

TAPAS

Olives marinated in chilli, thyme, garlic Λv#	10
Pork, parmesan and veal meatballs, w mushroom cream, parsley	14
Italian anchovies, lemon oil, blistered tomatoes, Flat bread Λ*	14
Pork belly, apple jam Λ	18
King prawns, garlic, parsley, chilli oil Λ	16
Crispy fried, smoked chicken wings, lemon, green chilli, hot sauce, Λ*	14
Pumpkin, feta and parmesan arancini Λv	12
Grilled scallops, smoked cauliflower, pork crackle Λ*	14
Sweet corn fritters, beetroot pesto Λv#	9
Candied walnut, jamon serrano ham and ashed goats cheese salad Λv*##	14
Parmesan, tomato, buffalo mozzarella and basil salad, balsamic glaze Λv*##	14
Fresh Spanish Chorizo, charred lime Λ	15
Calamari, lemon, caper aioli Λ	16
Sweet potato fries, spiced pumpkin cream v#	10
Fries, CF chicken salt, house ketchup, aioli Λv*##	9
Peanuts, chilli, rock sugar Λv#	6
Spiced pepitas Λv	4

Please let wait staff know of any dietary requirements when ordering at the bar.

ON THE PLANK

La hoguera Jamon Serrano ham (per 50gm) Salty profile and bouquet Λ*	13
La boqueria fuet anise (per 50gm) Pork and full fennel flavor Λ*	13
Chorizo Pamplona picante salami (50gm) Spicy, strong flavour with a dry finish Λ*	13
Mallorquina fermented salami (50gm) Sweet, spicy and smokey flavor Λ*	13
Royal faucon brie (50gm) Notes of wood, mushroom and butter Λ*v	12
Fourme d'ambert auvermont blue Mild French blue with fruit and wood notes Λ*v	12
Merideth ashed Chevre (50gm) Smooth, creamy and crisp goats cheese Λ*v	12
Maffra cheddar aged ashed (50gm) Sweet rich notes with a complex finish Λ*v	12
Buffalo mozzarella, extra virgin olive oil (50gm) Mild, milky, floral and slightly sour taste Λ*v	12

ALL ITEMS ON THE PLANK ARE SERVED WITH THE APPROPRIATE ACCOMPANIMENTS

SOMETHING SWEET

Chocolate caramel pudding, chocolate sauce salted caramel ice cream, chocolate coral v	14
Crème caramel, salted caramel popcorn, caramel fudge v	12
Dessert of the week, ask wait staff for our pastry chefs creation	12

WOOD-FIRED PIZZA

THE VIRGIN v#	12	SOMETHING FISHY	15/26
House flat bread, extra virgin olive oil, sea salt, rosemary		Italian cured anchovies and salted anchovies, Spanish onion, capers, oregano, buffalo mozzarella	
LIKE A VIRGIN v#*	12	THE PRAWNSTAR	16/27
Garlic, extra virgin olive oil, parmesan		Garlic prawns, lemon zest, mozzarella, parmesan, parsley, crème fraiche, confit garlic	
THE DIVINE v	13/24	VEGAN AND STEVE v#	15/26
San Marzano tomatoes, buffalo mozzarella, basil, extra virgin olive oil		Zucchini, eggplant, capsicum, Spanish onion, San marzano tomatoes, basil, rocket, olives and Steve(vegan cheese)	
BA BA ITALIANO v*	14/25	THE TANK	13/24
Tomato, Buffalo mozzarella, fresh Jamon Serrano ham, rocket, parmesan, extra virgin olive oil		Bacon, Spanish onion, olive, chilli, oregano, mozzarella	
SMOKED CHOOK	16/27	PIG IN THE MUD	15/26
Barbeque sauce, mozzarella, spanish onion, smoked scamorza, bbq chicken, smoked paprika aioli		Pulled pork, wild mushrooms, mozzarella, Spanish onion, barbeque sauce	
HELLS PIG v*	15/26	SAY CHEESE v*	15/26
Pamplona picante, Mushroom, kalamata olives, fresh chilli, San marzano tomatoes, mozzarella		Fresh parmesan, high melt, buffalo mozzarella, smoked scamorza, mozzarella	
HOT CHICK	15/26	FLAMING PUMPKIN v*#*	16/27
Chicken, caramelized onion, capsicum, chilli, mozzarella, sriracha mayo		Spiced pumpkin, caramelized onion, buffalo mozzarella, parmesan, basil, rocket, extra virgin olive oil, spiced pumpkin seeds	
CHEEKY CHORIZO	15/26	THE BUTCHER	LRG only-28
Garlic oil, chorizo, caramelized onion, rosemary, parmesan		All the meat on the block, smoked barbecue sauce, mozzarella	
PUMP, PUMP THE JAM v*	15/26	ALL pizzas can be made gluten free; however some ingredients may need to be substituted. Please note there may be traces of flour. We love cooking pizza and we love filling your belly fast. For that reason we don't love changes to the menu. SORRY!	
Roasted pumpkin puree, parmesan, sage, crème fraiche, rosemary			
POTATO BAKE v*	15/26	FOR THE RUGRATS	
Potato, bacon, caramelized onion, crème fraiche, oregano, mozzarella		CHICKEN NUGGETS, CHIPS AND SALAD ^*	10
BIG RED	14/25	FISH, CHIPS AND SALAD	10
San marzano tomatoes, pamplona picante, chilli, basil, buffalo mozzarella		TINY HAWIAN	10
THREE LITTLE PIGS	16/27	San roma Tomatoes, Bacon, pineapple, mozzarella ^*	
Pulled pork, bacon, pork and fennel sausage, porcini mushroom purree, mozzarella		GROWING GARDENER	10
THE FUN GUY v	15/26	San roma tomatoes, mozzarella ^*v	
Porcini puree, wild mushrooms, parmesan, rocket, Manjimup truffle oil		LIL OINK	10
PEKING DUCK	16/27	Bacon, barbeque sauce, mozzarella ^*	
Peking duck, spring onion, wild mushrooms, chilli, bbq sauce, mozzarella, fried shallots, slaw			

^ - Gluten Free, ^* Gluten free option, v – Vegetarian, v* - Vegetarian option #Vegan #*Vegan option