

WOOD-FIRED PIZZAS

GLUTEN FREE PIZZA BASES AVAILABLE +\$4

*Pizzas will come out separately

Margherita (v) \$18.9

Pomodoro, fior di latte, basil

Quattro Formaggi (v) \$21.9

Mozzarella, parmigiano, brie, gorgonzola

Vegetariana (v) \$20.9

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

Gamberi e nduja \$24.9

mozzarella, prawns, nduja, zucchini, cherry tomato, lemon

Mare e monti \$24.9

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

Montanara \$22.9

Mozzarella, mushroom, gorgonzola, prosciutto, truffle oil

Agnello \$23.9

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

Mortadella \$23.9

Mozzarella, potato, zucchini, mortadella, parmesan, stracciatella, chilli oil

Gustosa \$23.9

Pomodoro, mozzarella, salame, pancetta, Italian sausage

Capricciosa \$22.9

Pomodoro, mozzarella, mushrooms, ham, artichokes, olives

Vulcano \$22.9

Pomodoro, mozzarella, hot salami, red onion, olives, nduja

Prosciutto e stracciatella \$24.9

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

Zucca (vo) \$22.9

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

Salsiccia e friarielli \$20.9

Mozzarella, Italian sausage, friarielli, pecorino, cracked pepper

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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, slaw, kimchi mayo, 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, red onion, tomato, milk bun

Prawn Roll \$19.9

Bang Bang king prawns, iceberg, tobiko, milk bun

Brisket Roll \$14.9

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

Steak Sandwich \$16.9

Grilled steak, cos lettuce, tomato, Jack cheese, chilli tomato relish, Turkish bread

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

*Not valid on Public Holidays

BITES

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| Wood-fired flatbread, garlic oil, rosemary with trio of dips (v) | \$14.9 |
| Freshly baked focaccia, mortadella, cracked pepper, olives, garlic oil | \$16.9 |
| Grilled haloumi, toasted pepitas, piccalilli, basil oil (gf, v) | \$13.9 |
| Baked brie, sobrasada, grilled Turkish bread | \$17.9 |
| 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, Szechuan pepper, lime aioli (gf) | \$17.9 |
| Char grilled king prawns, harissa butter, radish, charred lime (gf) 4pc/8pc | \$20.9/\$35.9 |
| Glazed pork belly bites, pickled cucumber, shallots (4pc) | \$14.9 |
| House made beef cheek croquette, tarragon, truffle mayo (4pc) | \$14.9 |
| Sticky lamb ribs, dukkah, labneh, radish (gf) | 4pc/8pc \$17.9/\$24.9 |
| Fries, paprika salt w aioli (gf,df,v) | sml/large \$7.9/\$11.9 |
| Spicy wedges w sour cream & sriracha (v) | sml/large \$8.9/\$13.9 |

BOWLS

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| Confit Ora King salmon, brown rice, edamame, radish, cherry tomato, lime mayo, avocado, furikake (gf,df) | \$22.9 |
| Warm roasted pumpkin, pearl cous cous, red onion, smoked eggplant, haloumi, pepita, shallots, labneh (gf,v) | \$19.9 |
| Falafel, baby beetroot, freekah, mixed leaves, pomegranate, goats cheese, almonds (v) | \$19.9 |
| + add grilled chicken | \$5.0 |

MAINS

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| Grilled Market fish, asparagus, skordalia, potato crisps, sorrel, chive oil (gf) | \$32.9 |
| Beer battered Market fish, chips, cos lettuce, lemon & caper mayo (df) | \$26.9 |
| Char grilled ribeye 250gm, kipfler potato, burnt onion, red wine jus (gf) | \$33.9 |
| Macquarie Downs Wagyu 6+ 200gm, green beans, shitake mushroom, chimichurri (gf,df) | \$36.9 |
| Wagyu 4+ beef cheek, parsnip, pickled enoki mushroom, red wine (gf) | \$34.9 |
| Slow cooked lamb shoulder ragu, orecchiette, cherry tomato, parsley, pecorino | \$28.9 |
| Roasted cauliflower, skordalia, almonds, mustard onions, raisin gel (v) | \$25.9 |
| Orecchiette, zucchini, butternut pumpkin, asparagus, chilli, lemon, ricotta, pepitas (v) | \$23.9 |
| Chicken Schnitzel, fries, broccolini, lemon (df) | \$19.9 |
| Chicken Parmigiana, fries, broccolini, lemon | \$24.9 |

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) | \$72.9 |
| Bass Strait ribeye on the bone 750gm, green peppercorn, red wine jus | \$84.9 |

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 |
| Broccolini, toasted almonds, cranberries (gf,df,v,vg) | \$7.9/\$11.9 |
| Mixed leaves, radish, lemon, chives (gf,df,v,vg) | \$5.9/\$9.9 |

