

## wood-fired pizza

<b>one</b> margherita: cherry tomato, buffalo mozzarella, fresh basil - n (v)	20
<b>two</b> mushroom: shiitake, oyster and enoki mushroom, fontina cheese, thyme, truffle oil - o (v)	22
<b>three</b> pumpkin, pine nuts, spinach leaves, chevre goats cheese - o (v)	21
<b>four</b> salmon gravlax, spanish onion, cornichon, feta - b	23
<b>five</b> prawn, roasted capsicum, chevre goats cheese, coriander and chilli pesto - o	23
<b>six</b> hot salami, mushrooms, olives, chilli - n	22
<b>seven</b> chorizo, shaved potato, caramelised onion, rosemary, truffled pecorino - o	23
<b>eight</b> pork belly, poached apple, walnuts, roquette leaves - b	23
<b>nine</b> tandoori chicken, pineapple, roasted capsicum, mint yoghurt, coriander - n	22
<b>ten</b> prosciutto, cherry tomatoes, pickled onion, basil pesto	22
<b>extra toppings</b>	2
b - béchamel base	
n - napoli base	
o - garlic & rosemary oil base	

## pizza express

25.00 per person - minimum 8 guests

wood fired pizza selection continuously brought to the table, with a garden salad, tea and coffee

## sides

crusty ciabatta bread, extra virgin olive oil, balsamic for two	4.7
shoestring fries	8
garden salad	8

(v) vegetarian dishes (gf) gluten free no split bills

we specialise in large bookings – farewells, birthdays, hen's dinners

## other

soup of the day, fresh crusty bread	12
roquette salad, blue cheese, pistachio, cherry tomatoes, spanish onion, herb dressing (v) (gf)	15
fish pie, garden salad	22
chicken saltimbocca, prosciutto, fontina, sage, ratatouille (gf)	23
braised lamb shank, confit garlic mash, root vegetable jus (gf)	24
tagine, sweet potato, chilli, cherry tomato, chick peas, toasted almonds, coriander, cous cous (v) (gf)	22

## dessert

mr churros spanish doughnuts, hot chocolate sauce	13
trio of gelato	12
sticky date pudding, caramel ice-cream, vanilla bean anglaise	15
affogato, vanilla ice-cream, espresso shot, frangelico	15

## hot beverages

mug of 'sisko' spanish hot chocolate	7.5
coffee: caffè diemme	3.5
T2 black tea pot	4
china jasmine: green tea, jasmine and oolong tea	
orange pekoe, english breakfast, earl grey	
T2 herbal tea pot	4
chai: indian spices, brewed with soy milk	
lemongrass and ginger, just chamomile, peppermint, green tea	
relax: camomile, lemongrass, mellissa, wood betony, lavender rose	
botanica: stonefruits and berries	

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## beers

### australian and imported on tap

boags draught	tas	pot 4.5	pint 9.5
james squire golden ale	nsw	pot 6	pint 11
kirin ichiban	japan		390ml glass 8

### australian light and fresh beer

james boags premium light	tas	7.5
boags classic blonde	tas	8
james boags premium	tas	8.5
blue tongue lager	nsw	9

### australian craft beer

james squire amber ale	nsw	9
james squire pilsner	nsw	9
james squire sundown lager	nsw	9
knappstein lager	sa	11
james squire porter	nsw	9
lil creatures pale ale	wa	9.5
coopers pale ale	sa	9
coopers sparkling ale	sa	9
mountain goat hightail ale	vic	9.5
red duck amber ale	vic	9.5
lil creatures 'white rabbit' dark ale	wa	9.5

### imported bottled

heineken pilsner	holland	9.5
beck's pilsner	germany	9.5
kirin ichiban	japan	9.5
peroni "'leggera"' blonde (mid strength)	italy	8
corona	mexico	9.5
peroni	italy	9.5
grolsch (swing top)	germany	12.5
mac's "hop rocker" pilsner	nz	9.5
guinness	ireland	10

### cider

pipsqueak cider	wa	9
aspall crisp draught suffolk cider 500ml	england	13
rekorderlig pear cider 500ml	sweden	13

## tapas

available from 5.00pm  
3 items 24 5 items 38

wood fired zucchini and feta roulade (v) (gf)  
thyme and tallegio croquettes (v)  
wild mushroom mousse with wonton crackers (v)  
oysters with chilli and finger-lime caviar dressing (gf)  
local salt and pepper calamari, beetroot remoulade  
fresh mussels, spicy napoli (gf)  
creole chicken spare ribs  
pork belly, orange glaze (gf)  
braised rabbit arancini  
wood fired chorizo, horseradish (gf)

\*all tapas items served with house marinated mixed olives and fresh crusty bread

## wines by the glass and bottle

### sparkling

nv	de bortoli willowglen brut	bilbul, nsw	8 / 36
nv	croser pinot noir, chardonnay	adelaide hills, sa	14 / 56

### white

2010	bluestone lane chardonnay	mornington, vic	11 / 44
2010	de bortoli willowglen sem sauv blanc	bilbul, nsw	8 / 36
2010	'the pass' sauvignon blanc	marlborough, nz	10 / 42
2010	charlotte sound sauvignon blanc	marlborough, nz	49
2010	baie pinot gris	bellarine peninsula, vic	10 / 42
2010	42 degrees pinot grigio	cambridge, tas	49
2010	knappstein hand-picked riesling	clare valley, sa	12 / 46
2009	villa solais vermintino	di sardegna, italy	10 / 42

### red

2008	pebble bay pinot noir	marlborough nz	10 / 42
2008	box stallion 'red barn' pinot noir	mornington, vic	48
2009	de bortoli willowglen cabernet merlot	bilbul, nsw	8 / 36
2009	toscolo chianti	santa lucia, italy	10.5 / 42
2010	exopto bozeto garnacha tempranillo graciano	rioja, spain	12 / 48
2006	solar viejo, tempranillo	crianza, spain	54
2009	chapel hill 'il vescovo' sangiovese	mclaren vale, sa	11 / 44
2008	bremerton selkirk shiraz	langhorne creek, sa	12 / 48
2008	heathcote mail coach shiraz	heathcote, vic	16 / 64

full wine and drinks list available upon request

“we've got your  
after work drinks covered”

tapas & full menu available  
every night from 5pm

saturday: live lounge dj

friday: spanish nights  
featuring acoustic flamenco guitarist matt kea



35 tapas  
& sangria special

3 tapas items + 1 jug of sangria

tailor made function packages to suit all budgets

DOWNSTAIRS AT



lunch and dinner