

# DINE IN

## ENTREE

<b>ANTIPASTO PLATTER</b> SELECTION OF CURED MEAT, SUNDRIED TOMATOES, GRILLED VEGETABLES, OLIVES AND ITALIAN CHESESES 2 PEOPLE 4 PEOPLE	24 35.9
<b>FRESH OYSTERS</b> HALF DOZEN DOZEN	16 30
<b>WOODFIRE OLIVES (V)</b> MIXED ITALIAN OLIVES BAKED IN OUR OVEN SERVED WITH FRESHLY BAKED BREAD.	11.9
<b>POLENTA CHIPS (V)</b> SERVED WITH TOMATO RELISH DIPPING SAUCE.	15.5
<b>ARANCINI AI FUNGHI (3) (VG)</b> ARBORIO RICE AND MUSHROOM, BLACK TRUFFLE SERVED WITH SOY AIOLI SAUCE.	15.5
<b>BRUSCETTA (VG) (VO)</b> TOPPING WITH FRESH DICED TOMATOES, ONION, BASIL, PARMESAN CHEESE AND FINISH WITH ITALIAN BALSAMIC GLAZE	14.9
<b>CROQUETTES (3)</b> POTATO AND MOZZARELLA CROQUETTES SERVED WITHSWEET CHILLI AIOLI SAUCE.	15.5

## MAINS

<b>CALAMARI FRITTI (GFO)</b> FRIED CALAMARI DUSTED WITH LEMON AND PEPPER SERVED WITH ROQUET AND SUNDRIED TOMATO SALAD DRESSED WITH LEMON OLIVE OIL DRESSING AND TARTE SAUCE	25.5
<b>FRESH CHILLI MUSSELS</b> COOKED WITH CHILLI, GARLIC, CHERRY TOMATOES, ONION, NAPOLI SAUCE AND GARLIC BREAD	25.5
<b>GARLIC PRAWNS (GF)</b> TOASTED PRAWNS WITH GARLIC, CREAM AND SERVED WITH RISOTTO.	30

## SALADS

<b>INSALATA AGRODOLCE</b> ROQUETTE SALAD, PEAR, SHAVED PARMESAN, BALSAMIC AND HONEY DRESSING	16.9
<b>CAESAR SALAD</b> BABY COS, CRISPY BACON, CROUTONS, SHAVED PARMESAN ANCHOVIES, POACHED EGG DRESSED WITH AIOLI OPTIONAL: ADD CHICKEN \$6	21
<b>OCTOPUS SALAD</b> BABY OCTOPUS SERVED WITH WARM CHAT POTATOES, CHERRY TOMATOES, ROQUETTE, DRESSED WITH LEMON AND OLIVE OIL DUSTED WITH LEMON AND PEPPER HERBS	32
<b>CAPRESE SALAD</b> SERVED SLICES OF ITALIAN BUFFALO CHEESE, TOMATOES AND FRESH BASIL DRIZZLED WITH EVOO	26

## KIDS MENU

<b>TENDERLION CHICKEN</b> CRISPY CHICKEN TENDERLOIN SERVED WITH TOMATO SAUCE	14.9
---	------

<b>PENNE PASTA WITH CHOICE OF SAUCE</b> NAPOLI/ BOLOGNESE/ BUTTER/ PLAIN	14
---	----

## PASTA & RISOTTO

MOST COMBINATIONS ARE AVAILABLE AS GLUTEN FREE PASTA PLEASE SPEAK TO OUR FRIENDLY STAFF	
<b>FETTUCCINI BOLOGNESE</b> FETTUCCINI SERVED WITH BOLOGNESE SAUCE AND PARMESAN CHEESE	29.5
<b>PENNE AMATRICIANA</b> TOASTED PANCETTA,ONION,GARLIC,CHILLI,OLIVES,NAPOLI SAUCE GARNISH WITH SHAVED PARMESAN AND PARSLEY	30
<b>LINGUINE MARINARA</b> SELECTION OF SEAFOOD COOKED WITH GARLIC, CHILLI, CHERRY TOMATOES BUTTER AND WHITE WINE SAUCE GARNISH WITH PARSLEY	35.9
<b>LINGUINE GAMBERI</b> PRAWNS TOASTED WITH GARLIC CHILLI, CHERRY TOMATOES, ROQUETTE BUTTER AND WHITE WINE DRIZZLED WITH EVOO	34.5
<b>RAVIOLI</b> SPINACH RICOTTA RAVIOLI SERVED WITH NAPOLI, SPINACH AND PARMESAN CHEESE	33.9
<b>MUSHROOM RISOTTO (VO) (GF)</b> RISOTTO WITH MUSHROOM, SPINACH FINISHED WITH PARMESAN CHEESE OPTIONAL: ADD CHICKEN \$6	29.9
<b>LASAGNE</b> BAKED PASTA SHEETS WITH LAYERS OF BOLOGNESE, BECHAMEL SAUCE AND MOZZARELLA AND PARMESAN CHEESE	29.9

## GNOCCHI BAR

(GLUTEN FREE GNOCCHI \$4)	HOME-MADE GNOCCHI WITH YOUR CHOICE OF THE FOLLOWING:
<b>HOMEMADE PESTO</b> SERVED WITH PESTO, TOUCH OF CREAM AND GARNISH WITH PARMESAN CHEESE	30.5
<b>NAPOLI SAUCE (VO)</b> SERVED WITH NAPOLI SAUCE, PARMESAN CHEESE AND GARNISH WITH PARSLEY	29.9
<b>BOLOGNESE</b> SERVED WITH BOLOGNESE SAUCE ,PARMESAN CHEESE AND GARNISH PARSLEY	30.5
<b>GORGONZOLA</b> SERVED WITH GORGONZOLA CHEESE, TOUCH OF BUTTER AND CREAM GARNISH WITH PARSLEY	30.5



### DEFINITIONS

V: VEGAN  
VO: VEGAN OPTION  
GF: GLUTEN FREE  
GFO: GLUTEN FREE OPTION  
VG: VEGETARIAN

PLEASE NOTE THERE IS A 1.5% SURCHARGE FOR CREDIT CARDS - SORRY WE CAN'T SPLIT BILLS ON WEEKENDS A 10% SUNDAY & 15% 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 & CHICKEN PIZZA

	M	L
<b>CALZONE SALAMI</b> SAN MARZANO TOMATO, NDUJA, PROVOLONE, SALAMI, AND BASIL	22.4	27.4
<b>CHIMI-CHURRI 2</b> PORK SAUSAGE, NDUJA, PROVOLONE, ONION, ROASTED CAPSICUM AND SALSA VERDE	22.4	27.4
<b>ROASTED LAMB</b> SLOW COOKED LAMB, FIOR DI LATTE, ONION, RED PEPPERS, GARLIC AIOLI, FETA, ROCKET AND LEMON	22.4	27.4
<b>TIRRENO</b> SAN MARZANO TOMATOES, FIOR DI LATTE, BUFFALO MOZZARELLA, ROQUETTE, PROSCIUTTO, SHAVED PARMIGIANO REGGIANO CHEESE	23.4	28.4
<b>CALABRESE</b> NDUJA SALAMI, CALABRESE SALAMI, FIOR DI LATTE, MARINATED GREEN OLIVES, LIGURIAN OLIVES AND GRANA PADANO	22.4	27.4
<b>ITALIAN CAPRICIOSA</b> SAN MARZANO TOMATOES, FIOR DI LATTE, MUSHROOMS, LEG HAM, LIGURIAN OLIVES AND MARINATED ARTICHOKE	22.4	27.4
<b>PORCO PORCINI</b> TRUFFLE OIL, PROVOLONE, FIOR DI LATTE, ITALIAN PORK SAUSAGE, PROSCIUTTO AND PORCINI MUSHROOMS (TRY WITH A NAPOLI BASE)	22.4	27.4
<b>MACELLAIO</b> SAN MARZANO TOMATOES, PROVOLONE CHEESE, CALABRESE SALAMI, PORK SAUSAGE, FOIR DI LATTE LEM HAM, SALSA VERDE AND GRANA PADANO	22.4	27.4
<b>TROPICAL</b> SAN MARZANO TOMATOES, MOZZARELLA, LEG HAM AND PINEAPPLE	22.4	27.4
<b>CHICKEN PESTO</b> PESTO BASE, ONION, FIOR DI LATTE, PROVOLONE, CHICKEN AND ROQUETTE	22.4	27.4
<b>CHICKEN PERI PERI</b> MARINATED CHICKEN, RED ONION, CAPSICUM, CHILLI, FIOR DI LATE, PROVONLONE AND PERI PERI MAYONNAISE	22.4	27.4
<b>SALSICCIA E FRIARIELLI</b> FIOR DI LATTE, FRIARIELLI, CHILLI, PORK SAUSAGE AND SMOKE PROVOLA	22.4	27.4

## SIDES

<b>GARDEN SALAD</b> MIX LEAVES TOMATO WEDGES ,CUCUMBER, OLIVES AND DRESSED WITH LEMON OLIVE OIL	12
<b>BROCCOLINI</b> TOASTED WITH CHILLI, GARLIC AND TOPPED WITH FETA AND TOASTED ALMOND.	16
<b>THICK CUT CHIPS</b> THICK CUT CHIPS SERVED WITH HERBS SALT AND SOY AIOLI	10
<b>WOODFIRED BREAD</b>	5.9

## SEAFOOD PIZZA

<b>ASCEA 2</b> KING PRAWNS, CHERRY TOMATOES, GARLIC, FIOR DI LATTE, ZUCCHINI, CHILLI AND GRANA PADANO	M	L
	24.9	28.9

## VEGETARIAN PIZZA

	M	L
VEGAN CHEESE \$1.50		
<b>GARLIC PIZZA</b> GARLIC OIL, HERBS, FIOR DI LATTE AND SEA SALT	16.9	20.9
<b>MARGHERITA</b> SAN MARZANO TOMATOES, FIOR DI LATTE AND BASIL (SUGGESTION: ADD BUFFALO MOZZARELLA \$4)	19.9	23.9
<b>ORTOLANA</b> PUMPKIN PUREE, ROASTED EGGPLANT, ZUCCHINI, ROASTED CAPSICUM, PROVOLONE AND GOATS FETA. OPTIONAL- VEGAN CHEESE INSTEAD (SUGGESTION: TRY WITH ROCKET)	22.4	26.4
<b>TARTUFO 2</b> ROASTED POTATOES, FIOR DI LATTE, ONION, MIXED HERBS, GRANA PADANO AND TRUFFLE OIL	22.4	26.4
<b>MUSHROOM</b> TRUFFLE SAUCE, FIELD MUSHROOMS, PORCINI MUSHROOMS, FIOR DI LATTE AND GRANA PADANO (MEAT SUGGESTION: ADD PROSCIUTTO \$4)	22.4	26.4
<b>BASIL AND FRIENDS 2</b> BASIL PESTO, FIOR DI LATTE, EGGPLANT, CHILLI, FRESH BASIL AND BUFFALO MOZZARELLA (MEAT SUGGESTION: ADD PROSCIUTTO OR PORK SAUSAGE \$4)	22.4	26.4

## DESSERTS

<b>TIRAMISU</b> 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	12.5
<b>COINTREAU PANACOTTA (GF)</b> SERVED WITH A MIXED BERRY COULIS	13.9
<b>AFFOGATO AL CAFFE</b> VANILLA BEANS GELATO, ESPRESSO SHOT COFFEE, ADD YOUR CHOICE OF LIQUOR (\$5)	9.9
<b>NUTELLA CALZONE (VEGAN OPTIONAL)</b> SERVED WITH VANILLA ICE CREAM	11.9
<b>DARK CHOCOLATE CALZONE (VEGAN OPTIONAL)</b> SERVED WITH VANILLA ICE CREAM	11.9
<b>WHITE CHOC &amp; STRAWBERRY PIZZA</b> SERVED WITH VANILLA ICE CREAM	11.9
<b>BOCA'S CHOCOLATE ICE CREAM TARTUFO (VEGAN)</b> SERVED WITH BERRIES	15.9

WWW.WOODFIRE.NET.AU

FOLLOW US ON:

PH:(03) 9497 3255

REVIEW US ON:

199 UPPER HEIDELBERG RD, IVANHOE 3079

WE DELIVER!

WE USE ALL NATURAL INGREDIENTS, FREE RANGE MEATS,

\*\*OUR PRODUCTS MAY CONTAIN ALLERGENS,

PLEASE CONSULT WAIT STAFF FOR ALL ALLERGIES\*\*

# DRINKS

## BEERS & CIDERS

### CRAFT BEERS (330ML)

FURPHY CRAFT BEER, REFRESHING ALE, VIC	11
JAMES SQUIRES "JACK OF SPADES" PORTER, MELBOURNE	11

### INTERNATIONAL BEERS (330ML)

PERONI NASTRO AZZURRO, LAGER - ITALY	10
PERONI LEGGERA, LIGHT - ITALY	9
PERONI ROSSA, LAGER - ITALY	10
MENABREA, LAGER - ITALY	10
CORONA, LAGER - MEXICO	10

### CIDER (330ML)

MONTEITH'S CRUSHED APPLE CIDER- NZ	10
------------------------------------	----

## WINE & SPARKLING

### SPARKLING

RUGGERI ARGEO DOC BRUT PROSECCO VALDOBBIADENE ITALY NV	12/55
INNOCENT BYSTANDER MOSCATO 250ML YARRA VALLEY, VIC	15.5

### WHITE & ROSE WINE

ROSATA PUGLIA VERONA, ITALY 2019	12/48
FLAMETREE 'EMBERS' CHARDONNAY MARGARET RIVER, WA 2019	13/55
CHISTMONT RIESLING KING VALLEY, VIC 2019	12/50
TENUTA MACCAN PINOT GRIGIO DELLE VENEZIE DOC FRIULI ITALY, 2020	12/50
3 TALES SAUVIGNON BLANC AVAILABLE ON TAP MARLBOROUGH, NZ	11/35 (500ML CARAFE)

### RED WINE

LA CASA SANGIOVESE/MERLOT/CAB SAUV KING VALLEY, VIC 2018	12/48
CHIANTI DOCG "GOVERNO" CECCHI TUSCANY ITALY, 2020	12/50
NERO D'AVOLA SICILY ITALY, 2021	13/55
TORZI MATTHEWS 'DJ' SHIRAZ BAROSSA VALLEY SA, 2021	12/50
REGION RESERVE PINOT NOIR AVAILABLE ON TAP YARRA VALLEY	11/35 (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> CHOICE OF APEROL OR BITTER CAMPARI, RUGGERI DOC PROSECCO AND A SPLASH OF SODA WATER	18
<b>HUGO'S</b> ST GERMAN ELDERFLOWER LIQUEUR, RUGGERI PROSECCO DOC, NOILLY PRAT DRY VERMOUTH, SODA WATER, FRESH MINT AND GREEN APPLE	18
<b>LIMONCELLO SPRITZ</b> LIMONCELLO, RUGGERI DOC PROSECCO AND A SPLASH OF SODA WATER	18

### APERITIVI

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

<b>CAMPARI</b> ITALY	11.9
<b>APEROL</b> ITALY	11.9
<b>MARTINI ROSSO</b> ITALY	11.9
<b>MARTINI BIANCO</b> ITALY	11.9
<b>NOILLY PRAT DRY VERMOUTH</b> FRANCE	11.9

### CLASSIC COCKTAILS

<b>CLASSIC MARTINI</b> NOILLY PRAT DRY VERMOUTH, BOMBAY SAPPHIRE LONDON DRY GIN, CHOICE OF LEMON TWIST OR OLIVE	20
<b>WOODFIRE NEGRONI</b> BLACK BOTTLE BRANDY, BITTER CAMPARI AND BOMBAY SAPPHIRE LONDON DRY	20
<b>PIMM'S CUP</b> PIMM'S NO. 1, CUCUMBER, ORANGE, LEMON, LIME, STRAWBERRY, MINT AND YOUR CHOICE OF LEMONADE OR DRY GINGER ALE	20
<b>LYCHEE MOJITO</b> BARCADI WHITE RUM, LYCHEE LIQUEUR, SIMPLE SYRUP, LIME JUICE, FRESH MINT AND SODA WATER	19
<b>LONG ISLAND ICE TEA</b> ABSOLUT VODKA, BOMBAY SAPPHIRE LONDON GRY GIN, BARCADI WHITE RUM, COINTREAU, JOSE CUERVO TEQUILA, LIME JUICE AND COCA COLA	21
<b>LEMON SGROPPINO</b> VODKA, LEMON SORBET AND RUGGERI DOC PROSECCO	19

### WOODFIRE'S COCKTAILS

<b>THE STORM</b> BARCADI WHITE RUM, SIMPLE SYRUP, LIME JUICE, GINGER ALE AND FLOATING ANGOSTURA BITTERS	20
<b>SUMMER MELON</b> ABSOLUT VODKA, WATERMELON SYRUP, LEMON, AND SUGAR	20
<b>WOODFIRE ESPRESSO MARTINI</b> WHITE CHOCOLATE AND VANILLA LIQUEUR, KAHLUA, DOUBLE ESPRESSO AND CINNAMON POWDER	20
<b>MAMA MIA</b> VODKA, ST GERMAIN, PASSIONFRUIT PULP AND LIME SUGAR SYRUP	20
<b>FRENCH 84</b> BOMBAY SAPPHIRE LONDON DRY GIN, LEMON JUICE, SIMPLE SYRUP AND PROSECCO DOC RUGGERI	18

## SPIRITS

<b>WHISKEY</b>	
<b>JIM BEAM BOURBON</b> AUSTRALIA	12
<b>JACK DANIELS</b>	12
<b>JOHNNIE WALKER BLACK LABEL</b>	12
<b>MAKER'S MARK BOURBON WHISKEY</b> KENTUCKY USA	13
<b>CANADIAN CLUB WHISKEY</b> CANADA	10.5
<b>JOHNNIE WALKER BLUE LABEL SCOTCH WHISKY</b> SCOTLAND	21
<b>VODKA, GIN &amp; RUM</b>	
<b>ABSOLUT VODKA</b>	12
<b>BOMBAY SAPPHIRE GIN</b>	12
<b>HENDRICK'S GIN</b> SCOTLAND	13
<b>BACARDI SUPERIOR WHITE RUM</b> PUERTO RICO	11
<b>CAPTAIN MORGAN ORIGINAL SPICED RUM</b> JAMAICA	12

## MOCKTAILS

<b>FRUITY MOCKTAIL</b> MIXED TROPICAL JUICES WITH A DASH OF RASPBERRY CORDIAL	12
<b>MANGO GINGER</b> GINGER ALE, MANGO PUREE, SIMPLE SYRUP AND FRESH LEMON JUICE	12
<b>COOL PASSION</b> TROPICAL JUICE, PASSIONFRUIT PULP AND LEMONADE	12
<b>FIZZY BERRY</b> FRESH STRAWBERRIES, FRESH LIME JUICE, STRAWBERRY SYRUP, PINEAPPLE JUICE AND LEMONADE	12
<b>VIRGIN PEACH MOJITO</b> FRESH LIME, PEACH SLICE, MINT, PEACH SYRUP AND SODA WATER	12

## AFTER DINNER

<b>AMARO MONTENEGRO</b> ITALY	9.5
<b>AMARO AVERNA</b> ITALY	9.5
<b>FERNET BRANCA</b> ITALY	9.5
<b>AMARETTO DI SARONNO</b> ITALY	9.5
<b>IL MOSCATO DI NONINO GRAPPA</b> ITALY	10.5
<b>SAMBUCA MOLINARI</b> ITALY	9.5
<b>FRANGELICO</b> ITALY	9.5
<b>KAHLUA</b> MEXICO	8.5
<b>LIMONCELLO</b> ITALY	9.5

## BIBITE & CAFFE

### SOFT DRINKS

<b>BOTTOMLESS GLASS PUREZZA SPARKLING WATER</b>	4 (PP)
<b>COKE / COKE ZERO / LEMONADE</b>	5
<b>LIMONATA - ARANCIATA BY PAULETTI</b>	5.5
<b>ARANCIATA ROSSA BY SAN PELLEGRINO</b>	5.5
<b>CHINOTTO BY LAURISIA</b>	5.5
<b>TONIC WATER / GINGER ALE BY CAPI</b>	5
<b>LEMON LIME BITTERS</b>	5.5
<b>ORANGE JUICE/ APPLE JUICE</b>	4.5
<b>RASPBERRY LEMONADE</b>	5
<b>BUNDABERG GINGER BEER</b>	6.5

### COFFEE BY GIGANTI

<b>SHORT BLACK / SHORT MACCHIATO</b>	4
<b>DOUBLE ESPRESSO / LONG MACCHIATO</b>	5
<b>FLAT WHITE / CAPPUCCINO / LATTE</b>	5
<b>BONSOY / ALMOND BREEZE</b>	1
<b>ICED LATTE WITH VANILLA ICE CREAM</b>	7.5
<b>DECAF OPTION</b>	1

### TEA BY T-BAR

<b>ENGLISH BREAKFAST / EARL GREY / GINGER LEMONGRASS</b>	5.5
<b>PEPPERMINT / GREEN / CAMOMILE</b>	5.5

### CHAI BY CALMA SUTRA

<b>SOY / FULL CREAM</b>	6
-------------------------	---

### HOT CHOCOLATE

<b>HOT CHOCOLATE</b>	5.5
<b>ITALIAN HOT CHOCOLATE BY CIOBAR</b>	6
<b>ICED CHOCOLATE</b>	7.5

