

DINE IN

STARTING SMALL

WOOD-FIRED OLIVES MIXED ITALIAN OLIVES BAKED IN OUR OVEN, SERVED WITH FRESHLY BAKED BREAD	8.5
ARANCINI DI CARNE (3) ARBORIO RICE AND BEEF ARANCINI SERVED WITH A SUNDRIED TOMATO MAYO AND SHAVED PARMIGIANO	13.9
POLPO (GF) PICKLED BABY OCTOPUS SERVED ON A SALAD OF LIGURIAN OLIVES, CHERRY TOMATOES AND POTATOES	14.9
SAVORY DOUGHNUT FLAVOURED WITH ITALIAN CHEESES AND HERBS	6.9EA
POLENTA CHIPS (GF) SERVED WITH A GORGONZOLA CHEESE DIPPING SAUCE OPTION: SWAP GORGONZOLA SAUCE FOR AIOLI	11.5
CROQUETTES (3) POTATO AND MOZZARELLA CROQUETTES	12.9
INVOLTINI DI MELANZANE (3) EGGPLANT WRAPPED AROUND MOZZARELLA, CRUMBED AND FRIED. SERVED WITH NAPOLI SUGO AND BASIL	12.9
BURRATA (GFO) FRESH LOCAL BURRATA CHEESE SERVED WITH HOUSE- PICKLED VEGETABLES, BLACK GARLIC AND WOODFIRED BREAD	18.9

GETTING BIGGER

WAGYU BRESAOLA 'CARPACCIO' (GF) CURED WAGYU BEEF BRESAOLA SERVED WITH ROQUETTE, BALSAMIC VINEGAR AND SHAVED PARMIGIANO	22.5
POLPETTE DI POLLO (GF) CHICKEN MEATBALLS BAKED IN A CACCIATORE SUGO AND SERVED WITH WOOD FIRED BREAD	21.9
CALAMARI FRITTI (GFO) FRIED CALAMARI SERVED WITH BALSAMIC DRESSED ROQUETTE AND HOUSE MADE VEGAN AIOLI	20.5
ZUPPA DI COZZE (GF) SAUTÉ OF LOCAL BLACK MUSSELS COOKED WITH GARLIC, NAPOLI SUGO, CHILLI AND PARSLEY - SERVED WITH WOODFIRED BREAD	28.5
INSALATE DI PATATE (V) SALAD OF POTATOES, HEIRLOOM TOMATOES, VEGAN AIOLI, CHIVES, LIGURIAN OLIVES AND COS LETTUCE OPTIONAL: ADD ROAST CHICKEN AND LAMB \$6	19

PASTA & RISOTTO

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

MOST COMBINATIONS ARE AVAILABLE AS GLUTEN FREE PASTA PLEASE SPEAK TO YOUR WAITER

GNOCCHI BAR - 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
TAGLIATELLE BOLOGNESE TAGLIATELLE SERVED WITH A TRADITIONAL BEEF BOLOGNESE RAGU AND SHAVED PECORINO CHEESE	24.9
CLASSIC LASAGNA AL RAGU' BAKED PASTA SHEETS WITH LAYERS OF BECHAMEL SAUCE, BOLOGNESE RAGU AND PARMIGIANO REGGIANO CHEESE	24.9
SCIALATIELLI MARINARA HANDMADE SOFT RIBBON PASTA IN GUAZZETTO OF MUSSELS, CALAMARI, PRAWNS, CHERRY TOMATOES, GARLIC AND CHILLI	27.9
RIGATONI RAGU RIGATONI PASTA IN A SLOW COOKED RAGU OF LAMB AND LIGURIAN OLIVES	25.5
SPAGHETTI CARBONARA SPAGHETTI WITH SMOKED PANCETTA, EGG, CREAM, PARMIGIANO REGGIANO CHEESE AND BLACK PEPPER	24.9
SPAGHETTI AMATRICIANA SPAGHETTI IN A SAUCE OF GUANCIALE, BRAISED ONION, TOMATO SUGO, CHILLI AND PECORINO	24.9
RISOTTO BIANCO (GF) ARBORIO RISOTTO WITH PARMESAN, PISTACHIO, BALSAMIC REDUCTION AND CARAMELISED PEARS	25.9

ON THE SIDE

BEETROOT SALAD A SALAD OF BEETROOT, GOAT CHEESE MOUSSE AND EXTRA VIRGIN OLIVE OIL DRESSING	10.9
INSALATA AGRODOLCE ROQUETTE SALAD, PEAR, SHAVED PECORINO, BALSAMIC AND HONEY DRESSING	14.9
GARDEN SALAD MIXED GREEN LEAVES WITH CITRONETTE DRESSING	8.5
THICK CUT CHIPS THICK CUT CHIPS SERVED WITH HERBS SALT AND SOY AIOLI	8.9
BROCCOLINI SAUTEED BROCCOLINI WITH GARLIC AND CHILLI OIL TOPPED WITH PICKLED MIX CHILLIS, TOASTED ALMONDS AND FETA	11.5
WOODFIRED BREAD	4.5

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

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

	M	L
VESUVIUS (LARGE SIZE ONLY) 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	
CHIMI-CHURRI 2 PORK SAUSAGE, NDUJA, PROVOLONE, CARAMELISED ONION, ROASTED CAPSICUM AND SALSA VERDE	20	24
ROASTED LAMB SLOW COOKED LAMB, FIOR DI LATTE, CARAMELISED ONION, RED PEPPERS, GARLIC AIOLI, FETA, ROCKET AND LEMON	20.5	24.5
TIRRENO SAN MARZANO TOMATOES, FIOR DI LATTE, BUFFALO MOZZARELLA, ROQUETTE, PROSCIUTTO, SHAVED PARMIGIANO REGGIANO CHEESE	22	26
CALABRESE NDUJA SALAMI, CALABRESE SALAMI, FIOR DI LATTE, MARINATED GREEN OLIVES, LIGURIAN OLIVES AND GRANA PADANO	20	24
ITALIAN CAPRICIOSA SAN MARZANO TOMATOES, FIOR DI LATTE, MUSHROOMS, LEG HAM, LIGURIAN OLIVES AND MARINATED ARTICHOKE	20	24
PORCO PORCINI TRUFFLE OIL, PROVOLONE CHEESE, ITALIAN PORK SAUSAGE, PANCETTA AND PORCINI MUSHROOMS (TRY WITH A NAPOLI BASE)	20	24
MACELLAIO SAN MARZANO TOMATOES, PROVOLONE CHEESE, CALABRESE SALAMI, PORK SAUSAGE, PANCETTA, SALSA VERDE AND GRANA PADANO	20.5	24.5
TROPICAL SAN MARZANO TOMATOES, MOZZARELLA, LEG HAM AND PINEAPPLE	19	23

SEAFOOD PIZZA

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

VEGETARIAN PIZZA

	M	L
GARLIC PIZZA GARLIC OIL, HERBS, FIOR DI LATTE AND SEA SALT	15.5	19.5
MARGHERITA SAN MARZANO TOMATOES, FIOR DI LATTE AND BASIL (SUGGESTION: ADD BUFFALO MOZZARELLA \$3)	18.5	22.5
PISCIOTTA 2 FIOR DI LATTE, PUMPKIN PUREE, SEMI DRIED TOMATOES, ROASTED POTATO, ROASTED EGGPLANT, ROASTED CAPSICUM AND GRANA PADANO (MEAT SUGGESTION: HOT SALAMI \$2)	20	24
TARTUFO 2 ROASTED POTATOES, FIOR DI LATTE, CARAMELISED ONION, MIXED HERBS, GRANA PADANO AND TRUFFLE OIL (MEAT SUGGESTION: ADD PANCETTA \$2)	20	24
VEGANO PUMPKIN PUREE, PORCINI MUSHROOM, CARAMELISED ONION, VEGAN SALSA VERDE AND PINE NUTS. OPTION OF : VEGAN CHEESE / FETA (NON VEGAN)	20	24
MUSHROOM SAN MARZANO TOMATOES, FIELD MUSHROOMS, PORCINI MUSHROOMS, FIOR DI LATTE, GRANA PADANO AND TRUFFLE OIL (MEAT SUGGESTION: ADD PROSCIUTTO \$2)	20	24
GRANA PESTO, SUN-DRIED TOMATOES, FETA, PROVOLONE, EXTRA BASIL, GRANA PADANO AND WALNUTS (MEAT SUGGESTION: SPICY NDUJA \$2)	20	24
BASIL AND FRIENDS 2 BASIL PESTO, FIOR DI LATTE, EGGPLANT, CHILLI, FRESH BASIL AND BUFFALO MOZZARELLA (MEAT SUGGESTION: ADD PORK SAUSAGE \$2)	20	24

DESSERTS

BOMBOLINI (3) MINI ITALIAN DOUGHNUTS FILLED WITH YOUR CHOICE OF VANILLA CUSTARD OR NUTELLA	11.5
TIRAMISU HOMEMADE TIRAMISU MADE WITH SAVOIARDI BISCUITS DIPPED IN COFFEE AND MARSALA WITH LAYERS OF MASCARPONE AND EGG CREAM, TOPPED WITH COCOA POWDER AND WHITE CHOCOLATE CHIPS	10.5
SICILIAN CANNOLI TRADITIONAL SICILIAN CANNOLI FILLED WITH SWEET RICOTTA, DIPPED IN PISTACHIO. OPTIONAL NUTELLA DIPPING SAUCE (\$0.5)	5.5
VANILLA PANACOTTA SERVED WITH A MIXED BERRY COULIS	12.5
AFFOGATO AL CAFFE VANILLA BEANS GELATO, ESPRESSO SHOT COFFEE, BISCOTTI. ADD YOUR CHOICE OF LIQUOR (\$5)	8
NUTELLA CALZONE (VEGAN OPTIONAL) SERVED WITH VANILLA ICE CREAM	9.9
DARK CHOCOLATE CALZONE (VEGAN OPTIONAL) SERVED WITH VANILLA ICE CREAM	9.9
WHITE CHOC & STRAWBERRY PIZZA SERVED WITH VANILLA ICE CREAM	10.9

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



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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 FRIULI 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

CLASSIC SPRITZ	15
CHOICE OF APEROL OR BITTER CAMPARI, RUGGERI DOC PROSECCO AND A SPLASH OF SODA WATER	
HUGO'S	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

CAMPARI	10.5
ITALY	
APEROL	10.5
ITALY	
MARTINI ROSSO	10.5
ITALY	
MARTINI BIANCO	10.5
ITALY	
NOILLY PRAT DRY VERMOUTH	10.5
FRANCE	

CLASSIC COCKTAILS

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

WOODFIRE'S COCKTAILS

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

SPIRITS

WHISKEY

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

VODKA, GIN & RUM

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

AFTER DINNER

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

BIBITE & CAFFE

SOFT DRINKS

BOTTOMLESS GLASS PUREZZA SPARKLING WATER	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

SHORT BLACK / SHORT MACCHIATO	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

ENGLISH BREAKFAST / EARL GREY / GINGER LEMONGRASS	4.5
PEPPERMINT / GREEN / CAMOMILE	4.5

CHAI BY CALMA SUTRA

SOY / FULL CREAM	5
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HOT CHOCOLATE

HOT CHOCOLATE	5
ITALIAN HOT CHOCOLATE BY CIOBAR	5.5
WHIPPED CREAM OPTIONAL	
ICED CHOCOLATE	7

