

# 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

<b>ARANCINI AI FUNGHI (3) (VG)</b>	17
ARBORIO RICE AND MUSHROOM, BLACK TRUFFLE SERVED WITH SOY AIOLI SAUCE.	
<b>EGGPLANT CHIPS</b>	15
PANKO CRUMBED EGGPLANT CHIPS SERVED WITH SWEET CHILLI MAYO	
<b>WOODFIRE OLIVES (V)</b>	12
MIXED ITALIAN OLIVES BAKED IN OUR OVEN SERVED WITH FRESHLY BAKED BREAD.	
<b>GAMBERI AMALFITANA</b>	16
PRAWN TOASTED WITH GARLIC, ASPARAGUS AND ROSSA SAUCE	
<b>POLENTA CHIPS (V)</b>	16
SERVED WITH TOMATO RELISH	
<b>CALAMARI FRITTI (GFO)</b>	15
FRIED CALAMARI DUSTED WITH LEMON AND PEPPER SERVED WITH LEMON WEDGE AND TARTARE SAUCE	
<b>BRUSCHETTA</b>	15
TOPPING WITH CHERRIES TOMATOES , BUFFALO CHEESE, AND BASIL	
<b>TRIO DIPS</b>	17
SELECTION OF DIPS SERVED WITH WOODFIRE BREAD	

## MAINS

<b>FISH OF THE DAY</b>	MARKET PRICE
PLEASE CHECK WITH OUR FRIENDLY WAIT STAFF	
<b>CHICKEN SCHNITZEL MUSHROOM SAUCE</b>	28
CHICKEN SCHNITZEL SERVED WITH CHIPS, SALAD AND MUSHROOM SAUCE.	
<b>CALAMARI FRITTI (GFO)</b>	29
FRIED CALAMARI DUSTED WITH LEMON AND PEPPER SERVED WITH CHIPS AND SALAD WITH TARTARE SAUCE	
<b>ITALIAN CHICKEN PARMIGIANA</b>	30
CHICKEN SCHNITZEL TOPPED WITH NAPOLI SAUCE, MOZZARELLA CHEESE, PROSCIUTTO, BUFFALO MOZZARELLA SERVED WITH CHIPS AND SALAD.	
<b>CHILLI MUSSELS</b>	33
MUSSELS TOSSED WITH ONION, GARLIC, CHILLI , TOMATOES AND TOUCH OF NAPOLI SAUCE SERVED WITH WOODFIRED BREAD.	
<b>VEAL SCALLOPINI</b>	36
VEAL SERVED ON THE BED OF WARM CHAT POTATOES AND GRAVY CREAMY MUSHROOM SAUCE AND SEASONAL VEGETABLES	
<b>PORTERHOUSE STEAK (320GM)</b>	42
PORTERHOUSE STEAK SERVED WITH CHIPS AND SALAD CHOICE OF SAUCE: MUSHROOM/ TRADITIONAL GRAVY/PEPPER	

## PASTA & RISOTTO

MOST COMBINATIONS ARE AVAILABLE AS GLUTEN FREE PLEASE SPEAK TO OUR FRIENDLY STAFF	
<b>FETTUCCINI BOLOGNESE</b>	28
FETTUCCINI SERVED WITH BOLOGNESE SAUCE AND PARMESAN CHEESE	
<b>FETTUCCINI CARBONARA</b>	31
TOASTED FLAT PANCETTA, ONION, GARLIC WITH CREAMY EGG SAUCE	
<b>RIGATONI AMATRICIANA</b>	31
TOASTED PANCETTA, ONION, GARLIC, CHILLI, OLIVES, NAPOLI SAUCE GARNISH WITH SHAVED PARMESAN AND PARSLEY	
<b>RIGATONI CREAMY MUSHROOM</b>	31
ONION, GARLIC, MUSHROOMS, CREAM, SPINACH AND SHAVED PARMESAN	
<b>LINGUINE MARINARA</b>	37
SELECTION OF SEAFOOD COOKED WITH GARLIC, CHILLI, CHERRY TOMATOES BUTTER AND WHITE WINE SAUCE GARNISH WITH PARSLEY, OPTIONAL: PESCATORE ADD NAPOLI SAUCE	
<b>LINGUINE GAMBERI</b>	35
PRAWNS TOASTED WITH GARLIC CHILLI, CHERRY TOMATOES, ROQUETTE BUTTER AND WHITE WINE DRIZZLED WITH EVOO	
<b>RIGATONI LAMB RAGU</b>	34
SERVED WITH SLOW COOKED LAMB RAGU SAUCE, TOPPED WITH PARSLEY AND PARMESAN CHEESE.	
<b>MUSHROOM RISOTTO (VO) (GF)</b>	32
RISOTTO COOKED WITH MUSHROOM, SPINACH AND FINISHED WITH PARMESAN CHEESE OPTIONAL: ADD CHICKEN \$6	
<b>HOME-MADE PUMPKIN RICOTTA RAVIOLI</b>	32
PUMPKIN RICOTTA RAVIOLI SERVED WITH PUMPKIN PUREE, TOUCH OF CREAM AND PESTO SAUCE AND PINE NUTS.	
<b>LASAGNE</b>	30
BAKED PASTA SHEETS WITH LAYERS OF BOLOGNESE, BECHAMEL SAUCE AND MOZZARELLA AND PARMESAN CHEESE	

## SIDES & SALADS

<b>GARDEN SALAD</b>	12
MIX LEAVES TOMATO WEDGES ,CUCUMBER, OLIVES AND DRESSED WITH LEMON OLIVE OIL	
<b>BROCCOLINI</b>	16
TOASTED WITH CHILLI, GARLIC AND TOPPED WITH FETA AND TOASTED ALMONDS.	
<b>CHIPS</b>	12
POTATO CHIPS SERVED WITH TOMATO SAUCE	
<b>WOODFIRED BREAD</b>	6
<b>INSALATA AGRODOLCE</b>	16
ROQUETTE SALAD, PEAR, SHAVED PARMESAN, BALSAMIC AND HONEY DRESSING	
<b>MEDITERRANEAN CHICKEN SALAD</b>	28
MIXED LETTUCE, CHERRY TOMATOES, CUCUMBER, RED ONION, OLIVES, FETA CHEESE AND GRILLED CHICKEN BREAST WITH LEMON MUSTARD DRESSING	
<b>SICILIAN SEAFOOD SALAD</b>	30
SELECTION OF SEAFOOD TOSSED WITH GARLIC AND TOUCH OF CHILLI ON BED OF MIXED SALAD, OLIVES, RED ONION WITH LEMON MUSTARD DRESSING.	
<b>CAPRESE SALAD</b>	18
FRESH SLICED TOMATOES WITH BUFFALO MOZZARELLA CHEESE, BASIL AND EXTRA VIRGIN OLIVE OIL.	

## MEAT & CHICKEN PIZZA

	M	L
<b>CALZONE SALAMI</b>	22.5	26.5
POMODORO BASE, FIOR DI LATTE, NDUJA, SALAMI		
<b>ROASTED LAMB</b>	23.5	27.5
BIANCO BASE, SLOW COOKED LAMB, FIOR DI LATTE, RED ONION, ROAST CAPSICUM, FETTA, ROQUETTE AND TZATZIKI SAUCE		
<b>TIRRENO</b>	23.5	27.5
POMODORO BASE, FIOR DI LATTE, BUFFALO MOZZARELLA, ROQUETTE, PROSCIUTTO		
<b>CALABRESE</b>	22.5	26.5
BIANCO BASE, NDUJA SALAMI, CALABRESE SALAMI, FIOR DI LATTE, LIGURIAN OLIVES AND GRANA PADANO		
<b>ITALIAN CAPRICIOSA</b>	22.5	26.5
POMODORO BASE, FIOR DI LATTE, MUSHROOMS, LEG HAM, LIGURIAN OLIVES AND MARINATED ARTICHOKE		
<b>PORCO PORCINI</b>	22.5	26.5
BIANCO BASE, TRUFFLE OIL, FIOR DI LATTE, ITALIAN PORK SAUSAGE, PROSCIUTTO AND PORCINI MUSHROOMS (TRY WITH A NAPOLI BASE)		
<b>MACELLAIO</b>	22.5	26.5
POMODORO BASE, CALABRESE SALAMI, PORK SAUSAGE, FOIR DI LATTE, LEG HAM, AND GRANA PADANO		
<b>TROPICAL</b>	22.5	26.5
POMODORO BASE, MOZZARELLA, LEG HAM, PINEAPPLE AND FIOR DI LATTE		
<b>CHICKEN PERI PERI</b>	22.5	26.5
MARINATED CHICKEN, RED ONION, CAPSICUM, CHILLI, FIOR DI LATE, AND PERI PERI MAYONNAISE		
<b>MEXICANA</b>	22.5	26.5
POMODORO BASE, FIOR DI LATTE, SALAMI, RED ONION, ROAST CAPSICUM, FRESH CHILLI AND OREGANO.		
<b>RUSTICA</b>	22.5	26.5
POMODORO BASE, FIOR DI LATTE, POTATO, PANCETTA, RED ONION AND ROSEMARY		

## GNOCCHI

(GLUTEN FREE GNOCCHI \$4)	HOME-MADE GNOCCHI WITH YOUR CHOICE OF THE FOLLOWING:
<b>HOMEMADE PESTO</b>	31.5
SERVED WITH PESTO, TOUCH OF CREAM AND GARNISH WITH PARMESAN CHEESE	
<b>NAPOLI SAUCE (VO)</b>	30.5
SERVED WITH NAPOLI SAUCE, PARMESAN CHEESE AND GARNISH WITH PARSLEY	
<b>BOLOGNESE</b>	31.5
SERVED WITH BOLOGNESE SAUCE , PARMESAN CHEESE AND GARNISH WITH PARSLEY	

## SEAFOOD PIZZA

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

## VEGETARIAN PIZZA

	M	L
VEGAN CHEESE \$3.00		
<b>GARLIC PIZZA</b>	16	20
GARLIC OIL, HERBS, FIOR DI LATTE		
<b>MARGHERITA</b>	20	24
POMODORO BASE, FIOR DI LATTE AND BASIL (SUGGESTION: ADD BUFFALO MOZZARELLA \$4)		
<b>ORTOLANA</b>	22.5	26.5
POMODORO BASE, FIOR DI LATTE, ROAST PUMPKIN, EGGPLANT, ZUCCHINI, ROAST CAPSICUM AND FETTA. (SUGGESTION: TRY WITH ROCKET)		
<b>TARTUFO 2</b>	22.5	26.5
ROASTED POTATOES, FIOR DI LATTE, ONION, MIXED HERBS, GRANA PADANO AND TRUFFLE OIL		
<b>MUSHROOM</b>	22.5	26.5
TRUFFLE SAUCE, FIELD MUSHROOMS, PORCINI MUSHROOMS, FIOR DI LATTE AND GRANA PADANO (MEAT SUGGESTION: ADD PROSCIUTTO \$4)		
<b>BASIL AND FRIENDS 2</b>	22.5	26.5
BASIL PESTO, FIOR DI LATTE, EGGPLANT, CHILLI, FRESH BASIL AND BUFFALO MOZZARELLA (MEAT SUGGESTION: ADD PROSCIUTTO OR PORK SAUSAGE \$4)		
<b>CAPRESE</b>	22.5	26.5
BASIL PESTO SAUCE, FIOR DI LATTE, CHERRY TOMATOES, BUFFALO MOZZARELLA CHEESE AND EVOO (MEAT SUGGESTION: ADD PROSCIUTTO \$4)		

## KIDS MENU

<b>CHICKEN SCHNITZEL</b>	16
CHICKEN SCHNITZEL SERVED WITH CHIPS AND TOMATO SAUCE	
<b>RIGATONI PASTA WITH CHOICE OF SAUCE</b>	14
NAPOLI/ BOLOGNESE/ BUTTER/ PLAIN	

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

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

### 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>LYCHEE MOJITO</b> BARCADI WHITE RUM, LYCHEE LIQUEUR, SIMPLE SYRUP, FRESH LIME, MINTS AND SLAPH OF SODA WATER	20
<b>AMARETTO SOUR</b> DISARONNO AMARETTO, LIME JUICE, SIMPLE SYRUP, EGG WHITE AND DASH OF ANGOSTURA BITTERS	21
<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>LONG ISLAND ICE TEA</b> ABSOLUT VODKA, BOMBAY SAPPHIRE LONDON GRY GIN, BARCADI WHITE RUM, COINTREAU, JOSE CUERVO TEQUILA LIME JUICE AND COCA COLA	22
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<b>NEGRONI</b> BOMBAY SAPPHIRE LONDON DRY , MARTINI ROSSO, CAMPARI	20
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<b>SPICY MARGARITA</b> BIANCO TEQUILA, COINTREAU, LIME JUICE AND CHILLI.	20
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### WOODFIRE'S COCKTAILS

<b>SUMMER MELON</b> ABSOLUT VODKA, WATERMELON SYRUP, LEMON, AND SUGAR	20
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<b>WOODFIRE ESPRESSO MARTINI</b> WHITE CHOCOLATE AND VANILLA LIQUEUR, KAHLUA, DOUBLE ESPRESSO AND CINNAMON POWDER	20
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<b>PEACH PASSION</b> VODKA, PEACH SYRUP, PASSION FRUIT PULP, LIME JUICE AND SIMPLE SYRUP.	20
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<b>RASPBERRY GINDER</b> BOMBAY SHAPPHIRE GIN, FRESH LIME JUICE, RASPBERRY CORDIAL.	20
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<b>GREEN POWER</b> MIDORI MELON LIQUEUR, COINTREAU , LIME JUICE AND ST. GERMAIN ELDERFLOWER LIQUEUR.	20
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## 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

### VODKA, GIN & RUM

<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>	5.5
<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 / CAPPUCINO / 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
<b>HOT CHOCOLATE</b>	
<b>HOT CHOCOLATE</b>	5.5
<b>ICED CHOCOLATE</b>	7.5

