

DINE IN



Gluten free pizza available for same price as large.
Vegan cheese +\$3 - NO HALF/HALF PIZZAS

Entree

ARANCINI AI FUNGHI (3) (VG)	18
Arborio rice and mushroom, black truffle served with soy aioli sauce	
EGGPLANT CHIPS	18
Panko crumbed eggplant chips served with sweet chili mayo	
WOODFIRE OLIVES (V)	14
Mixed Italian olives baked in our oven served with freshly baked bread	
POLENTA CHIPS (VO)	18
Served with tomato relish	
CALAMARI FRITTI (GFO)	18
Fried calamari dusted with lemon and pepper served with lemon wedge and tartare sauce	
BRUSCHETTA	16
Topped with cherry tomatoes, buffalo cheese and basil	

Mains

FISH OF THE DAY	MARKET PRICE
Check with our friendly staff	
CALAMARI FRITTI (GFO)	29
Fried calamari dusted with lemon and pepper served with chips and salad with tartare sauce	
ITALIAN CHICKEN PARMIGIANA	32
Chicken schnitzel topped with napoli sauce, mozzarella cheese, prosciutto, buffalo mozzarella served with chips and salad	
CHILLI MUSSELS	35
Mussels tossed with onion, garlic, chilli, tomatoes and touch of napoli sauce served with woodfired bread	
VEAL SCALLOPINI	38
Veal served on a bed of warm chat potatoes and gravy, creamy mushroom sauce and seasonal vegetables	
PORTERHOUSE STEAK (320G)	42
Porterhouse steak served with chips and salad choice of sauce: mushroom/traditional gravy/pepper	

Gnocchi

Home-made gnocchi with your choice of the following:
Gluten free gnocchi +\$4

HOMEMADE PESTO	32
Served with pesto, touch of cream and garnished with parmesan cheese	
NAPOLI SAUCE (VO)	30
Served with napoli sauce, parmesan cheese and garnished with parsley	
BOLOGNESE	32
Served with bolognese sauce, parmesan cheese and garnished with parsley	

Pasta & Risotto

Most combinations available as gluten free — ask our friendly staff	
SPAGHETTI BOLOGNESE	32
Spaghetti served with bolognese sauce and parmesan cheese	
SPAGHETTI CARBONARA	32
Toasted flat pancetta, onion, garlic with creamy egg sauce	
PAPPARDELLE AMATRICIANA	32
Toasted pancetta, onion, garlic, chilli, olives, napoli sauce garnished with shaved parmesan and parsley	
PUMPKIN AND RICOTTA RAVIOLI	32
Homemade pumpkin and ricotta ravioli in a creamy pesto sauce with parmesan cheese	
LINGUINE MARINARA	39
Selections of seafood cooked with garlic, chilli, cherry tomatoes, butter & white wine sauce garnished with parsley optional: pescatore - add napoli sauce	
SPAGHETTI GRANCHIO	35
Spaghetti tossed with garlic, chilli, cherry tomatoes and spanner crab meat	
PAPPARDELLE LAMB RAGU	34
Served with slow cooked lamb ragu sauce, topped with parsley	
PAPPARDELLE CREAMY MUSHROOM	32
Onion, garlic, mushrooms with a touch of cream and shaved parmesan	
TRUFFLE RISOTTO	32
Risotto cooked with truffle, assorted mushrooms, garlic, onion and finished with parmesan cheese	
LASAGNE	32
Baked pasta sheets with layers of bolognese, bechamel sauce, mozzarella and parmesan cheese	

Sides & Salads

GARDEN SALAD	16
Mixed leaves, tomato wedges, cucumber, olives, dressed lemon olive oil	
BROCCOLINI	16
Toasted with chilli, garlic and topped with fetta and toasted almonds	
CHIPS	12
Potato chips served with tomato sauce	
WOODFIRED BREAD	6
INSALATA AGRODOLCE	18
Roquette salad, pear, shaved parmesan, balsamic and honey dressing	
MEDITERRANEAN CHICKEN SALAD	28
Mixed lettuce, cherry tomatoes, cucumber, red onion, olives, fetta cheese and grilled chicken breast with lemon mustard dressing	
CAPRESE SALAD	20
Fresh sliced tomatoes with buffalo mozzarella, basil and extra virgin olive oil	

Meat & Chicken Pizza

CALZONE SALAMI	24.5/28.5
Pomodoro base, fior di latte, nduja, salami	
ROASTED LAMB	25.5/28.5
Bianco base, slow cooked lamb, fior di latte, red onion, roast capsicum, fetta, roquette and tzatziki sauce	
TIRRENO	25.5/29
Pomodoro base, fior di latte, buffalo mozzarella, roquette and prosciutto	
CALABRESE	24.5/28.5
Bianco base, nduja salami, calabrese salami, fior di latte, ligurian olives and grana padano	
ITALIAN CAPRICIOSA	24.5/28.5
Pomodoro base, fior di latte, mushrooms, leg ham, ligurian olives and marinated artichokes	
PORCO PORCINI	24.5/28.5
Bianco base, truffle oil, fior di latte, italian pork sausage, prosciutto and porcini mushrooms (try with a napoli base)	
MACELLAIO	24.5/28.5
Pomodoro base, calabrese salami, pork sausage, fior di latte, leg ham and grana padano	
TROPICAL	24.5/28.5
Pomodoro base, mozzarella, leg ham, pineapple and fior di latte	
PERI PERI POLLO	24.5/28.5
Marinated chicken, red onion, capsicum, chilli, fior di latte and peri peri mayonnaise	
MEXICANA	24.5/28.5
Pomodoro base, fior di latte, salami, red onion, roast capsicum, fresh chilli and oregano	
RUSTICA	24.5/28.5
Pomodoro base, fior di latte, potato, pancetta, red onion and rosemary	

Seafood Pizza

PRAWN PIZZA	25.5/29.9
Bianco base, prawns, cherry tomatoes, garlic, fior di latte, zucchini, chilli and grana padano	
MARINARA PIZZA	33
Pomodoro base, fior di latte, a selection of seafood and hint of garlic and chilli	

WOODFIRE PIZZERIA & CUCINA

We use all natural ingredients & free range meats
Please consult wait staff for all allergies

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

Definitions:

Vegetarian Pizza

GARLIC PIZZA	18/22
Garlic oil, herbs, fior di latte	
MARGHERITA	21/25
Pomodoro base, fior di latte and basil (suggestion: add buffalo mozzarella \$4)	
ORTOLANA	24.5/28.5
Pomodoro base, fior di latte, roast pumpkin, eggplant, zucchini, roast capsicum and fetta (suggestion: try with roquette)	
TARTUFO 2	24.5/28.5
Roasted potatoes, fior di latte, onion, mixed herbs, grana padano and truffle oil	
MUSHROOM	24.5/28.5
Truffle sauce, field mushrooms, porcini mushrooms, fior di latte, and grana padano (meat suggestion: add prosciutto \$4)	
BASIL AND FRIENDS 2	24.5/28.5
Basil pesto, fior di latte, eggplant, chilli, fresh basil and buffalo mozzarella (meat suggestion: add prosciutto or pork sausage \$4)	
CAPRESE	24.5/28.5
Basil pesto sauce fior di latte, cherry tomatoes, buffalo mozzarella cheese and extra virgin olive oil (meat suggestion: add prosciutto \$4)	

Kids Menu

CHICKEN SCHNITZEL	16
Chicken schnitzel served with chips and tomato sauce	
PENNE PASTA WITH CHOICE OF SAUCE	16
napoli/bolognese/butter/plain	

Dessert

TIRAMISU	14
Homemade tiramisu made with savoiardi biscuits dipped in coffee and marsala with layers of marscarpone and egg cream, topped with cocoa powder	
AFFOGATO AL CAFFE	11.5
Vanilla beans gelato, espresso shot coffee, Optional: add your choice of liqueur \$5	
NUTELLA CALZONE	16
Served with vanilla ice cream	
SICILIAN CANNOLI	9
Traditional Sicilian cannoli filled with sweet ricotta dipped in pistachio	
BASIL PANACOTTA	9
Served with berry coulis	
ZEPPOLE	18
Italian fried doughnuts served with berry coulis and vanilla icecream	

Please note there is a 1.5% surcharge for all card transactions
No Split Bills - 10% Sunday and 15% Public Holiday surcharge will apply

