

Pizza Bread (10")

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|--|-------------|----------------------------|-----|
| 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, EVOO, 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

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|---|-------------|
| 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

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|---|-------------|
| GREEN LEAF SALAD (V) (VEGAN) (GF) | \$14 |
| Tomato, cucumber, whole olives, balsamic & EVOO 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, 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)

\$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

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

ADD Anchovies

+\$3

RAVIOLI: BEEF CHEEK

\$28

Fresh pasta parcels (egg & semolina), filled with, beef cheek, tossed through a Neapolitan sauce, topped with Stracciatella

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, Neapolitan 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 EVOO, garlic, shallots, white wine, bird's eye chilli, tomatoes & Neapolitan sauce

SQUID INK LINGUINE GRANCHIO

\$36

EVOO & 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, EVOO, Pinot Grigio, garlic, parsley, cherry tomatoes & Neapolitan 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

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| MARGHERITA (V)(VEGAN/O) | \$24 |
| San Marzano tomatoes, mozzarella, fior di latte, basil Oregano & EVOO | |
| 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 | |
| FUNGHI (V) (VEGAN/O) | \$25 |
| 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 base, mozzarella, marinated eggplant, artichokes, zucchini & semi dried tomatoes | |

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| 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 | \$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 & EVOO base, with mozzarella, jalapeno's, red onion, cherry tomato, finished with EVOO & 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 & EVOO | |
| 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

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| BAKE AT HOME | \$4.5 |
| Rested for a minimum of 48 hours. We've done all the hard work, simply stretch, | |

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|------------------------------|-----|------|
| PAR-BAKED | | |
| Plain Base | \$6 | \$9 |
| Base with sauce | \$7 | \$10 |
| Base with sauce & mozzarella | \$9 | \$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

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|---------------------|-----|
| Mozzarella | \$2 |
| Fior di Latte | \$3 |
| Halloumi | \$3 |
| Vegan Cheese | \$3 |
| Gorgonzola Piccante | \$3 |

SEAFOOD

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|-------------------|------|
| Anchovies | \$3 |
| Garlic Prawns (8) | \$12 |

VEGGIES

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|---------------------|-------|
| 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

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|----------------------------|-----|
| 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

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|----------------------|------|
| 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 cacao

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

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|--|---------------|
| 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 Benedetto 500 ml) | \$8.5 |
| SPARKLING WATER (San Benedetto 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

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|--|-------------|
| 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 |
| CARLTON ZERO (0.0%) Alcohol Free | \$10 |
| MR FINCH Apple or Pear(4.5%) | \$11 |

Rose / Moscato

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

Prosecco

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

Champagne

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|-----------------------------------|--------------|
| MUMM Cordon Rouge Brut NV | \$95 |
| MOET & CHANDON Brut NV | \$105 |

Spirits -

A wide selection available from our fully stocked bar.

- NO BYO -

Red Wines

| | Class | 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 |
| BORGO ALLA TERRA Chianti DOCG (Tuscany, Italy) 2024 | \$13 | \$52 |
| IL VILLAGIO Nero D'avola DOC (Sicily, Italy) 2023 | \$13 | \$52 |
| LONG RAIL GULLY Shiraz (Murrumbateman, NSW) 2024 | \$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) 2024 | | \$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

| | Class | 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 -

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| 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 | |