

Pizza Bread (10")

GARLIC (V)	\$11	Enhance it with....	
CHEESY GARLIC (mozzarella) (V)	\$14	CHERRY TOMATOES	\$2
HERB (V)	\$11	ANCHOVIES	\$3
PESTO & PARMESAN (V)	\$13	SHAVED PARMESAN	\$3
GARLIC & MOZZARELLA DI BUFALA	\$16	PROSCIUTTO DI PARMA	\$6
GLUTEN FREE PIZZA BASE (11") Add	\$6	-18 MONTHS (AFTER BAKE)	



Starters / Share Plates

ANTIPASTO (serves 3-4)	\$39
Prosciutto Di Parma (18 mths), mild pancetta, mortadella, cacciatore, Grana Padano, Asiago, Burrata, & pecorino Romano DOP (24 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, EV00, oregano, basil, balsamic glaze	
ADD buffalo milk mozzarella	+\$4
PEPPERS & POTATOES (GF/O) (VEGAN) (V)	\$16
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	\$21
Carnaroli risotto balls with shaved veal, tomato, peas & mozzarella, deep fried & served on a tomato salsa with shaved parmesan & aioli (7 pieces)	
CALAMARI FRITTI	\$21
Local tenderised calamari, lightly shaken through seasoned flour, flash fried & served with a salsa verde mayo	
CROCCETTE DI BACCALA	\$24
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)	\$26
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
EV00 & 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	\$16
(V) (VEGAN/O) (GF)	
EV00, confit garlic, hint of chilli, toasted almonds & ricotta salata	

Salads

GREEN LEAF SALAD (V) (VEGAN) (GF)	\$14
Tomato, cucumber, whole olives, balsamic & EV00 dressing	
ROCKET SALAD (V) (VEGAN/O) (GF)	\$16
Roasted hazelnuts, soft French goats cheese, red Bravo apples, Raspberry vinaigrette dressing	
BURRATA CAPRESE (V) (V/O) (GF)	\$22
Creamy imported burrata, cherry tomatoes, basil, oregano, sea salt, EV00 & caramelised balsamic	

GF GLUTEN FREE **GF/O** GLUTEN FREE OPTION **V** VEGETARIAN **V/O** VEGETARIAN OPTION
VEGAN VEGAN **VEGAN/O** VEGAN OPTION **EV00** EXTRA VIRGIN OLIVE OIL

Mains - (Please allow up to 25 minutes)

CHICKEN AGRADOLCE (GF)

\$39

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

\$46

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 (250g) (GF)

\$44

Fresh Huon, Tasmanian Atlantic Salmon, crispy skin, with garlic butter, baked fennel & sauteed spinach

BABY BACK PORK RIBS

\$42

18 hour, slow roasted rack, balsamic & honey glaze, with fried potatoes.

Risotto

RISOTTO OF THE DAY

Call 62471010 to discover today's selection

Lasagne

\$MP

TRADITIONAL LASAGNE

\$26

Fresh pasta, layered with Bolognese (pork & beef), mozzarella, béchamel

Pasta

All sauces are gluten free *GLUTEN FREE PENNE (VEGAN) Add \$4

SPAGHETTI AGLIO E OLIO (V) (VEGAN/O)

\$22

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

ADD Anchovies

+\$3

RAVIOLI: BASIL, RICOTTA & MASCARPONE (V)

\$26

Fresh, round, pasta parcels (egg & semolina), filled with basil, ricotta & mascarpone, tossed through Napoletana sauce, basil, EV00, finished with parmesan (Grana Padano)

FETTUCCINE CARBONARA (NON-TRADITIONAL)

\$26

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

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

\$26

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)

\$27

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

RIGATONI AMATRICIANA

\$26

Traditional dish, consisting of guanciale (cured pork cheek), fresh chilli, in a tomato base, finished with pecorino cheese

GNOCCHI NAPOLETANA (V) (VEGAN/O)

\$25

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)

\$26

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

\$28

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

GNOCCHI BEEF RAGU

\$31

House made, soft, potato, flour & parmesan pillows, tossed through, chunky, tender pieces of beef, slow cooked for 6 hours with basil & S.Marzano tomatoes& finished with shaved parmesan

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

\$29

Whole clams (350 grams) tossed through EV00, garlic, shallots, white wine, bird's eye chilli, tomatoes & Napoletana sauce

SQUID INK LINGUINE GRANCHIO

\$36

EV00 & confit garlic base, blue swimmer crab meat, cherry tomatoes, fresh chilli, parsley, black pepper & white wine, finished with bottarga (Italian cured & dried fish roe) (Also available with standard, wheat based spaghetti)

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

\$36

Clams, QLD prawns, blue swimmer crab meat, barramundi pieces, black mussels & 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) \$24

San Marzano tomatoes, mozzarella, fior di latte, basil
Oregano & EV00

TRIPLE CHEESE (V) (VEGAN/O) \$24

San Marzano tomatoes, triple mozzarella

PEPPERONI \$25

San Marzano tomatoes, mozzarella, mild, pork &
fennel pepperoni

TROPICALE \$25

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

NAPOLETANA (VEGAN/O) \$25

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

MEXICANA \$25

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

CAPRICCIOSA (VEGAN/O) \$25

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

CALABRESE \$25

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

FUNGI (V) (VEGAN/O) \$25

EV00 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 base, mozzarella, marinated eggplant,
artichokes, zucchini & semi dried tomatoes

BUFALA (V) \$25

San Marzano tomatoes, fior di latte, basil, cherry
tomatoes, finished w/ mozzarella di bufala & EV00

SOLITA SPECIAL \$26

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

CHICKEN & CHILLI AIOLI \$28

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 \$29

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

PORK BELLY & APPLE \$29

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

BEEF BRISKET \$29

24 hour roasted, beef brisket, on a garlic & EV00 base,
with mozzarella, jalapeno's, red onion, cherry tomato,
finished with EV00 & Maldon sea salt flakes (BBQ
sauce base option available)

N'DUJA & BUFALA \$29

San Marzano tomatoes, mozzarella, N'duja (soft, spicy,
Calabrian sausage), fresh basil, Kalamata olives &
cherry tomatoes, finished with mozzarella di bufala &
EV00

MEAT LOVER \$29

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

PRAWN & CHORIZO \$32

San Marzano tomatoes, mozzarella, chilli, chorizo, 12
whole garlic prawns & caramelised onion, finished
with fresh chilli & lime

Dough Balls 320 grams

BAKE AT HOME \$4.5

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

PAR-BAKED

Plain Base	\$6	\$9
Base with sauce	\$7	\$10
Base with sauce & mozzarella	\$9	\$12

GF

Customize your pizza -Base & Sauce \$20

COVER YOUR BASE WITH YOUR FAVE 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
Vegan Cheese	\$3
Gorgonzola Piccante	\$3

SEAFOOD

Anchovies	\$3
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
Eggplant	\$3
Zucchini	\$3

MEATS

Double smoked leg Ham	\$3
Calabrese Salami -very hot	\$2
Mild pepperoni	\$3
Bacon	\$2
Chorizo	\$3
Pancetta -Spicy	\$3
Chicken Breast	\$5
House roasted pork belly	\$5
Beef brisket	\$5
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 \$6

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 \$12

ARTISAN SORBET (Vegan) Lemon (2 scoops) \$12

COPPA GELATO \$14

3 scoops of Gelato (strawberry, chocolate & lemon)

SICILIAN CANNOLI (2) \$14

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 cocoa

PANNACOTTA \$14

Vanilla bean pannacotta, mixed berry compote

NUTELLA PIZZA (EGG FREE) \$20

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

~Cakeage \$2 pp~

~NO BYO~

~NO SPLIT BILLS~

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(EAST COAST) Apple/ Pineapple/ Orange/ Cranberry	\$6
MILKSHAKES Choc / Straw /Banana/ Van /Caramel / Banana / Cookies & Cream	\$8.9
STILL WATER (San Pellegrino Aqua Panna 500ml)	\$8
SPARKLING WATER (San Pellegrino 500 ml)	\$8.5
SPARKLING WATER (San Pellegrino 750 ml)	\$11.5

Beer On Tap

	Schooner	Pint	Jug
HAWKES Mid strength Pilsner (3.5%)	\$10	\$13	\$26
CAPITAL BREWING CO "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 / Ciders

CAPITAL BREWING CO Ginger Beer (3.5%) 330ml can	\$12
ASAHI Super Dry (5.0%) 500ml	\$14
PERONI ROSSO (4.7 %)	\$10
CORONA (4.5 %)	\$10
GREAT NORTHERN "Super Crisp" Mid (3.5 %)	\$10
TSINGTAO China (3.5%) 350ML	\$10
CARLTON ZERO (0.0%) Alcohol Free	\$10
MR FINCH Apple or Pear(4.5%)	\$11

Frozen Slushie Cocktails 260ml

STRAWBERRY DAIQUIRI (9.2%)	\$16
Strawberry, Bacardi, lime juice, sugar syrup, hint of passionfruit	

Rose / Moscato

	Glass	Bottle
WAYVILLE Moscato (SA)	\$9	\$36
WARBURN ESTATE Rosé (Riverina, NSW)	\$11	\$44

Prosecco

	Glass	Bottle
PONTE Prosecco DOC (Veneto, 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

Spirits -

A wide selection available from our fully stocked bar.

Red Wines

	Glass	Bottle
BLEEDING HEART Shiraz (McLaren Vale, SA) 2024	\$11	\$44
WARBURN ESTATE Pinot Noir (South Australia) 2022	\$11	\$44
SVELTE Cabernet Merlot (Riverina, NSW) 2024	\$11	\$44
LITTLE SAMMY Merlot (Murray Darling, NSW) 2023	\$12	\$48
ENIO OTTAVIANI Sangiovese IGT (Rimini, Italy) 2021	\$13	\$52
LIGHT OF DAY Cabernet Sauvignon(Coonawarra, SA) 2020	\$13	\$52
BORGIO ALLA TERRA Chianti DOCG (Tuscany, Italy) 2023	\$13	\$52
IL VILLAGIO Nero D'avola DOC (Sicily, Italy) 2023	\$13	\$52
LONG RAIL GULLY Shiraz (Murrumbateman, NSW) 2023	\$14	\$58
SVELTE Shiraz (NSW) 2024		\$44
LA VALENTINA Montepulciano D'Ábruzzo DOC (Abruzzo, Italy) 2022		\$52
KILLIBINBIN Cabernet Sauvignon (Langhorne, SA) 2022		\$55
SIBILIANA Shiraz IGP (Sicily, Italy) 2024		\$56
IL BEL ANTONIO Chianti DOCG (Tuscany, Italy) 2023		\$59
DOMINA Barbera D'Alba DOC (Piedmont, Italy) 2021		\$62
RIONDO Valpolicella Superiore DOC (Veneto, Italy) 2021		\$64
MARINACCI Dolcetto D'Alba DOC (Piedmont, Italy) 2022		\$65
SAN SILVESTRO Nebbiolo DOC (Piedmont, Italy) 2021		\$68
IRPINIA "Aglianico" DOC (Campania, Italy) 2015		\$79
CASCINA SARIA Barbaresco DOCG (Neive, Italy) 2015		\$140
SAN SILVESTRO Padres Barolo DOCG (Piedmont, Italy) 2021		\$155
CAPRILI Brunello Di Montalcino DOCG (Montalcino, Italy) 2020		\$165
RIVETTI Barolo DOCG (Piedmont, Italy) 2018		\$189

White Wines

	Glass	Bottle
WARBURN ESTATE Chardonnay (Riverina, NSW)	\$11	\$44
LITTLE SAMMY Pinot Grigio (Murray Darling, NSW)	\$11	\$44
WHITE CLOUD Sauvignon Blanc (Marlborough, NZ)	\$12	\$48
NOWHERE ROAD Riesling (Claire Valley, SA)	\$13	\$52
LA VALENTINA Trebbiano D'Ábruzzo DOC (Abruzzo, Italy)		\$42
LUNARDI Pinot Grigio DOC (Veneto, Italy) (organic/vegan)		\$48
ATAWHAI BAY Sauvignon Blanc (Marlborough, NZ)		\$52
NICK O'LEARY Riesling (ACT)		\$54
MEDITRINA Riesling "limited release" (Clare Valley, SA)		\$55

Cocktails -

MIMOSA Prosecco & orange juice	\$12
APEROL SPRITZ Prosecco, Aperol & splash of soda	\$18
LIMONCELLO SPRITZ Prosecco, Limoncello & splash of soda	\$20
STRAWBERRY SPRITZ Prosecco, Strawberry liqueur & splash of soda	\$20
FAIRY TINGLE	\$20
Bubblegum vodka, orange liqueur & blue curacao, with sprite over ice	
SALTED CARAMEL ESPRESSO MARTINI	\$20
Stolichnaya "salted caramel" vodka, Kahlua, salted caramel syrup & espresso coffee	
OLD FASHIONED Wild Turkey, sugar & bitters over ice	\$20
COSMOPOLITAN Vodka, Cranberry & lime	\$20
NEGRONI Gin, Campari & Cinzano Rosso over ice	\$20
TWISTED MOJITO STIRRED NOT SHAKEN	\$20
Bacardi, Mint, Lime, Sugar, Monin green mint & Mojito mint syrups	