

COCKTAILS	ROSÉ	RED
SPRITZ APEROL SPRITZ Aperol, Prosecco, Soda \$18.5 LIMONCELLO SPRITZ Limoncello, Prosecco, Soda \$18.5 CAMPARI SPRITZ Campari, Prosecco, Soda \$18.5 COSMO SPRITZ Vodka, Prosecco, Cranberry Juice, Soda \$18.5 AMALFI SPRITZ Aperol, Prosecco, Pineapple Juice, Soda \$18.5 BELLINI BELLINI Prosecco, Peach Puree \$16.5 ROSSINI Prosecco, Strawberry Puree \$16.5 MIMOSA Prosecco, Orange Juice \$16.5 ITALIAN TWIST NEGRONI Campari, Cinzano Rosso, Gin \$17.5 AMALFI GIN & TONIC Gin, Limoncello, Tonic \$18.5 ESPRESSO MARTINI Vodka, Kahlua, Vanilla Galliano, Espresso, Sugar Syrup \$18.5 DARK 'n' STORMY Spiced Rum, Averna, Montenegro, Lime Juice, Ginger Beer \$18.5 LONG ISLAND Vodka, Gin, Rum, Tequila, Lime Juice, Sugar, Chinotto \$19.5 WHISKY SOUR - Makers Mark Bourbon, Lemon Juice, Simple Syrup, Angostura Bitters, Fee Foam (egg white alternative) \$24.5 MARGARITA - Tequila, Triple Sec, Lime Juice, Salt Rim \$22.5	GLASS LA VIELLE FERME ROSE 2022 (Rhône, France) Glass \$12.5 - Bottle \$53.5 BOTTLE PEY BLANC NO. 1 2022 (Provence, France) Bottle \$65.5 SPARKLING GLASS VEUVE D'ARGENT OUVÉE PRESTIGE BLANC DE BLANCS BRUT NV (FRANCE) Glass \$12.5 - Bottle \$50.5 MOJO PROSECCO (SA) Glass \$11 - Bottle \$42 BOTTLE SALATIN TREVISO EXTRA DRY NV PROSECCO (Veneto, Italy) Bottle \$60.5 TAITINGER OUVÉE PRESTIGE NV (Reims Champagne, France) Bottle \$120.5 WHITE GLASS SAINT CLAIR SAUVIGNON BLANC 2023 (Marlborough, NZ) Glass \$15.5 - Bottle \$55.5 FOLKLORE CHARDONNAY 2023 (Pemberton, WA) Glass \$13.5 - Bottle \$45.5 AMELIA PARK 'AMELIA RANGE' SAUVIGNON BLANC - SEMILLON 2024 (Margaret River, WA) Glass \$13.5 - Bottle \$48.5 AQUILANI PINOT GRIGIO 2023 (Veneto, Italy) Glass \$13.5 - Bottle \$46.5 HESKETH "THE PROPOSITION" MOSCATO 2024 (SA) Glass \$12 - Bottle \$45 BOTTLE MONTE TONDO 'MITO' SOAVE 2023 (Veneto, Italy) Bottle \$50.5 HAREWOOD ESTATE 'FLUX RANGE' CHARDONNAY 2024 (Denmark, WA) Bottle \$65.5 O'LEARY WALKER WATERVALE RIESLING 2024 (Clare Valley, SA) Bottle \$60.5	GLASS VASSE FELIX 'FILIUS' CABERNET SAUVIGNON 2021 (Margaret River, WA) Glass \$14.5 - Bottle \$55.5 POGGIO ANIMA 'BELIAL' SANGIOVESE TOSCANA IGT 2022 (Tuscany, Italy) Glass \$13 - Bottle \$53.5 SPINIFEX 'MIETTE' SHIRAZ 2021 (Barossa Valley, SA) Glass \$14 - Bottle \$52.5 ANIMALE 'CAHILTON VINYARD' PINOT NOIR 2023 (Yarra Valley, Victoria) Glass \$15.5 - Bottle \$60.5 BOTTLE CAMPORSINO CHIANTI CLASSICO DOCG 2023 (Tuscany, Italy) Bottle \$70.5 TREDIBERRI BARBERA D'ALBA DOC 2023 (Piedmont, Italy) Bottle \$80.5 IL BARROCCIO NERO D'AVOLA 2022 (Sicily, Italy) Bottle \$60.5 WONDERGROUND SHIRAZ 2022 (Marananga-Barossa Valley, SA) Bottle \$68.5 TORBRECK 'OUVÉE JUVENILES' GSM 2021 (Barossa Valley, SA) Bottle \$63.5 BEER AND CIDER PERONI 0.0 (0%) \$9.5 PERONI 3.5 (3.5%) \$10.5 PERONI RED (4.7%) \$10.5 PERONI (5%) \$10.5 BIRRA MORETTI (4.6%) \$12.5 CORONA (4.5%) \$10.5 JAMES SQUIRE GINGER BEER (4%) \$12.5 STRONGBOW APPLE CIDER (5%) \$10.5 PIRATE LIFE SOUTH COAST PALE ALE (4.4%) \$11.5

BYO AVAILABLE - WINE AND SPARKLING ONLY. DINNER: MONDAY - FREE, TUESDAY AND WEDNESDAY - \$10 CORKAGE PER BOTTLE. LUNCH: FRIDAY TO SUNDAY - \$10 CORKAGE PER BOTTLE

PIZZA KITCHEN IS A CASUAL SHARING CONCEPT WITH EACH PLATE BROUGHT TO YOUR TABLE AS THEY'RE READY - PLEASE ENJOY!

CLASSIC PIZZAS

MARGHERITA (V) - San Marzano Tomatoes, Fior Di Latte, Buffalo Cheese, Pecorino, Oregano, Basil, EVOO \$22.5

CAPRICCIOSA - San Marzano Tomatoes, Oregano, Basil, Fior Di Latte, Parmesan, Leg Ham, Mushroom, Artichokes, Olives, EVOO \$26.5

DIAVOLA 🍷 - San Marzano Tomatoes, Fior Di Latte, Soppressa, Nduja, Deep Fried Onion, Olives, Basil \$28.5

COLOSSEO 🍷 - Fior Di Latte, Roasted Potatoes, Guanciale, Taleggio, Pecorino Romano, Pepper, House Made Chilli EVOO \$25.5

S.P.Q.R 🍷 - Cheesy Sauce, Nduja, Basil, Fior Di Latte, Pecorino, EVOO \$24.5

PROSCIUTTO - San Marzano Tomatoes, Grated Parmesan, Fior Di Latte, Fresh Prosciutto, Fresh Rocket, Stracciatella, Basil, Pepper, EVOO \$30.5

NAPOLI 🍷 - San Marzano Tomatoes, Oregano, Basil, Anchovies, Capers, Stracciatella, House Made Chilli EVOO \$24.5

FUNGHI (V) - Mushroom Cream Base, Mushrooms, Fior Di Latte, Stracciatella, Confit Garlic, Parsley, Pepper, Truffle EVOO \$26.5

CAPONATA (V) - Caponata (Eggplant, Zucchini, Roma Tomato, Capsicum and Onion stew mix), Pecorino Romano, Fior Di Latte, Basil, Fresh Rocket, Roasted Almond Flakes \$25.5

MORTAZZA - Fior Di Latte, Mortadella, Stracciatella, Fresh Chilli, Pecorino Romano, Rocket Pesto Drizzle, Pepper \$28.5

AUSSIE PIZZAS

LOADED PEPPERONI - San Marzano Tomatoes, Fior Di Latte, Pepperoni x3, Oregano \$24.5

BUFFALO BILL 🍷 - White Base, Fior Di Latte, Slow Cook Chicken Thighs, Deep Fried Onion, Buffalo Sauce, Spring Onion Infused EVOO, Black Sesame Seeds \$25.5

CHEESEBURGER - San Marzano Tomatoes, Fior Di Latte, Ground Beef, Fried Onions, Cheddar Cheese Sauce, Pickles, Tomato Sauce and Mustard \$25.5

SUPREMA - San Marzano Tomatoes, Fior Di Latte, Ham, Mushroom, Pepperoni, Chicken, Red Onion, Olives, Pineapple, Bacon \$29.5

HAWAIIAN - San Marzano Tomatoes, Fior Di Latte, Ham, Pineapple, Oregano \$23.5

BBQ CHICKEN - San Marzano Tomatoes, Fior Di Latte, Slow Cook Chicken Thighs, Roasted Potatoes, Red Onion, BBQ Sauce \$26.5

MEAT LOVER - San Marzano Tomatoes, Fior Di Latte, Slow Cook Chicken Thighs, Ground Beef, Ham, Bacon, Pepperoni, Deep Fried Onion \$29.5

GARLIC PRAWN 🍷 - Garlic Cream Base, Fior Di Latte, Prawns, Deep Fried Zucchini, Spring Onion Infused EVOO, House Made Chilli EVOO \$30.5

FARMHOUSE - Garlic Cream Base, Fior Di Latte, Spinach, Slow Cook Chicken Thighs, Mushroom, Bacon, Red Onion \$25.5

GODFATHER - San Marzano Tomatoes, Fior Di Latte, Soppressa, Capsicum, Onion, Olives, Basil, Oregano \$26.5

Sorry No Half Half Pizzas.

All Pizzas Available With Freshly Made Gluten Free Base add \$5

SHARES

GARLIC PIZZA BREAD (V) - Garlic Butter, Parsley, Oregano, Rosemary, Sea Salt \$12.5

JALAPEÑO ARANCINI (V/GF) - Fried Jalapeño and Pecorino Rice Balls, Rocket, Cheese Sauce \$18.5

MORTADELLA (GF) - \$13.5

SOPRESSA (GF) - \$14.5

PROSCIUTTO (GF) - \$16.5

CHICKEN WINGS (GF) - 500grams Fried Wings, Celery Sticks, Ranch Sauce. \$22.5

Choice of:
Salt and Pepper
Buffalo Sauce
Bourbon BBQ Sauce

ROMAINE SALAD (V/GF) - Romaine Lettuce, Spicy Aioli, Pecorino, Vincotto \$14.5

STRACCIATELLA SALAD (V/ GF) - Stracciatella, Medley Tomatoes, Basil, Oregano, Spring Onion Infused Oil \$18.5

ALFREDO MAC N CHEESE (V/ GF) - Fresh Macaroni, Besciamella, Cheddar, Pecorino, Fior Di Latte \$16.5

BEEF LASAGNA (GF) - 5 Layers Of Fresh Lasagna Sheets, Beef Bolognese, Sugo, Pecorino, Fior Di Latte \$24.5

VEGGIE LASAGNA (V/ GF) - 5 Layers Of Fresh Lasagna Sheets, Zucchini, Eggplant, Sun Dried Tomato, Stracciatella Cheese, Pecorino \$24.5

TRUFFLE FRIES (V/GF) - French Fries, Truffle Oil, Truffle Salt, Parsley, Grated Grana Padano \$17.5

PLAIN FRIES (V/GF/VG/DF) - French Fries, Sea Salt \$14.5

SPECIALS

Please see blackboards or ask your waiter.

ONLINE BOOKINGS AVAILABLE
CARD FACILITIES:

WE ACCEPT EFTPOS, VISA,
MASTERCARD AND AMERICAN
EXPRESS.

SORRY NO ITEMISED
SPLIT BILLING

KITCHEN OPENING HOURS
DINNER SUN - THU: 5PM -
8.30PM

FRI & SAT: 5PM - 9:30PM
LUNCH FRI - SUN: 12PM - 2.30PM

(GF) = GLUTEN FREE

(V) = VEGETARIAN

(N) = CONTAINS NUTS

(VG) = VEGAN

(DF) = DAIRY FREE

GLUTEN FREE DISCLAIMER -
ALTHOUGH CONSIDERABLE
EFFORTS HAVE BEEN.

UNDERTAKEN TO PROVIDE
GLUTEN FREE OPTIONS FOR
OUR CUSTOMERS.

WE CANNOT GUARANTEE ANY
OF OUR PRODUCTS ARE FULLY
GLUTEN FREE. PLEASE ADVISE
IF YOU ARE COELIAC OR HAVE
ANY FOOD ALLERGIES