

WOOD-FIRED PIZZAS

GLUTEN FREE PIZZA BASES AVAILABLE +\$4

**Pizzas will come out separately*

Margherita (v) \$15.9

Pomodoro, fior di latte, basil

Quattro Formaggi (v) \$19.9

Mozzarella, parmigiano, brie, gorgonzola

Vegetariana (v) \$19.9

Pomodoro, mozzarella, mushroom, potato, red capsicum, onion, parmigiano, basil

Mare e monti \$22.9

Pomodoro, mozzarella, mushroom, pancetta, prawns, chilli oil

Montanara \$21.9

Mozzarella, mushroom, gorgonzola, prosciutto, truffle oil

Diavola \$19.9

Pomodoro, mozzarella, hot salami, olives

Agnello \$22.9

Pomodoro, mozzarella, pulled lamb shoulder, kalamata olives, roasted capsicum, red onion, oregano, rocket

Gustosa \$21.9

Pomodoro, mozzarella, salame, pancetta, Italian sausage

Capricciosa \$21.9

Pomodoro, mozzarella, mushrooms, ham, artichokes, olives

Fresca (vo) \$21.9

Mozzarella, mushroom, gorgonzola, mortadella, pistachio, rocket

Prosciutto e stracciatella \$22.9

Pomodoro, fior di latte, rocket, prosciutto, cherry tomato, parmigiano, stracciatella

Zucca (vo) \$20.9

Mozzarella, roasted pumpkin, red onion, pancetta, goats cheese, pepita, rocket, chilli oil

Salsiccia e friarielli \$20.9

Mozzarella, Italian sausage, friarielli, pecorino, cracked pepper

Gamberi \$22.9

Pomodoro, mozzarella, prawns, chilli, rocket

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BURGERS

Add Chips +\$4

Boundary Burger \$14.9

Wagyu beef, American cheese, lettuce, tomato, pickles, milk bun

Chicken Burger \$14.9

Grilled chicken thigh, jalapeno mayo, cheese, crunchy slaw, pepita seeds, milk bun

Pork Belly Burger \$15.9

Slow cooked char sui pork belly, sriracha, slaw, aioli, fried shallots, milk bun

Double Cheese \$19.9

Two Wagyu beef patties, two cheese slices, pickles, burger sauce, milk bun

Falafel Burger (v) \$15.9

Crispy falafel, cumin yoghurt, pomegranate, iceberg, milk bun

Prawn Roll \$19.9

Poached Prawns, iceberg, tobiko, sriracha

Brisket Roll \$14.9

Slow cooked pulled beef brisket, chimichurri, baby cos, aioli

Steak sandwich \$16.9

Grilled steak, truffle mayo, cos lettuce, tomato, parmesan, Turkish bread

Happy Hour 12-2pm • \$15 Pizzas Everyday

BITES

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| House made hommus, Turkish bread, dukkah, extra virgin olive oil (v,vg,df) | \$14.9 |
| Wood-fired flatbread, garlic oil, rosemary with trio of dips (v) | \$14.9 |
| Grilled haloumi, toasted petites, piccalilli, basil oil (gf, v) | \$13.9 |
| Triple cream brie & aged cheddar, lavosh, quince | \$18.9 |
| Bruschetta - Grilled sourdough, heirloom tomatoes, stracciatella, basil, extra virgin olive oil (v) | \$15.9 |
| Fresh shucked oysters, lemon, shallot (gf,df) | ½ doz / 1doz \$23.9/\$43.9 |
| Fried calamari, squid ink mayo, lemon | \$17.9 |
| Hervey Bay scallops, skordalia, nduja (4pc) (gf) | \$16.9 |
| Grilled Fremantle octopus, cherry tomato, edamame, squid ink, smoked yoghurt (gf) | \$17.9 |
| Char grilled Skull Island tiger prawns, miso butter, radish (gf) | 4pc/8pc \$20.9/\$35.9 |
| Sticky lamb ribs, labneh, radish (gf) | 4pc/8pc \$17.9/\$24.9 |
| Glazed pork belly bites, pickled cucumber, shallots (4pc) | \$14.9 |
| Prosciutto San Daneille, manchego, grissini, olives, guindilla | \$18.9 |
| Spicy wedges w sour cream & sriracha (v) | \$12.9 |
| Fries, paprika salt w aioli (gf,df,v) | sml/large \$7.9/\$11.9 |

BOWLS

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| Roasted Pumpkin, pearl cous cous, smoked eggplant, haloumi, pepita, shallots, labneh (v) | \$19.9 |
| Burrata, Heirloom tomatoes, basil, puffed grains (gf,v) | \$22.9 |
| Confit Ora King salmon, black Rice, edamame, radish, cherry tomato, lime mayo, furikake (gf,df) | \$22.9 |
| Falafel, baby beetroot, freekah, mixed leaves, pomegranate, goats cheese, almonds (v) | \$19.9 |

MAINS

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| Grilled Market fish, fennel, sorrel, lemon (gf) | \$32.9 |
| Beer battered Market fish, chips, cos lettuce, lemon & caper mayo (df) | \$26.9 |
| Char grilled ribeye 250g, confit potato, burnt onion, jus (gf) | \$33.9 |
| Angus Flank steak 220gm, zucchini, watercress, jus (gf/df) | \$32.9 |
| Macquarie Downs Wagyu 6+ 200gm, green beans, shitake mushroom, chimichurri (gf,df) | \$36.9 |
| Roasted cauliflower, skordalia, almonds, mustard onions, raisin gel (v) | \$25.9 |
| Orecchiette, rocket pesto, garden peas, green beans, broccolini, pecorino (v) | \$23.9 |
| Chicken schnitzel, fries, cos lettuce, lemon (df) | \$18.9 |
| Chicken parmigiana, fries, cos lettuce, lemon | \$23.9 |

SHARE BOARD (recommended 2pax) Preparing time around 40min.

Choice of two sides included

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| Whole lamb shoulder (1.1kg) on the bone (gf, df) | \$75.9 |
| Bass Strait ribeye on the bone 700gm, green peppercorn, red wine jus | \$89.9 |

EXTRAS

SML/LRG

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| Baby carrots, harissa vinaigrette, goats curd (gf, v) | \$7.9/\$11.9 |
| Roasted potatoes, rosemary salt (gf,df,v,vg) | \$6.9/\$10.9 |
| Broccoli, toasted almonds, cranberries (gf,df,v,vg) | \$6.9/\$10.9 |
| Mixed leaves, radish, lemon, chives (gf,df,v,vg) | \$5.9/\$9.9 |
| Grilled sweetcorn, jalapeno butter, chives, pecorino (gf, v) | \$6.9/\$10.9 |

