

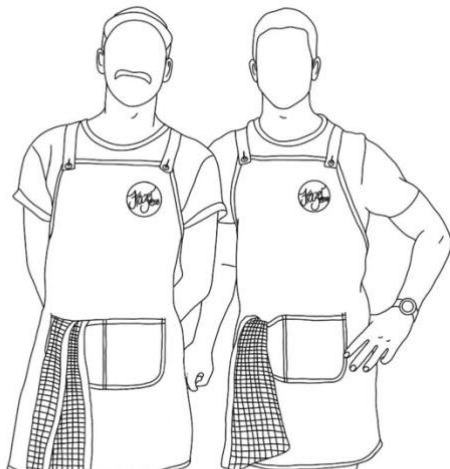
# Wood Oven Pizza

Wood oven pizza, with a hand stretched sourdough base (Neapolitan-ish style)- roughly 11'  
We highly recommend getting a few pizzas to share amongst friends, family and loved ones

## Starters

**BREAD FOR THE TABLE- \$1 Per**

Proceeds donated to charity of choice for that month



### GARLIC PIZZA- \$12

Roasted Garlic Butter, La Vera Matured Pecorino, Assorted Herbs, Olive Oil, Flaky Salt & Cracked Black Pepper

### MARGHERITA- \$20

San Marzano Tomato Sauce, La Vera Fior Di Latte & Matured Pecorino, Basil, Garlic Olive Oil

### MEDITERRANEAN- \$24

San Marzano Tomato, La Vera Fior Di Latte & Matured Pecorino, Roast Red Capsicum, Sun-Dried Tomato, Kalamata Olive, Feta, Red Onion, Garnished with Basil Pesto

### EGGPLANT- \$22

San Marzano Tomato Sauce, La Vera Fior Di Latte & Matured Pecorino, Roasted Eggplant, Roasted Garlic,

### KIDS PIZZAS- \$10

Ham & Pineapple or Margherita

### HOT SALAMI- \$22

San Marzano Tomato Sauce, La Vera Fior Di Latte & Matured Pecorino, Chilli Salami, Olive, Pickled Chilli, Honey Garlic Ferment Drizzle

### MEAT LOVERS- \$25

San Marzano Tomato Sauce, La Vera Fior Di Latte & Matured Pecorino, Double Smoked Ham, Salami, Prosciutto, Olives, Basil

### LAMB YIROS- \$26

San Marzano Tomato, La Vera Fior Di Latte & Matured Pecorino, Marinated Lamb, Fresh Lettuce, Tomato, Garnished with a

### LEMON CURD PIZZA- \$15

Lemon Curd garnished with mascarpone, fresh basil & powdered sugar

### EXTRAS

- Local Honey Garlic Ferment
- Homemade Chilli Oil
- Vegan Cheese \$2 Extra
- Gluten Free Base \$4 Extra  
(Due to hand-stretching our dough in a small kitchen we cannot guarantee there will be no trace elements on GF pizzas)

**15% Surcharge on public holidays - Please ensure you let staff know of any allergies**