

DINE IN

ENTREE

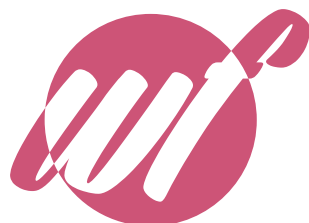
MEAT BALLS ANGUS BEEF MINCED BRAISED IN NAPOLI SAUCE	18
CHICKEN WINGS CHICKEN WINGS WITH HOT BUFFALO SAUCE	17
WOODFIRE OLIVES (V) MIXED ITALIAN OLIVES BAKED IN OUR OVEN SERVED WITH FRESHLY BAKED BREAD.	12.5
MOZZARELLA STICKS SERVED WITH SWEET CHILLI MAYO	17
TRADITIONAL ARANCINI (3) ARBORIO RICE MIX BOLOGNESE SAUCE STUFF WITH PEAS AND CHEESE SERVED WITH AIOLI SAUCE.	16.9
BRUSCHETTA (VG) (VO) TOPPING WITH FRESH DICED TOMATOES, ONION, BASIL, PARMESAN CHEESE AND FINISH WITH ITALIAN BALSAMIC GLAZE	14.9
POLENTA CHIPS (V) SERVED WITH TOMATO RELISH	16.9

MAINS

CALAMARI FRITTI (GFO) FRIED CALAMARI DUSTED WITH LEMON AND PEPPER SERVED WITH CHIPS AND SALAD WITH TARTE SAUCE.	28.5	
FISH OF THE DAY PLEASE CHECK WITH OUR FRIENDLY WAIT STAFF		MARKET PRICE
POLLO RIPIENO CHICKEN BREAST STUFFED WITH SUNDRIED TOMATOES, CHEESE, SPINACH AND SERVED WITH GRILLED ROAST VEGETABLES AND ROSSO SAUCE.	32	
VEAL SCALOPINI VEAL SERVED ON THE BED OF WARM MASH AND GRAVY CREAMY MUSHROOM SAUCE AND SEASONAL VEGETABLES	35.5	
OSSO BUCO BEEF BRAISED WITH VEGETABLES, RED WINE AND TOMATO SAUCE SERVED WITH SAFFRON RICE	36.5	
PROSCIUTTO EYE FILLET 250GM PROSCIUTTO EYE FILLET SERVED ON THE BED OF MASH, SEASONAL VEGETABLES AND RED WINE JUS ON TOP.	45	

SALADS

CHICKEN SALAD GRILLED CHICKEN TENDERLOIN MARINATED WITH CAJUN SPICES SERVED WITH ROQUETTE, BRUSCHETTA MIX, BOCCONCINI DRESSED WITH LEMON MUSTARD DRESSING FINISHED WITH MAYO ON TOP.	27.5
MOROCCAN LAMB SALAD GRILLED LAMB BACKSTRAP MARINATED WITH MOROCCAN SPICES SERVED WITH MIX VEGETABLES AND WARM COUSCOUS SALAD AND TAZAKI SAUCE	34.5



DEFINITIONS

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

PASTA & RISOTTO

MOST COMBINATIONS ARE AVAILABLE AS GLUTEN FREE
PLEASE SPEAK TO OUR FRIENDLY STAFF

FETTUCINI BOLOGNESE FETTUCINI SERVED WITH BOLOGNESE SAUCE AND PARMESAN CHEESE	29.9
FETTUCINI CARBONARA TOASTED FLAT PANCETTA, ONION, GARLIC WITH CREAMY EGG SAUCE	30.5
PENNE AMATRICIANA TOASTED PANCETTA, ONION, GARLIC, CHILLI, OLIVES, NAPOLI SAUCE GARNISH WITH SHAVED PARMESAN AND PARSLEY	30.5
PENNE CREAMY MUSHROOM ONION, GARLIC, MUSHROOM, SPINACH, CREAM AND SHAVED PARMESAN.	30.5
LINGUINE MARINARA SELECTION OF SEAFOOD COOKED WITH GARLIC, CHILLI, CHERRY TOMATOES BUTTER AND WHITE WINE SAUCE GARNISH WITH PARSLEY. OPTIONAL: PESCATORE ADD NAPOLI SAUCE EXTRA \$1.5	36.9
LINGUINE GAMBERI PRAWNS TOASTED WITH GARLIC CHILLI, CHERRY TOMATOES, ROQUETTE BUTTER AND WHITE WINE DRIZZLED WITH EVOO	34.5
GARLIC PRAWNS TOASTED PRAWNS WITH GARLIC, CREAM AND SERVE WITH RISOTTO	34.5
MUSHROOM RISOTTO (VO) (GF) RISOTTO WITH MUSHROOM, SPINACH FINISHED WITH PARMESAN CHEESE OPTIONAL: ADD CHICKEN \$6	30.5
PESCATORE RISOTTO (GF) SELECTION OF SEAFOOD COOKED WITH GARLIC, TOUCH OF CHILLI, BUTTER AND WHITE WINE AND NAPOLI SAUCE GARNISH WITH PARSLEY AND EVOO	37.9
LASAGNE BAKED PASTA SHEETS WITH LAYERS OF BOLOGNESE, BECHAMEL SAUCE AND MOZZARELLA AND PARMESAN CHEESE	30

GNOCCHI

(GLUTEN FREE GNOCCHI \$4) HOME-MADE GNOCCHI WITH YOUR CHOICE OF THE FOLLOWING:

HOMEMADE PESTO SERVED WITH PESTO, TOUCH OF CREAM AND GARNISH WITH PARMESAN CHEESE	30.9
NAPOLI SAUCE (VO) SERVED WITH NAPOLI SAUCE, PARMESAN CHEESE AND GARNISH WITH PARSLEY	29.9
BOLOGNESE SERVED WITH BOLOGNESE SAUCE, PARMESAN CHEESE AND GARNISH WITH PARSLEY	30.9
GORGONZOLA SERVED WITH GORGONZOLA CHEESE, TOUCH OF BUTTER AND CREAM GARNISH WITH PARSLEY	30.9

KIDS MENU

CHICKEN TENDERLOIN GRILLED CHICKEN TENDERLOIN SERVED WITH CHIPS TOMATO SAUCE	14.9
CHICKEN SCHNITZEL CHICKEN SCHNITZEL SERVED WITH CHIPS AND TOMATO SAUCE	16.9
PENNE PASTA WITH CHOICE OF SAUCE NAPOLI/ BOLOGNESE/ BUTTER/ PLAIN	14

PLEASE NOTE THERE IS A 1.5% SURCHARGE FOR CREDIT CARDS - SORRY WE CAN'T SPLIT BILLS

GLUTEN FREE PIZZA AVAILABLE

* GLUTEN FREE PIZZA AVAILABLE FOR SAME AS LARGE SIZE

VEGAN CHEESE \$3

PLEASE NOTE WE DO NOT DO HALF HALF PIZZAS

MEAT & CHICKEN PIZZA

	M	L
CALZONE SALAMI POMODORO BASE, NDUJA, SALAMI	22.5	26.5
ROASTED LAMB BIANCO BASE, SLOW COOKED LAMB, FIOR DI LATTE, RED ONION, ROAST CAPSICUM, FETTA, ROQUETTE AND TZATZIKI SAUCE	23.5	27.5
TIRRENO POMODORO BASE, FIOR DI LATTE, BUFFALO MOZZARELLA, ROQUETTE, PROSCIUTTO	23.5	27.5
CALABRESE BIANCO BASE, NDUJA SALAMI, CALABRESE SALAMI, FIOR DI LATTE, LIGURIAN OLIVES AND GRANA PADANO	22.5	26.5
ITALIAN CAPRICIOSA POMODORO BASE, FIOR DI LATTE, MUSHROOMS, LEG HAM, LIGURIAN OLIVES AND MARINATED ARTICHOKE	22.5	26.5
PORCO PORCINI BIANCO BASE, TRUFFLE OIL, FIOR DI LATTE, ITALIAN PORK SAUSAGE, PROSCIUTTO AND PORCINI MUSHROOMS (TRY WITH A NAPOLI BASE)	22.5	26.5
MACELLAIO POMODORO BASE, CALABRESE SALAMI, PORK SAUSAGE, FOIR DI LATTE, LEG HAM, AND GRANA PADANO	22.5	26.5
TROPICAL POMODORO BASE, MOZZARELLA, LEG HAM AND PINEAPPLE	22.5	26.5
CHICKEN PESTO PESTO BASE, ONION, FIOR DI LATTE, CHICKEN AND ROQUETTE	22.5	26.5
CHICKEN PERI PERI MARINATED CHICKEN, RED ONION, CAPSICUM, CHILLI, FIOR DI LATE, AND PERI PERI MAYONNAISE	22.5	26.5
MEXICANA POMODORO BASE, SALAMI, RED ONION, ROAST CAPSICUM, FRESH CHILLI AND OREGANO	22.5	26.5
RUSTICA POMODORO BASE, FIOR DI LATTE, POTATO, PANCETTA, RED ONION AND ROSEMARY	22.5	26.5
SALSICCIA AL GORGONZOLA BIANCO BASE, EGGPLANT, POTATO, ITALIAN PORK SAUSAGES AND FIOR DI LATTE	22.5	26.5
GARDEN SALAD MIX LEAVES TOMATO WEDGES, CUCUMBER, OLIVES AND DRESSED WITH LEMON OLIVE OIL	12.5	
BROCCOLINI TOASTED WITH CHILLI, GARLIC AND TOPPED WITH FETA AND TOASTED ALMONDS.	16.5	
CHIPS POTATO CHIPS SERVED WITH TOMATO SAUCE	11.5	
WOODFIRED BREAD	5.9	

A 10% SUNDAY & 15% PUBLIC HOLIDAY SURCHARGE WILL APPLY

SEAFOOD PIZZA

	M	L
PRAWNS PIZZA BIANCO BASE, PRAWNS, CHERRY TOMATOES, GARLIC, FIOR DI LATTE, ZUCCHINI, CHILLI AND GRANA PADANO	24.9	28.9
MARINARA PIZZA POMODORO BASE, FIOR DI LATTE, A SELECTION OF SEAFOOD AND HINT OF GARLIC AND CHILLI.		32

VEGETARIAN PIZZA

VEGAN CHEESE \$3.00

	M	L
GARLIC PIZZA GARLIC OIL, HERBS, FIOR DI LATTE	16	20
MARGHERITA POMODORO BASE, FIOR DI LATTE AND BASIL (SUGGESTION: ADD BUFFALO MOZZARELLA \$4)	20	24
ORTOLANA POMODORO BASE, FIOR DI LATTE, ROAST PUMPKIN, EGGPLANT, ZUCCHINI, ROAST CAPSICUM AND FETTA. (SUGGESTION: TRY WITH ROCKET)	22.5	26.5
TARTUFO 2 ROASTED POTATOES, FIOR DI LATTE, ONION, MIXED HERBS, GRANA PADANO AND TRUFFLE OIL	22.5	26.5
MUSHROOM TRUFFLE SAUCE, FIELD MUSHROOMS, PORCINI MUSHROOMS, FIOR DI LATTE AND GRANA PADANO (MEAT SUGGESTION: ADD PROSCIUTTO \$4)	22.5	26.5
BASIL AND FRIENDS 2 BASIL PESTO, FIOR DI LATTE, EGGPLANT, CHILLI, FRESH BASIL AND BUFFALO MOZZARELLA (MEAT SUGGESTION: ADD PROSCIUTTO OR PORK SAUSAGE \$4)	22.5	26.5
CAPRESE BASIL PESTO SAUCE, FIOR DI LATTE, CHERRY TOMATOES, BUFFALO MOZZARELLA CHEESE AND EVOO (MEAT SUGGESTION: ADD PROSCIUTTO \$4)	22.5	26.5

DESSERTS

TIRAMISU HOMEMADE TIRAMISU MADE WITH SAVOIRARDI BISCUITS DIPPED IN COFFEE AND MARSALA WITH LAYERS OF MASCARPONE AND EGG CREAM, TOPPED WITH COCOA POWDER	13.9
AFFOGATO AL CAFFE VANILLA BEANS GELATO, ESPRESSO SHOT COFFEE, ADD YOUR CHOICE OF LIQUOR (\$5)	10.5
NUTELLA CALZONE SERVED WITH VANILLA ICE CREAM	11.9
SICILIAN CANNOLI TRADITIONAL SICILIAN CANNOLI FILLED WITH SWEET RICOTTA, DIPPED IN PISTACHIO.	8.5
WHITE CHOCOLATE CALZONE SERVED WITH VANILLA ICE CREAM	11.9
BOCA'S CHOCOLATE ICE CREAM TARTUFO (VEGAN) SERVED WITH MIXED BERRY COULIS	16.9

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
WHITE RABBIT DARK ALE, VIC	12

INTERNATIONAL BEERS (330ML)

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

CIDER (330ML)

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

WINE & SPARKLING

SPARKLING

RUGGERI ARGO DOC BRUT PROSECCO VALDOBBIADENE ITALY NV	13/58
INNOCENT BYSTANDER MOSCATO 250ML YARRA VALLEY, VIC	15.5

WHITE & ROSE WINE

ROSATA PUGLIA VERONA, ITALY 2019	13/58
FLAMETREE 'EMBERS' CHARDONNAY MARGARET RIVER, WA 2019	13/58
CHISTMONT RIESLING KING VALLEY, VIC 2019	12/55
TENUTA MACCAN PINOT GRIGIO DELLE VENEZIE DOC FRIULI ITALY, 2020	13/58
MOUNT VERNON SAUVIGNON BLANC MARLBOROUGH, NZ, 2022	13/58

RED WINE

LA CASA SANGIOVESE/MERLOT/CAB SAUV KING VALLEY, VIC 2018	12/55
ROSSETTI CHIANTI DOCG TUSCANY ITALY, 2020	13/58
NERO D'AVOLA SICILY ITALY, 2021	13/58
PHAEDRUS ESTATE SHIRAZ MORNINGTON PENINSULA, VIC, 2021	14/60
SAN PIETRO PINOT NOIR MORNINGTON PENINSULA, VIC, 2021	13/58

\$10 CORKAGE FEE FOR EACH BYO BOTTLE (WINE ONLY)
PLEASE NOTE FROM TIME TO TIME VINTAGES MAY VARY

COCKTAILS & APERITIVI

SPRITZ

CLASSIC SPRITZ CHOICE OF APEROL OR BITTER CAMPARI, RUGGERI DOC PROSECCO AND A SPLASH OF SODA WATER	19
HUGO'S ST GERMAN ELDERFLOWER LIQUEUR, RUGGERI PROSECCO DOC, NOILLY PRAT DRY VERMOUTH, SODA WATER, FRESH MINT AND GREEN APPLE	19
LIMONCELLO SPRITZ LIMONCELLO, RUGGERI DOC PROSECCO AND A SPLASH OF SODA WATER	19

APERITIVI

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

CAMPARI ITALY	11.9
APEROL ITALY	11.9
MARTINI ROSSO ITALY	11.9
MARTINI BIANCO ITALY	11.9
NOILLY PRAT DRY VERMOUTH FRANCE	11.9

CLASSIC COCKTAILS

LYCHEE MARTINI ABSOLUT VODKA, LYCHEE LIQUEUR, DRY VERMOUTH	20
CLASSIC MOJITO BARCADI WHITE RUM, SIMPLE SYRUP, LIME JUICE, FRESH MINT AND SODA WATER.	20
PIMM'S CUP PIMM'S NO. 1, CUCUMBER, ORANGE, LEMON, LIME, STRAWBERRY, MINT AND YOUR CHOICE OF LEMONADE OR DRY GINGER ALE	20
SOHO SLING BOMBAY SAPPHIRE LONDON DRY , APPLE JUICE, LIME JUICE AND GINGER BEER.	20
LONG ISLAND ICE TEA ABSOLUT VODKA, BOMBAY SAPPHIRE LONDON GRY GIN, BARCADI WHITE RUM, COINTREAU, JOSE CUERVO TEQUILA LIME JUICE AND COCA COLA	22
NEGRONI BOMBAY SAPPHIRE LONDON DRY , MARTINI ROSSO, CAMPARI	20

WOODFIRE'S COCKTAILS

SUMMER MELON ABSOLUT VODKA, WATERMELON SYRUP, LEMON, AND SUGAR	20
WOODFIRE ESPRESSO MARTINI WHITE CHOCOLATE AND VANILLA LIQUEUR, KAHLUA, DOUBLE ESPRESSO AND CINNAMON POWDER	20
MAMA MIA VODKA, ST GERMAIN, PASSIONFRUIT PULP AND LIME SUGAR SYRUP	20
WOODFIRE FASHION MAKER'S MARK BOURBON, APEROL, ST.GERMAIN	21
MIDORI KISS ABSOLUT VODKA, ST.GERMAIN, MIDORI, PINEAPPLE JUICE AND LIME JUICE.	20

SPIRITS

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

MOCKTAILS

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

AFTER DINNER

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

BIBITE & CAFFE

SOFT DRINKS

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

COFFEE BY GIGANTI

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

TEA BY T-BAR

ENGLISH BREAKFAST / EARL GREY / GINGER LEMONGRASS	5.5
PEPPERMINT / GREEN / CAMOMILE	5.5

CHAI BY CALMA SUTRA

SOY / FULL CREAM	6
HOT CHOCOLATE	
HOT CHOCOLATE	5.5
ICED CHOCOLATE	7.5

