

**BREAD FOR THE TABLE**

\$1 per person, donated to a Charity of choice – see our special board for the sponsor

**TASTING PLATE - \$35**

Garlic honey ferment, Barossa fine food's double smoked ham, La Vera Hamilton Brie, lavosh cracker, Local Extra Virgin Olive Oil, Olives, Dukkah, Beetroot dip & warmed bread

**BOWL OF CHIPS - \$8**

Seasoned with a Sumac Spice mix & served with Garlic Aioli

**BEETROOT SALAD - \$12**

Italian salad, Beetroot, Walnuts, Feta Cheese & Bad Sally dressing

## Wood Oven Pizza

Hand stretched sourdough base (Neapolitan-ish style)- roughly 11'

We highly recommend getting a few pizzas to share amongst friends, family and loved ones

**FEED ME OPTIONS- (COMPULSORY for groups 6+)**

\$25 Per Person (PIZZA ONLY)- Assorted pizzas for the table

\$40 Per Person (FULL FEED ME)- Tasting Plate, Sides, Variety of Pizzas &

**GARLIC PIZZA - \$12**

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

**MEDITERRANEAN - \$24**

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

**MARGHERITA - \$20**

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

**LAMB YIROS - \$26**

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

**EGGPLANT - \$22**

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

**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

**KIDS PIZZA - \$10**

Ham & Pineapple or Margherita

**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 the GF pizzas)

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