

DINE IN

PLEASE NOTE THERE IS A 1.5% SURCHARGE FOR ALL CARD TRANSACTIONS - SORRY WE CAN'T SPLIT BILLS

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

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

ENTREE

MEAT BALLS ANGUS BEEF MINCED BRAISED IN NAPOLI SAUCE	18
BURRATA (GFO) FRESH BURRATA SERVED WITH BEETROOT, HONEY CARROTS, BABY ONIONS COOKED IN BALSAMIC VINAGER AND WOODFIRED BREAD.	27
WOODFIRE OLIVES (V) MIXED ITALIAN OLIVES BAKED IN OUR OVEN SERVED WITH FRESHLY BAKED BREAD.	13
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.	18
BRUSCHETTA (VG) (VO) TOPPING WITH FRESH DICED TOMATOES, ONION, BASIL, PARMESAN CHEESE AND FINISH WITH ITALIAN BALSAMIC GLAZE	17
POLENTA CHIPS (V) SERVED WITH TOMATO RELISH	18

MAINS

CALAMARI FRITTI (GFO) FRIED CALAMARI DUSTED WITH LEMON AND PEPPER SERVED WITH CHIPS AND SALAD WITH TARTE SAUCE.	29
FISH OF THE DAY PLEASE CHECK WITH OUR FRIENDLY WAIT STAFF	MARKET PRICE
ITALIAN CHICKEN PARMIGIANA CHICKEN SCHNITZEL TOPPED WITH NAPOLI SAUCE, MOZZARELLA CHEESE, PROSCIUTTO, BUFFALO MOZZARELLA SERVED WITH CHIPS AND SALAD.	32
VEAL SCALLOPINI VEAL SERVED ON THE BED OF WARM CHAT POTATOES AND GRAVY CREAMY MUSHROOM SAUCE AND SEASONAL VEGETABLES	36
PORTERHOUSE STEAK (320GM) PORTERHOUSE STEAK SERVED WITH CHIPS AND SALAD CHOICE OF SAUCE: MUSHROOM/ TRADITIONAL GRAVY/PEPPER	45

KIDS MENU

CHICKEN SCHNITZEL CHICKEN SCHNITZEL SERVED WITH CHIPS AND TOMATO SAUCE	17
PENNE PASTA WITH CHOICE OF SAUCE NAPOLI/ BOLOGNESE/ BUTTER/ PLAIN	14

PASTA & RISOTTO

MOST COMBINATIONS ARE AVAILABLE AS GLUTEN FREE PLEASE SPEAK TO OUR FRIENDLY STAFF	
FETTUCCINI BOLOGNESE FETTUCCINI SERVED WITH BOLOGNESE SAUCE AND PARMESAN CHEESE	30
FETTUCCINI CARBONARA TOASTED FLAT PANCETTA, ONION, GARLIC WITH CREAMY EGG SAUCE	31
PENNE AMATRICIANA TOASTED PANCETTA, ONION, GARLIC, CHILLI, OLIVES, NAPOLI SAUCE GARNISH WITH SHAVED PARMESAN AND PARSLEY	31
PENNE CREAMY MUSHROOM ONION, GARLIC, MUSHROOM, CREAM AND SHAVED PARMESAN.	31
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	37.5
LINGUINE GAMBERI PRAWNS TOASTED WITH GARLIC CHILLI, CHERRY TOMATOES, ROQUETTE BUTTER AND WHITE WINE DRIZZLED WITH EVOO	35
BEEF RAVIOLI BEEF RAVIOLI SERVED WITH CREAMY MUSHROOM SAUCE.	35
MUSHROOM RISOTTO (VO) (GF) RISOTTO WITH MUSHROOM, FINISHED WITH PARMESAN CHEESE OPTIONAL: ADD CHICKEN \$6	32
PUMPKIN RICOTTA RAVIOLI PUMPKIN RICOTTA RAVIOLI SERVED WITH PUMPKIN PUREE, TOUCH OF CREAM AND PESTO SAUCE AND PINE NUTS.	34
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	31.5
NAPOLI SAUCE (VO) SERVED WITH NAPOLI SAUCE, PARMESAN CHEESE AND GARNISH WITH PARSLEY	30.5
BOLOGNESE SERVED WITH BOLOGNESE SAUCE, PARMESAN CHEESE AND GARNISH WITH PARSLEY	31.5
LAMB RAGU SERVED WITH SLOW COOKED LAMB RAGU SAUCE, TOPPED WITH PARSLEY AND PARMESAN CHEESE	35
GAMBERI PRAWNS TOASTED WITH ZUCCHINI, CHERRY TOMATOES, GARLIC AND CHILLI	36
FUNGHI MUSHROOM TOASTED GNOCCHI WITH ASSORTED MUSHROOMS, TOUCH OF CREAM AND SHAVED PARMESAN CHEESE.	35

MEAT & CHICKEN PIZZA

CALZONE SALAMI POMODORO BASE, NDUJA, SALAMI	M 22.5	L 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, FIOR DI LATTE, LEG HAM, AND GRANA PADANO	22.5	26.5
TROPICAL POMODORO BASE, MOZZARELLA, LEG HAM AND PINEAPPLE	22.5	26.5
CHICKEN PERI PERI MARINATED CHICKEN, RED ONION, CAPSICUM, CHILLI, FIOR DI LATTE, 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

SIDES & SALADS

GARDEN SALAD MIX LEAVES TOMATO WEDGES, CUCUMBER, OLIVES AND DRESSED WITH LEMON OLIVE OIL	13.5
BROCCOLINI TOASTED WITH CHILLI, GARLIC AND TOPPED WITH FETA AND TOASTED ALMONDS.	17
CHIPS POTATO CHIPS SERVED WITH TOMATO SAUCE	12
WOODFIRED BREAD	6
INSALATA AGRODOLCE ROQUETTE SALAD, PEAR, SHAVED PARMESAN, BALSAMIC AND HONEY DRESSING	18
CHICKEN BEETROOT SALAD CHAR-GRILLED TENDERLOIN CHICKEN SERVED WITH BABY COS LETTUCE, BEETROOT, HONEY CARROTS, BABY ONIONS COOKED IN BALSAMIC VINAGER AND TOUCH OF HONEY BALSAMIC DRESSING.	29

SEAFOOD PIZZA

PRAWNS PIZZA BIANCO BASE, PRAWNS, CHERRY TOMATOES, GARLIC, FIOR DI LATTE, ZUCCHINI, CHILLI AND GRANA PADANO	M 24.9	L 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	

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



DEFINITIONS

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

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
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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

\$15 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 MOJITO BARCADI WHITE RUM, LYCHEE LIQUEUR, SIMPLE SYRUP, FRESH LIME, MINTS AND SLAPH OF SODA WATER	20
AMARETTO SOUR DISARONNO AMARETTO, LIME JUICE, SIMPLE SYRUP, EGG WHITE AND DASH OF ANGOSTURA BITTERS	21
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
COCO-JAGER JAGERMEISTER, MALIBU COCONUT RUM AND PINEAPPLE JUICE	20
THE GREEN POWER BIANCO TEQUILA, MIDORI MELON LIQUEUR, GREEN APPLE JUICE, SIMPLE SYRUP AND FRESH LIME JUICE.	20
PEACH PASSION VODKA, PEACH SYRUP, PASSION FRUIT PULP, LIME JUICE AND SIMPLE SYRUP.	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