

WOOD-FIRED PIZZAS

GLUTEN FREE PIZZA
BASES AVAILABLE +\$4

**Pizzas will come out separately*

Margherita (v) \$18.9

Pomodoro, fior di latte, basil

Vegetariana (v) \$21.9

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

Gamberi e arancia \$24.9

Mozzarella, prawns, basil, parmesan, orange, lemon pepper, bronze fennel

Mare e monti \$24.9

Pomodoro, mozzarella, mushroom, nduja, prawns, parsley

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

Bresaola \$22.9

Mozzarella, mascarpone, gorgonzola, rocket, parmesan, bresaola, lemon oil

Quattro Formaggi (v) \$21.9

Mozzarella, parmigiano, brie, gorgonzola

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, burger sauce, milk bun

Chicken Burger \$14.9

Grilled chicken thigh, jalapeno mayo, tomato, Jack cheese, slaw, 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, tahini yoghurt, pomegranate, iceberg, red onion, tomato, milk bun

Prawn Roll \$19.9

Bang Bang king prawns, iceberg, tobiko, milk bun

Wagyu Pastrami Roll \$16.9

Sliced 2GR Wagyu pastrami, pickles, sauerkraut, Swiss cheese, mustard mayo, milk bun

Steak Sandwich \$17.9

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

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

*Not valid on
Public Holidays

BITES

Wood-fired flatbread, garlic oil, rosemary with trio of dips (v,vgo)	\$14.9
Freshly baked focaccia, extra virgin olive oil, aged balsamic, goats curd (v)	\$12.9
Grilled Byron Bay haloumi, toasted pepitas, piccalilli, basil oil (gf,v)	\$13.9
Baked brie, sobrasada, grilled Turkish bread, sherry reduction	\$17.9
Grilled sourdough, mozzarella, heirloom tomatoes, basil, extra virgin olive oil, puffed grains (v)	\$16.9
Fresh shucked oysters, lemon, shallot mignonette (gf,df) ½ doz / 1doz	\$24.9/\$44.9
Fried calamari, Szechuan pepper, lime aioli (gf,df)	\$17.9
Seared Scallops, chorizo, sweetcorn, jalapeno, chives (gf) 4pc/8pc	\$16.9/\$29.9
Char grilled king prawns, harissa butter, radish, charred lime (gf) 4pc/8pc	\$20.9/35.9
Glazed pork belly bites, pickled cucumber, shallots 4pc/8pc	\$14.9/26.9
Bacon mac & cheese croquettes, truffle mayo, pecorino 4pc/8pc	\$14.9/\$26.9
Fries, rosemary 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

Confit Ora King salmon, brown rice, edamame, radish, cherry tomato, lime mayo, avocado, furikake (gf,df)	\$22.9
Roasted pumpkin, pearl cous cous, kale, cashews, zucchini, haloumi, yoghurt tahini dressing, pepitas (v)	\$19.9
Falafel, mixed leaves, red onion, cherry tomato, pomegranate, almonds, goats cheese, chickpeas (gf,v)	\$19.9

+ add grilled chicken **\$5.0**

MAINS

Grilled Market fish, fried potato, olive & anchovy salsa, lemon, sorrel, chive oil (gf)	\$33.9
Beer battered Market fish, chips, lemon & caper mayo (df)	\$26.9
Char grilled ribeye 250gm, kipfler potato, burnt onion, red wine jus (gf)	\$34.9
2GR Fullblood wagyu 6+ 200gm, green beans, shitake mushroom, chimichurri (gf,df)	\$42.9
Brooklyn Valley Mbs 3+ 400gm striploin on the bone, café de paris butter, baby carrots (gf)	\$44.9
Bannockburn free range ½ chicken, roasted carrot, chickpea dukkah, jus gras (gf)	\$39.9
Slow cooked lamb shoulder ragu, casarecce, cherry tomato, parsley, pecorino	\$29.9
Roasted cauliflower, skordalia, almonds, mustard onions, raisin gel (gf,v)	\$26.9
Casarecce pasta, broccolini, kale, cherry tomato, olive, basil, pepitas, ricotta, lemon (v)	\$24.9
Herb & parmesan chicken schnitzel, fries, cos lettuce, aioli, lemon	\$19.9
Chicken parmigiana, fries, cos lettuce, aioli, lemon	\$24.9

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

Whole lamb shoulder on the bone, buttered carrots, roasted potatoes(1.1kg)(gf)	\$75.9
Riverine Premium 800gm T-Bone, charred broccolini, roasted potatoes, green peppercorn, red wine jus (gf)	\$78.9

EXTRAS

SML/LRG

Baby carrots, harissa vinaigrette, goats curd (gf, v)	\$7.9/\$11.9
Roasted potatoes, parsley butter, rosemary salt (gf,v)	\$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

