOCOLATE

<b>HOT CHOCOLATE</b>	5
ITALIAN HOT CHOCOLATE BY CIOBAR	5.5
WHIPPED CREAM OPTIONAL	
ICED CHOCOLATE	7

