

## WOOD FIRED PIZZA

M V

<b>MARGHERITA (V)(VNA)</b> <i>San marzano tomato, fior di latte, basil, extra virgin olive oil</i>	21	23
<b>CAPRICCIOSA</b> <i>San marzano tomato, fior di latte, double smoked ham, mushroom, olives, artichokes</i>	24	26
<b>THE LEVEL ONE</b> <i>San marzano tomato, fior di latte, garlic prawns, basil, smoked salmon, capers</i>	26	28
<b>PROSCIUTTO</b> <i>San marzano tomato, fior di latte, prosciutto, rocket, pecorino</i>	24	26
<b>DIAVOLA</b> <i>San marzano tomato, fior di latte, pepperoni, basil, chilli</i>	23	25
<b>VEGETARIAN (V)(VNA)</b> <i>San marzano tomato, fior di latte, artichoke, roasted capsicum, mushroom, rocket, pecorino</i>	24	26
<b>THE LOT</b> <i>San marzano tomato, fior di latte, double smoked ham, pepperoni, chicken, mushrooms, roasted capsicum</i>	25	27
<b>THREE CHEESE (V)</b> <i>Fior di latte, pecorino, ricotta, roasted garlic</i>	21	23
<b>HOT WHITE</b> <i>Fior di latte, ricotta, buffalo mozzarella, chicken, chilli</i>	22	24
<b>EXTRAS</b>		
<b>ADD PRAWNS</b>	4	4
<b>ADD CHICKEN, PROSCIUTTO, PEPPERONI, DOUBLE SMOKED HAM</b>	2.5	2.5
<b>MAKE ME A GLUTEN FREE BASE</b>	2	2

## FROM THE OVEN

<b>PROSCIUTTO WRAPPED CHICKEN BREAST (GF)</b> <i>with congo potatoes, butternut pumpkin, green beans &amp; basil pesto</i>	25	27
<b>PORK LOIN MEDALLIONS (GF)</b> <i>with italian cannellini bean casserole</i>	29	31
<b>CAJUN SPICED SALMON (GF)</b> <i>with congo potatoes, butternut pumpkin, green beans &amp; dill cream</i>	30	32

## BOWLS

M V

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<b>SERVING OF BREAD (V)</b>	6	8
<b>SWEET POTATO WEDGES (GF)(V)</b> <i>served with aioli</i>	12	14
<b>SHOE STRING FRIES (GF)(V)</b> <i>served with aioli</i>	10	12
<b>SALT &amp; PEPPER SQUID (GF)</b> <i>served with aioli &amp; lime</i>	20	22
<b>TWICE COOKED PORK BELLY (GF)</b> <i>served with a honey mustard</i>	22	24
<b>DUCK SHANKS (GF)</b> <i>with a sticky plum glaze</i>	18	20
<b>BUFFALO CHICKEN WINGS (GF)</b> <i>served with a ranch dressing</i>	18	20

## SALAD

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<b>BURRATA (GF)(V)</b> <i>with heirloom tomato with basil, crushed pine nuts and a balsamic glaze</i>	22	24
<b>PEAR &amp; ROCKET (GF)(V)</b> <i>with walnuts, pecorino and a balsamic glaze</i>	16	18
<b>GARDEN SALAD (GF)(V)</b> <i>with mixed leaf, tomato, onion, cucumber, olives and a lemon vinaigrette</i>	14	16

## DESSERT

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<b>WOOKIE (WOODFIRED COOKIE) (V)</b> <i>with vanilla bean ice cream and a chocolate drizzle</i>	12	14
<b>NUTELLA PIZZA (V)</b> <i>with marshmallows &amp; strawberries</i>	20	22
<b>APPLE CRUMBLE PIZZA (V)</b> <i>with spiced apple and a biscuit crumble</i>	20	22
<b>MAKE ME A GLUTEN FREE BASE</b>	2	2