

TAPAS

Olives marinated in chilli, thyme, garlic Λv#	11
Pork, parmesan and veal meatballs, w mushroom cream, parsley	14
Italian anchovies, lemon oil, blistered tomatoes, Flat bread Λ*	15
Pork belly, apple jam Λ	21
King prawns, garlic, parsley, chilli oil Λ	17
Crispy fried, smoked chicken wings, lemon, green chilli, hot sauce, Λ*	15
Pumpkin, feta and parmesan arancini Λv	13
Grilled scallops, smoked cauliflower, pork crackle Λ*	18
Sweet corn fritters, beetroot pesto Λv#	13
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
Flat bread	6

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*	16
La boqueria fuet anise (per 50gm) Pork and full fennel flavor Λ*	16
Chorizo Pamplona picante salami (50gm) Spicy, strong flavour with a dry finish Λ*	16
Royal faucon brie (50gm) Notes of wood, mushroom and butter Λ*v	15
Fourme d'ambert auvermont blue Mild French blue with fruit and wood notes Λ*v	15
Merideth ashed Chevre (50gm) Smooth, creamy and crisp goats cheese Λ*v	15
Maffra cheddar aged ashed (50gm) Sweet rich notes with a complex finish Λ*v	15
Buffalo mozzarella, extra virgin olive oil (50gm) Mild, milky, floral and slightly sour taste Λ*v	15

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

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

WOOD-FIRED PIZZA

THE VIRGIN v#	13
House flat bread, extra virgin olive oil, sea salt, rosemary	
LIKE A VIRGIN v##	13
Garlic, extra virgin olive oil, parmesan	
THE DIVINE v	14/25
San Marzano tomatoes, buffalo mozzarella, basil, extra virgin olive oil	
BA BA ITALIANO v*	15/26
Tomato, Buffalo mozzarella, fresh Jamon Serrano ham, rocket, parmesan, extra virgin olive oil	
SMOKED CHOOK	17/28
Barbeque sauce, mozzarella, spanish onion, smoked scamorza, bbq chicken, smoked paprika aioli	
HELLS PIG v*	16/27
Pamplona picante, Mushroom, kalamata olives, fresh chilli, San marzano tomatoes, mozzarella	
HOT CHICK	16/27
Chicken, caramelized onion, capsicum, chilli, mozzarella, sriracha mayo	
CHEEKY CHORIZO	16/27
Garlic oil, chorizo, caramelized onion, rosemary, parmesan	
PUMP, PUMP THE JAM v*	16/27
Roasted pumpkin puree, parmesan, sage, crème fraiche, rosemary	
POTATO BAKE v*	16/27
Potato, bacon, caramelized onion, crème fraiche, oregano, mozzarella	
BIG RED	15/26
San marzano tomatoes, pamplona picante, chilli, basil, buffalo mozzarella	
THREE LITTLE PIGS	17/28
Pulled pork, bacon, pork and fennel sausage, porcini mushroom purree, mozzarella	
THE FUN GUY v	16/27
Porcini puree, wild mushrooms, parmesan, rocket, Manjimup truffle oil	
SOMETHING FISHY	16/27
Italian cured anchovies and salted anchovies, Spanish onion, capers, oregano, buffalo mozzarella	

THE PRAWNSTAR	17/28
Garlic prawns, lemon zest, mozzarella, parmesan, parsley, crème fraiche, confit garlic	

VEGAN AND STEVE v#	16/27
Zucchini, eggplant, capsicum, Spanish onion, San marzano tomatoes, basil, rocket, olives and Steve(vegan cheese)	

THE TANK	14/25
Bacon, Spanish onion, olive, chilli, oregano, mozzarella	

PIG IN THE MUD	16/27
Pulled pork, wild mushrooms, mozzarella, Spanish onion, barbeque sauce	

SAY CHEESE v*	16/27
Fresh parmesan, high melt, buffalo mozzarella, smoked scamorza, mozzarella	

FLAMING PUMPKIN v*##	17/28
Spiced pumpkin, caramelized onion, buffalo mozzarella, parmesan, basil, rocket, extra virgin olive oil, spiced pumpkin seeds	

THE BUTCHER	LRG only-29
All the meat on the block, smoked barbecue sauce, mozzarella	

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!

FOR THE RUGRATS

CHICKEN NUGGETS, CHIPS AND SALAD ^*	10
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FISH, CHIPS AND SALAD	10
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TINY HAWIAN	10
San roma Tomatoes, Bacon, pineapple, mozzarella ^*	

GROWING GARDENER	10
San roma tomatoes, mozzarella ^*v	

LIL OINK	10
Bacon, barbeque sauce, mozzarella ^*	

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