

## Pizza Bread (10")

GARLIC (V)	\$11
CHEESY GARLIC (mozzarella) (V)	\$14
HERB (V)	\$11
PESTO & PARMESAN (V)	\$13

Enhance it with....	
CHERRY TOMATOES	\$2
ANCHOVIES	\$2
SHAVED PARMESAN	\$3
PROSCIUTTO DI PARMA	\$6
-18 MONTHS (AFTER BAKE)	

GLUTEN FREE PIZZA BASE (11") Add \$5



## Starters / Share Plates

**ANTIPASTO** (serves 3-4) **\$34**

Prosciutto Di Parma (18 mths), mild pancetta, mortadella, cacciatore, Grana Padano, Asiago, Burrata Di Bufala & pecorino Toscano DOP (12 mths), mixed olives, marinated white anchovies, house made giardiniera & warm focaccia bread

**ADD** Sicilian anchovy fillets (90gm jar) **+\$9.9**

**BRUSCHETTA (VEGAN)** **\$13.5**

Charred Italian bread, cherry truss tomatoes, EVOO, oregano, basil, balsamic glaze

**ADD** buffalo milk mozzarella **+\$4**

**PEPPERS & POTATOES (GF/O) (VEGAN) (V)** **\$15**

Traditional Calabrese dish ("Pipi e patate") of red capsicums, basil & potatoes, pan fried in a generous amount of extra virgin olive oil, served on charred Italian bread (gluten free bread available add \$4)

**ARANCINI SICILIANI** **\$19**

Carnaroli risotto balls with shaved veal, tomato, peas & mozzarella, deep fried & served on a tomato salsa with shaved parmesan & aioli (7 pieces)

**CALAMARI FRITI** **\$19**

Local tenderised calamari, lightly shaken through seasoned flour, flash fried & served with a salsa verde mayo

**CROCCETTE DI BACCALA** **\$19**

Baccala (salted cod) croquettes, mixed with potato & leek, deep fried & served with a spicy n'duja dipping sauce, grated parmesan (5 pieces)

**EGGPLANT PARMIGIANA (V) (GF)** **\$24**

Layers of eggplant, Parmesan, Fior Di latte, basil & Napoli sauce. Oven baked (Please allow 15 minutes)

**TOMINO e PROSCIUTTO (GF)** **\$24**

Tomino, a beautiful soft Italian cow's milk cheese (similar to Brie; 100grams), wrapped in prosciutto di Parma and lightly pan fried, served with poached pears & a Vin Cotto dressing

**WOOD FIRED GARLIC & CHILLI PRAWNS (GF)** **\$24**

8 whole king prawns, garlic, chilli, parsley, sea salt, black pepper & extra virgin olive oil, sizzling hot with fresh lime

## Sides

**WARM BREAD (V) (VEGAN)** **\$8**

EVOO & balsamic condiment

**OLIVES (V) (VEGAN) (GF)** **\$8**

Mixed premium Mount Zero (Grampians, VIC), olives with confit garlic & rosemary (served warm)

**"STEAK CUT" CHIPS (V)** **\$10**

Chef's seasoning, Aioli

**BROCCOLINI & GREEN BEANS** **\$16**

**(V) (VEGAN/O) (GF)**

EVOO, confit garlic, hint of chilli, toasted almonds & ricotta salata

## Salads

**GREEN LEAF SALAD (V) (VEGAN)** **\$14**

Tomato, cucumber, whole olives, balsamic & EVOO dressi

**ROCKET SALAD (V) (VEGAN/O)** **\$16**

Roasted hazelnuts, soft French goats cheese, red Bravo apples, Raspberry vinaigrette dressing

**BURRATA CAPRESE (V) (V/O)** **\$21**

Creamy imported burrata, cherry tomatoes, basil, oregano, sea salt, EVOO & caramelised balsamic

**GF** GLUTEN FREE

**GF/O** GLUTEN FREE OPTION

**V** VEGETARIAN

**V/O** VEGETARIAN OPTION

**VEGAN** VEGAN

**VEGAN/O** VEGAN OPTION

**EVOO** EXTRA VIRGIN OLIVE OIL

## Mains (Please allow up to 25 minutes)

### CHICKEN AGRADOLCE (GF)

\$38

Skin-on chicken breast fillet, oven baked & served with charred asparagus & broccolini, with a side of honey, seeded mustard & Eschallot sauce

### VEAL TENDERLOIN MSA CERTIFIED BLACK ANGUS

\$42

Grain fed sirloin fillet, sous vide to medium & pan seared, with porcini & field mushrooms, beef & porcini jus & white wine, asparagus & a creamy polenta mash

### ATLANTIC SALMON (220g) (GF)

\$39

Crispy skin, with garlic butter, baked fennel & sauteed spinach  
(Please allow up to 25 minutes)

### RIB EYE STEAK (28 DAY DRY AGED) (GF)

\$49

**BLACK ANGUS / 300g / MB2+ / 100 DAY GRASS FED**

Rib eye (scotch fillet), balsamic glazed & stone charred, with a red wine jus, roasted potatoes, caramelised onion chutney & a rocket & parmesan garnish. Medium R/are unless otherwise specified. (Please allow 25 minutes & up to 35 minutes if cooked well done)

### BABY BACK PORK RIBS

\$38

18 hour, slow roasted rack, balsamic & honey glaze, with fried potatoes. (Please allow up to 25 minutes)

## Risotto

### RISOTTO OF THE DAY

Call 62471010 to discover today's selection

## Lasagne

\$MP

### TRADITIONAL LASAGNE

\$24

Fresh pasta, layered with Bolognese, mozzarella, béchamel & parmesan

## Pasta

**All sauces are gluten free** \*GLUTEN FREE PENNE (VEGAN) Add \$3

### SPAGHETTI AGLIO, OLIO E ACCIUGHE (V/O) (VEGAN/O)

\$22

EV00, garlic confit, fresh chilli, parsley, black pepper & anchovies, finished with Parmigiano Reggiano

### RAVIOLI: SMOKED PANCETTA & MOZZARELLA

\$28

Fresh pasta parcels, filled with smoked pancetta & mozzarella, served with cherry tomatoes, olive oil, basil & Napoletana sauce, finished with grated pecorino Romano

### FETTUCCINE CARBONARA (NON-TRADITIONAL)

\$25

Short cut bacon, cream, parmesan, pepper, 63 degree poached egg & parsley

### SPAGHETTI PUTTANESCA (V/O) (VEGAN/O)

\$24

Garlic, olive oil, capers, Kalamata olives, anchovy fillets, oregano, white wine, cherry tomatoes, Napoletana sauce & a hint of chilli, Parmigiano Reggiano

### FETTUCCINE POLLO E FUNGHI (V/O)

\$26

Chicken breast, mushrooms, baby spinach, caramelised onion, cream & parmesan

### RIGATONI AMATRICIANA

\$25

Pancetta, red onion, basil, chilli, red wine, cherry tomatoes, in a tomato & basil concasse, finished with Pecorino Romano

### GNOCCHI NAPOLETANA (V) (VEGAN/O)

\$24

House made, soft, potato, flour & parmesan pillows, tossed through a slow cooked tomato & basil sauce, finished with buffalo milk stracciatella

### GNOCCHI BASIL PESTO (V) (VEGAN/O)

\$24

House made, soft, potato, flour & parmesan pillows, tossed through basil pesto, cream, parmesan & pine nuts, finished with ricotta salata (Vegan option- cream & parmesan substituted with vegan cream & vegan mozzarella)

### RIGATONI BEEF RAGU

\$25

Chunky, tender pieces of beef, slow cooked for 6 hours with basil & S.Marzano tomatoes & finished with shaved parmesan (Grana Padano)

### SQUID INK LINGUINE VONGOLE (Also available with standard, wheat based spaghetti)

\$28

Whole clams (250 grams) tossed through EV00, garlic, shallots, white wine, bird's eye chilli, tomatoes & Napoletana sauce

### SQUID INK LINGUINE FRUTTI DI MARE (Also available with standard, wheat based spaghetti)

\$29

Clams, QLD prawns, blue swimmer crab meat, barramundi pieces & calamari, EV00, Pinot Grigio, garlic, parsley, cherry tomatoes & Napoletana sauce, with a hint of chilli & finished with grated bottarga (Italian cured & dried fish roe)  
(Cream or olive oil base available)

## Wood Fired Pizza – Hand Stretched to order

**NO Half & Half Pizzas** due to varied cooking times.

Choose from our menu or customise your own Pizza

### MARGHERITA (V)(VEGAN/O) \$21

San Marzano tomatoes, mozzarella, fior di latte, basil  
Oregano & EVOO

### TRIPLE CHEESE (V) (VEGAN/O) \$21

San Marzano tomatoes, triple mozzarella

### PEPPERONI \$23

San Marzano tomatoes, mozzarella, mild pepperoni

### TROPICALE \$23

San Marzano tomatoes, mozzarella, double smoked  
leg ham & pineapple

### NAPOLETANA (VEGAN/O) \$24

San Marzano tomatoes, mozzarella, Kalamata olives,  
anchovies, cherry tomatoes, capers, oregano & basil

### MEXICANA \$24

San Marzano tomatoes, mozzarella, spicy sopressa  
salami, Jalapeno, roasted peppers & chilli

### CAPRICCIOSA (VEGAN/O) \$25

San Marzano tomatoes, mozzarella, double smoked  
leg ham, mushrooms, artichokes & Kalamata olives

### CALABRESE \$24

San Marzano tomatoes, mozzarella, Calabrese salami  
(very hot), Kalamata olives, chilli & red onion

### SICILIANA (V) (VEGAN/O) \$25

San Marzano tomatoes, mozzarella, marinated  
eggplant, baby spinach, roasted peppers & grilled  
zucchini

### HALLOUMI & POTATO (V) (VEGAN/O) \$25

Basil pesto, mozzarella, halloumi, roasted peppers,  
rocket & baked rosemary & onion potatoes

### FUNGHI (V) (VEGAN/O) \$24

EVOO base, fresh mushrooms, mozzarella,  
buffalo milk ricotta, nutmeg & basil, finished with black  
truffle infused extra virgin olive oil & ricotta salata

### ROMANA \$25

San Marzano tomatoes, mozzarella, spicy pancetta, red  
onion, basil, cherry tomatoes & shaved pecorino  
Romano

### TOSCANA (V) (VEGAN/O) \$25

Basil pesto, mozzarella, marinated eggplant, artichokes,  
grilled zucchini & semi dried tomatoes

### SOPRESSA \$24

San Marzano tomatoes, mozzarella, spicy sopressa  
salami, mushrooms, Kalamata olives & basil

### BUFALA (V) \$25

San Marzano tomatoes, fior di latte, basil, cherry  
tomatoes, finished w/ mozzarella di bufala & EVOO

### SOLITA SPECIAL \$26

San Marzano tomatoes, mozzarella, double smoked  
leg ham, pepperoni, roasted peppers, bacon, olives,  
red onion, & mushrooms

### CHICKEN & CHILLI AIOLI \$26

Basil pesto, mozzarella, chicken breast, semi dried  
tomatoes & caramelised onion, finished w/ chilli aioli

### BARBECUE CHICKEN \$26

BBQ base, mozzarella, chicken breast, roasted  
peppers & pineapple

### PROSCIUTTO & GORGONZOLA \$26

San Marzano tomatoes, gorgonzola picante,  
mozzarella & fior di latte, finished with prosciutto di  
Parma, rocket & shaved parmesan

### PORK BELLY & APPLE \$26

San Marzano tomatoes, mozzarella, baby spinach,  
house roasted pork, diced apples, & finished with  
candied walnuts

### N'DUJA & BUFALA \$26

San Marzano tomatoes, mozzarella, N'duja (soft, spicy,  
Calabrian sausage), fresh basil, Kalamata olives &  
cherry tomatoes, finished with mozzarella di bufala &  
EVOO

### MEAT LOVER \$26

BBQ base, mozzarella, double smoked leg ham,  
chorizo, bacon, pepperoni, house roasted pork belly  
& beef brisket

### PRAWN & CHORIZO \$28

San Marzano tomatoes, mozzarella, chilli, chorizo,  
garlic king prawns & caramelised onion, finished  
with fresh chilli & lime

## Dough Balls 320 grams

### BAKE AT HOME \$4

Rested for a minimum of 48 hours.  
We've done all the hard work, simply stretch,

### PAR-BAKED

Plain Base	\$5	\$9
Base with sauce	\$6	\$10
Base with sauce & mozzarella	\$8	\$12

GF

## Customize your pizza -Base & Sauce \$19

COVER YOUR BASE WITH YOUR FAV SAUCE...

\*San Marzano Tomato

\*Garlic & Olive Oil

\*Basil Pesto

\*BBQ

\*EV00 (Extra Virgin Olive Oil)

### ADD YOUR CHEESE

Mozzarella	\$2
Fior di Latte	\$3
Halloumi	\$3
Ricotta Di Bufala	\$3
Vegan Cheese	\$3
Gorgonzola Picante	\$3

### SEAFOOD

Anchovies	\$2
Garlic Prawns (8)	\$12

### VEGGIES

Fresh Basil	\$1
Capers	\$1
Red Onion	\$1
Baby Spinach	\$2
Roast Garlic Confit	\$2
Jalapeno	\$2
Caramelised Onion	\$2
Diced Apples	\$2
Cherry Tomatoes	\$2
Pineapple	\$2
Baked Potatoes	\$2.5
Mushrooms	\$2.5
Kalamata Olives	\$2.5
Roasted Peppers	\$2.5
Artichokes	\$3
Grilled Eggplant	\$3
Grilled Zucchini	\$3

### MEATS

Double smoked leg Ham	\$2
Sopressa- Spicy	\$2
Calabrese Salami -very hot	\$2
Mild pepperoni	\$2
Bacon	\$2
Chorizo	\$2
Pancetta -Spicy	\$3
Chicken Breast	\$4
House roasted pork belly	\$4
Beef brisket	\$4
N'duja	\$4

### AFTER BAKE

Rocket	\$2
Black Truffle Oil	\$2
Candied Walnuts	\$2
Chilli Aioli	\$2
Shaved Parmesan	\$3
Semi-dried Tomatoes	\$3
Ricotta Salata	\$3
Prosciutto	\$6
Mozzarella Di Bufala	\$6
Burrata	\$12

### GLUTEN FREE BASE ADD \$5

We advise that you modify from the main pizza menu for cost efficiency.

## Dessert

All made in house

CHOCOLATE MOUSSE (GF) (NUT FREE) Salted caramel sauce \$10

ARTISAN SORBET (Vegan) Lemon (2 scoops) \$10

COPPA GELATO \$13

3 scoops of Gelato (strawberry, chocolate & lemon)

SICILIAN CANNOLI (2) \$13

Filled with ricotta, mascarpone & lemon, dipped in candied citrus & pistachio

TIRAMISU (NUT FREE) \$14

Sponge fingers dipped in espresso, layered with buffalo milk Mascarpone, dusted in cacao

CRÈME CARAMEL \$14

Traditional, baked custard, infused with vanilla bean & a dark brown caramel glaze

NUTELLA PIZZA (EGG FREE) \$20

Fresh strawberries, crushed hazelnuts & vanilla ice cream (serves 2-3)

~ Cakeage \$2 pp ~

## Coffee/Chocolate/Chai/Tea

ESPRESSO / MACCHIATO \$5.0

PICCOLO / LONG BLACK \$5.0

CAPPUCCINO /CAFFÈ LATTE \$5.0

FLAT WHITE \$5.0

HOT CHOCOLATE / MOCHA \$5.0

CHAI LATTE/ICED LATTE \$6.0

ICED COFFEE / ICED CHOCOLATE \$8.0

AFFOGATO \$8.0

FLAVOURED SYRUP .80c

Vanilla / hazelnut / Caramel / Chocolate

EXTRA SHOT / DECAF \$1.0

ALMOND MILK / SOY MILK \$1.0

LACTOSE FREE MILK \$1.0

ENGLISH BREAKFAST /EARL GREY \$5.0

GREEN TEA (SENCHA) \$5.0

PEPPERMINT/ CHAMOMILE \$5.0

## Non-Alcoholic Drinks

<b>SOFT DRINK VARIETIES</b>	<b>\$5</b>
Coke / Coke (no sugar) / Lift / Sprite / Fire Engine / Lime & Soda / Tonic Water / Ginger Ale	
<b>JUGS OF SOFT DRINK (as above)</b>	<b>\$14</b>
<b>LEMON LIME &amp; BITTERS / SODA LIME BITTERS</b>	<b>\$6</b>
<b>JUGS SOFT DRINK (as above)</b>	<b>\$16</b>
<b>SAN PELLEGRINO</b> Aranciata Rossa / Chinotto / Limonata	<b>\$6</b>
<b>JUICE (Goulburn Valley)</b> Apple / Pineapple / Orange / Cranberry	<b>\$6</b>
<b>MILKSHAKES</b> Choc / Straw / Banana / Van / Caramel / Butterscotch	<b>\$8.9</b>
<b>STILL WATER</b> (San Pellegrino Aqua Panna 500ml)	<b>\$7.9</b>
<b>SPARKLING WATER</b> (San Pellegrino 500 ml)	<b>\$7.9</b>
<b>SPARKLING WATER</b> (San Pellegrino 750 ml)	<b>\$10.9</b>

## Beer On Tap

	Schooner	Pint	Jug
<b>CAPITAL BREWERY</b> "First Tracks" Stout (5.2%)	<b>\$12</b>	<b>\$15</b>	<b>\$30</b>
<b>CAPITAL BREWERY</b> "Trail" Pale (4.7 %)	<b>\$12</b>	<b>\$15</b>	<b>\$30</b>
<b>BENTSPOKE</b> "Crankshaft" IPA (5.8 %)	<b>\$12</b>	<b>\$15</b>	<b>\$30</b>
<b>PERONI</b> "Nastro Azzuro" (5.1 %)	<b>\$13</b>	<b>\$16</b>	<b>\$32</b>

## Beer-Bottled (Other) 330ml

<b>PERONI ROSSO</b> (4.7 %)	<b>\$9</b>
<b>CORONA</b> (4.5 %)	<b>\$9</b>
<b>GREAT NORTHERN</b> "Super Crisp" Mid (3.5 %)	<b>\$9</b>
<b>ASAHI Super Dry</b> (5.0%) 500ml	<b>\$12</b>
<b>CARLTON ZERO</b> (0.0%) Alcohol Free	<b>\$9</b>

## Ciders 330ml

<b>MR FINCH APPLE</b> (4.5%)	<b>\$10</b>
<b>MR FINCH AUSTRALIAN PEAR</b> (4.5%)	<b>\$10</b>
<b>REKOERDERLIG CIDER</b> Strawberry & Lime (4.2%)	<b>\$13</b>
<b>APPLE &amp; RASPEBERRY CIDER SLUSHIES</b> 400ML	<b>\$10</b>

## Prosecco

	Glass	Bottle
<b>SIESTIERE Prosecco Extra dry</b> DOC (Treviso, Italy)	<b>\$13</b>	<b>\$48</b>
<b>PONTE Prosecco Rose</b> DOC (Veneto, Italy)		<b>\$44</b>

## Champagne

<b>MUMM Cordon Rouge Brut NV</b>	<b>\$95</b>
<b>MOET &amp; CHANDON Brut NV</b>	<b>\$105</b>
<b>MUMM Brut Rosé</b>	<b>\$135</b>
<b>PIPER HIEDSIECK Vintage Brut</b> (2012)	<b>\$169</b>

## Spirits -

A wide selection available from our fully stocked bar.

## Red Wines

	Glass	Bottle
<b>BLEEDING HEART Shiraz</b> (McLaren Vale, SA) 2021	<b>\$11</b>	<b>\$44</b>
<b>OYSTER BAY Merlot</b> (Hawke's Bay, NZ) 2021	<b>\$12</b>	<b>\$48</b>
<b>SENSI "Collezone" Chianti</b> DOCG (Tuscany, Italy) 2022	<b>\$12</b>	<b>\$48</b>
<b>ENIO OTTAVIANI Sangiovese</b> IGT (Rimini, Italy) 2021	<b>\$13</b>	<b>\$52</b>
<b>LOVE NOT WAR Pinot Noir</b> (France) 2019	<b>\$13</b>	<b>\$52</b>
<b>KILLIBINBIN Cabernet Sauvignon</b> (Langhorne Creek, SA) 2021	<b>\$13</b>	<b>\$52</b>
<b>IL VILLAGGIO Nero D'avola</b> IGT (Italy) 2020	<b>\$13</b>	<b>\$52</b>
<b>LONG RAIL GULLY Shiraz</b> (Murrumbateman, NSW) 2021	<b>\$14</b>	<b>\$58</b>
<b>WATERMARK Pinot Noir</b> (Saddler's Creek, NSW) 2020		<b>\$48</b>
<b>DIETA Le Vigne di Sammarco, Primitivo</b> (Puglia, Italy) 2021		<b>\$49</b>
<b>LA VALENTINA Montepulciano D'Abruzzo</b> DOC (Abruzzo, Italy) 2020		<b>\$52</b>
<b>CAMPO DELLA FIERA Sangiovese</b> IGT (Umbria, Italy) 2020		<b>\$52</b>
<b>CAMPOLUCE Chianti</b> DOCG (Tuscany, Italy) 2020		<b>\$54</b>
<b>DOMINA Barbera D'Alba</b> DOCG (Piedmont, Italy) 2019		<b>\$58</b>
<b>SANSILVESTRO Nebbiolo</b> DOC (Piedmont, Italy) 2020		<b>\$62</b>
<b>DALCAMPO Chianti</b> DOCG (1500ml Magnum) (Tuscany, Italy) 2021		<b>\$68</b>
<b>CASCINA SARIA "Barbaresco"</b> DOCG (Neive, Italy) 2015		<b>\$110</b>
<b>BROCCARDO Barolo</b> DOCG (Piedmont, Italy) 2017		<b>\$142</b>
<b>CAPRILI Brunello di Montalcino</b> DOCG (Montalcino, Italy) 2018		<b>\$168</b>

## White Wines

	Glass	Bottle
<b>PONTE Chardonnay D'Italia</b> (Veneto, Italy)	<b>\$11</b>	<b>\$44</b>
<b>TERRE DEI BUTH Pinot Grigio</b> DOC (Veneto, Italy) (ORGANIC)	<b>\$12</b>	<b>\$48</b>
<b>NICK O'LEARY Riesling</b> (ACT)	<b>\$13</b>	<b>\$52</b>
<b>LE SANDS Sauvignon Blanc</b> (Marlborough, NZ)	<b>\$13</b>	<b>\$52</b>
<b>HARDY'S "Tintara" Fiano</b> (McLaren Vale, SA)		<b>\$45</b>
<b>LONG RAIL GULLY Reisling</b> (Murrumbateman, NSW)		<b>\$52</b>
<b>TERRE DI GIUMARA Zibibo</b> IGT (Sicily, Italy)		<b>\$55</b>

## Rose / Moscato

	Glass	Bottle
<b>WAYVILLE Moscato</b> (SA)	<b>\$9</b>	<b>\$36</b>
<b>NICK O'LEARY Rosé</b> (ACT)	<b>\$13</b>	<b>\$52</b>

## Cocktails -

<b>BELLINI Prosecco &amp; peach puree</b>	<b>\$14</b>
<b>APEROL SPRITZ Prosecco, Aperol &amp; splash of soda, orange</b>	<b>\$19</b>
<b>FAIRY TINGLE</b>	<b>\$19</b>
Fairy floss vodka, bubblegum vodka, orange liqueur & blue curacao, with sprite over ice	
<b>SALTED CARAMEL ESPRESSO MARTINI</b>	<b>\$19</b>
Stolichnaya "salted caramel" vodka, Kahlua, salted caramel syrup & espresso coffee	
<b>OLD FASHIONED Wild Turkey, sugar &amp; bitters over ice</b>	<b>\$19</b>
<b>COSMOPOLITAN Vodka, Cranberry &amp; lime</b>	<b>\$19</b>
<b>NEGRONI Gin, Campari &amp; Cinzano Rosso over ice</b>	<b>\$19</b>
<b>TWISTED MOJITO STIRRED NOT SHAKEN</b>	<b>\$19</b>
Bacardi, Mint, Lime, Sugar, Monin green mint & Mojito mint syrups	
<b>CAIPIRINHA Cachaca, Mint, Lime &amp; Sugar</b>	<b>\$19</b>
<b>CAIPIROSKA Vodka, Lime &amp; Sugar</b>	<b>\$19</b>