

Pizza Bread (10")

GARLIC (V)	\$11	Enhance it with....	
CHEESY GARLIC (mozzarella) (V)	\$14	CHERRY TOMATOES	\$2
HERB (V)	\$11	ANCHOVIES	\$2
PESTO & PARMESAN (V)	\$13	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)	\$36
Prosciutto Di Parma (18 mths), mild pancetta, mortadella, cacciatore, Grana Padano, Asiago, Burrata, & pecorino Toscano DOP (12 mths), mixed olives, marinated white anchovies, house made giardiniera & warm focaccia bread	
ADD Sicilian anchovy fillets (90gm jar)	+\$12
BRUSCHETTA (VEGAN)	\$14
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 patati") 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)	\$12
Chef's seasoning, Aioli	
BROCCOLINI & GREEN BEANS (V) (VEGAN/O) (GF)	\$16
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)	\$22
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) Skin-on chicken breast fillet, oven baked & served with charred asparagus & broccolini, with a side of honey, seeded mustard & Eschallot sauce	\$39	VEAL TENDERLOIN <small>MSA CERTIFIED BLACK ANGUS</small> Grain fed sirloin fillet, sous vide to medium & pan seared, with porcini & field mushrooms, beef & porcini jus & white wine, asparagus & a creamy polenta mash	\$44
ATLANTIC SALMON (250g) (GF) Crispy skin, with garlic butter, baked fennel & sauteed spinach <i>(Please allow up to 25 minutes)</i>	\$39	RIB EYE STEAK (28 DAY DRY AGED) (GF) 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. <i>(Please allow 25 minutes & up to 35 minutes if cooked well done)</i>	\$49
BABY BACK PORK RIBS 18 hour, slow roasted rack, balsamic & honey glaze, with fried potatoes. <i>(Please allow up to 25 minutes)</i>	\$39		

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) EVOO, garlic confit, fresh chilli, parsley, black pepper & anchovies, finished with Parmigiano Reggiano	\$22
RAVIOLI: MUSHROOM & TRUFFLE (V) Fresh pasta parcels, filled with mixed mushroom & truffle, served with truffle infused burnt butter, sage, pine nuts & finished with grana padano	\$28
FETTUCCINE CARBONARA (NON-TRADITIONAL) Short cut bacon, cream, parmesan, pepper, 63 degree poached egg & parsley	\$26
SPAGHETTI PUTTANESCA (V/O) (VEGAN/O) Garlic, olive oil, capers, Kalamata olives, anchovy fillets, oregano, white wine, cherry tomatoes, Napoletana sauce & a hint of chilli, Parmigiano Reggiano	\$24
FETTUCCINE POLLO E FUNGHI (V/O) Chicken breast, mushrooms, baby spinach, caramelised onion, cream & parmesan	\$26
RIGATONI AMATRICIANA Traditional dish, consisting of guanciale (cured pork cheek), fresh chilli, in a tomato base, finished with pecorino cheese	\$26
GNOCCHI NAPOLETANA (V) (VEGAN/O) House made, soft, potato, flour & parmesan pillows, tossed through a slow cooked tomato & basil sauce, finished with buffalo milk stracciatella	\$24
GNOCCHI BASIL PESTO (V) (VEGAN/O) House made, soft, potato, flour & parmesan pillows, tossed through basil pesto, cream, parmesan & pine nuts, finished with ricotta salata <i>(Vegan option- cream & parmesan substituted with vegan cream & vegan mozzarella)</i>	\$24
RIGATONI BEEF RAGU Chunky, tender pieces of beef, slow cooked for 6 hours with basil & S.Marzano tomatoes & finished with shaved parmesan (Grana Padano)	\$26
SQUID INK LINGUINE VONGOLE <i>(Also available with standard, wheat based spaghetti)</i> Whole clams (350 grams) tossed through EVOO, garlic, shallots, white wine, bird's eye chilli, tomatoes & Napoletana sauce	\$27
SQUID INK LINGUINE FRUTTI DI MARE <i>(Also available with standard, wheat based spaghetti)</i> Clams, QLD prawns, blue swimmer crab meat, barramundi pieces, black mussels & calamari, EVOO, Pinot Grigio, garlic, parsley, cherry tomatoes & Napoletana sauce, with a hint of chilli & finished with grated bottarga (Italian cured & dried fish roe) <i>(Cream or olive oil base available)</i>	\$32

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)	\$22	SOPRESSA	\$24
San Marzano tomatoes, mozzarella, fior di latte, basil Oregano & EVOO		San Marzano tomatoes, mozzarella, spicy sopressa salami, mushrooms, Kalamata olives & basil	
TRIPLE CHEESE (V) (VEGAN/O)	\$22	BUFALA (V)	\$25
San Marzano tomatoes, triple mozzarella		San Marzano tomatoes, fior di latte, basil, cherry tomatoes, finished w/ mozzarella di bufala & EVOO	
PEPPERONI	\$24	SOLITA SPECIAL	\$25
San Marzano tomatoes, mozzarella, mild pepperoni		San Marzano tomatoes, mozzarella, double smoked leg ham, pepperoni, roasted peppers, bacon, olives, red onion, & mushrooms	
TROPICALE	\$24	CHICKEN & CHILLI AIOLI	\$26
San Marzano tomatoes, mozzarella, double smoked leg ham & pineapple		Basil pesto, mozzarella, chicken breast, semi dried tomatoes & caramelised onion, finished w/ chilli aioli	
NAPOLETANA (VEGAN/O)	\$24	BARBECUE CHICKEN	\$26
San Marzano tomatoes, mozzarella, Kalamata olives, anchovies, cherry tomatoes, capers, oregano & basil		BBQ base, mozzarella, chicken breast, roasted peppers & pineapple	
MEXICANA	\$24	PROSCIUTTO & GORGONZOLA	\$27
San Marzano tomatoes, mozzarella, spicy sopressa salami, Jalapeno, roasted peppers & chilli		San Marzano tomatoes, gorgonzola picante, mozzarella & fior di latte, finished with prosciutto di Parma, rocket & shaved parmesan	
CAPRICCIOSA (VEGAN/O)	\$24	PORK BELLY & APPLE	\$27
San Marzano tomatoes, mozzarella, double smoked leg ham, mushrooms, artichokes & Kalamata olives		San Marzano tomatoes, mozzarella, baby spinach, house roasted pork, diced apples, & finished with candied walnuts	
CALABRESE	\$24	N'DUJA & BUFALA	\$27
San Marzano tomatoes, mozzarella, Calabrese salami (very hot), Kalamata olives, chilli & red onion		San Marzano tomatoes, mozzarella, N'duja (soft, spicy, Calabrian sausage), fresh basil, Kalamata olives & cherry tomatoes, finished with mozzarella di bufala & EVOO	
SICILIANA (V) (VEGAN/O)	\$24	MEAT LOVER	\$27
San Marzano tomatoes, mozzarella, marinated eggplant, baby spinach, roasted peppers & grilled zucchini		BBQ base, mozzarella, double smoked leg ham, chorizo, bacon, pepperoni, house roasted pork belly & beef brisket	
HALLOUMI & POTATO (V) (VEGAN/O)	\$24	PRAWN & CHORIZO	\$30
Basil pesto, mozzarella, halloumi, roasted peppers, rocket & baked rosemary & onion potatoes		San Marzano tomatoes, mozzarella, chilli, chorizo, 12 whole garlic prawns & caramelised onion, finished with fresh chilli & lime	
FUNGHI (V) (VEGAN/O)	\$24		
EVOO base, fresh mushrooms, mozzarella, Caramelised onion, 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			

Dough Balls 320 grams

BAKE AT HOME	\$4	PAR-BAKED		
Rested for a minimum of 48 hours. We've done all the hard work, simply stretch,		Plain Base	\$5	GF \$9
		Base with sauce	\$6	\$10
		Base with sauce & mozzarella	\$8	\$12

Customize your pizza -Base & Sauce \$20

COVER YOUR BASE WITH YOUR FAVE SAUCE...

*San Marzano Tomato

*Garlic & Olive Oil

*Basil Pesto

*BBQ

*EVOO (Extra Virgin Olive Oil)

ADD YOUR CHEESE

Mozzarella	\$2
Fior di Latte	\$3
Halloumi	\$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	\$14

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 CARMEL \$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

MILK ALTERNATIVES - \$1.0

Lactose free / Soy / Almond /Oat

ENGLISH BREAKFAST /EARL GREY \$5.0

GREEN TEA (SENCHA) \$5.0

PEPPERMINT/ CHAMOMILE \$5.0

Non-Alcoholic Drinks

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

Beer On Tap

	Schooner	Pint	Jug
CAPITAL BREWERY Ginger Beer (3.5%)	\$12.5	\$15.5	\$31
CAPITAL BREWERY "Trail" Pale (4.7%)	\$12.5	\$15.5	\$31
BENTSPOKE "Crankshaft" IPA (5.8%)	\$12.5	\$15.5	\$31
PERONI "Nastro Azzuro" (5.1%)	\$13.5	\$16.5	\$33

Beer-Bottled (Other) 330ml

ASAHI Super Dry (5.0%) 500ml	\$12.9
PERONI ROSSO (4.7%)	\$9.9
CORONA (4.5%)	\$9.9
GREAT NORTHERN "Super Crisp" Mid (3.5%)	\$9.9
TSINGTAO China (3.5%) 350ML	\$9.9
CARLTON ZERO (0.0%) Alcohol Free	\$9.9

Ciders 330ml

MR FINCH APPLE (4.5%)	\$10
MR FINCH AUSTRALIAN PEAR (4.5%)	\$10
APPLE & RASPEBERRY CIDER SLUSHIES 400ML	\$10

Prosecco

	Class	Bottle
SESTIERE Prosecco Extra dry DOC (Treviso, Italy)	\$12	\$44
PONTE Prosecco Rose DOC (Veneto, Italy)		\$48
CASA GHELLER Prosecco - Extra dry (Trevisano, Italy)		\$52

Champagne

MUMM Cordon Rouge Brut NV	\$95
MOET & CHANDON Brut NV	\$105
MUMM Brut Rosé	\$135
PIPER HIEDSIECK Vintage Brut (2012)	\$169

Spirits -

A wide selection available from our fully stocked bar.

Red Wines

	Class	Bottle
BLEEDING HEART Shiraz (McLaren Vale, SA) 2023	\$10	\$39
OYSTER BAY Merlot (Hawke's Bay, NZ) 2021	\$12	\$48
SENSI "Collezione" Chianti DOCG (Tuscany, Italy) 2022	\$12	\$48
ENIO OTTAVIANI Sangiovese IGT (Rimini, Italy) 2021	\$13	\$52
LOVE NOT WAR Pinot Noir (France) 2019	\$13	\$52
KILLIBINBIN Cabernet Sauvignon (Langhorne Creek, SA) 2021	\$13	\$52
TERRE FORTI Nero D'avola DOC (Sicily, Italy) 2021	\$13	\$52
LONG RAIL GULLY Shiraz (Murrumbateman, NSW) 2022	\$14	\$58
WATERMARK Pinot Noir (Saddler's Creek, NSW) 2020		\$48
LE VIGNE DI SAMMARCO Primitivo (Puglia, Italy) 2021		\$49
SIBILIANA Shiraz IGP (Sicily, Italy) 2022		\$49
LA VALENTINA Montepulciano D'Ábruzzo DOC (Abruzzo, Italy) 2020		\$52
CAMPO DELLA FIERA Sangiovese IGT (Umbria, Italy) 2020		\$52
DOMINA Barbera D'Alba DOCG (Piedmont, Italy) 2020		\$58
SANSILVESTRO Nebbiolo DOC (Piedmont, Italy) 2021		\$62
RIONDO Valpolicella Superiore DOC (Veneto, Italy) 2021		\$64
CASCINA SARIA "Barbaresco" DOCG (Neive, Italy) 2015		\$132
BROCCARDO Barolo DOCG (Piedmont, Italy) 2017		\$145
CAPRILI Brunello di Montalcino DOCG (Montalcino, Italy) 2018		\$168

White Wines

	Class	Bottle
PONTE Chardonnay D'Italia (Veneto, Italy)	\$10	\$39
LE SANDS Sauvignon Blanc (Marlborough, NZ)	\$11	\$44
LUNARDI Pinot Grigio DOC (Veneto, Italy) (ORGANIC)	\$12	\$48
NICK O'LEARY Riesling (ACT)	\$13	\$52
LA VALENTINA Trebbiano D'Ábruzzo DOC (Abruzzo, Italy)		\$42
HARDY'S "Tintara" Fiano (McLaren Vale, SA)		\$45
LONG RAIL GULLY Reising (Murrumbateman, NSW)		\$52
TERRE DI GIUMARA Zibibo IGT (Sicily, Italy)		\$55

Rose / Moscato

	Class	Bottle
WAYVILLE Moscato (SA)	\$8	\$32
NICK O'LEARY Rosé (ACT)	\$13	\$52

Cocktails -

BELLINI Prosecco & peach puree	\$14
APEROL SPRITZ Prosecco, Aperol & splash of soda	\$19
LIMONCELLO SPRITZ Prosecco, Limoncello & splash of soda	\$20
CAMPARI SPRITZ Prosecco, Campari & splash of soda	\$20
STRAWBERRY SPRITZ Prosecco, Strawberry liqueur & splash of soda	\$20
FAIRY TINGLE	\$19
Bubblegum vodka, orange liqueur & blue curacao, with sprite over ice	
SALTED CAMEL ESPRESSO MARTINI	\$19
Stolichnaya "salted caramel" vodka, Kahlua, salted caramel syrup & espresso coffee	
OLD FASHIONED Wild Turkey, sugar & bitters over ice	\$19
COSMOPOLITAN Vodka, Cranberry & lime	\$19
NEGRONI Gin, Campari & Cinzano Rosso over ice	\$19
TWISTED MOJITO STIRRED NOT SHAKEN	\$19
Bacardi, Mint, Lime, Sugar, Monin green mint & Mojito mint syrups	