

TAPAS

Pan fried marinated olives Λv#	11
House made pickles Λv	6
Pork, parmesan and veal meatballs, mushroom cream, parsley	14
Italian anchovies, lemon, blistered tomatoes, Flat bread Λ*	15
Chicken and pistachio terrine, quince, beer bread Λ*	14
Beer bread, old school spinach cob loaf v	13
Pork belly, saffron and Core cider poached pear Λ	23
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
Baked brie, south west truffle oil, thyme v Λ*	18
Sweet corn fritters, beetroot and walnut pesto Λv	13
Candied walnut, jamon serrano ham and ashed goats cheese salad Λv*#	14
Apple, aged cheddar, honey, semi dried figs and pancetta salad Λv*##	14
Parmesan, tomato, buffalo mozzarella and basil salad, balsamic glaze Λv*##	14
Fresh Spanish Chorizo, charred lime Λ	15
Beef, mushroom and Feral brew pot pie	16
Calamari, lemon, caper aioli Λ	16
Sweet potato fries, spiced honey chipotle v#	10
Fries, CF chicken salt, house ketchup, aioli Λv*##	9
Spiced pepitas Λv	4
Flat bread, olive oil, balsamic v	7
Farm Tasting Plate for two (ask wait staff for our chefs daily selection)	50

Please let wait staff know of any dietary requirements when ordering at the bar. We will endeavor to facilitate you however some ingredients may need to be substituted or removed. Please note although we take all allergies extremely seriously there may be traces of flour and or other allergens.

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

ON THE PLANK

ALL ITEMS ON THE PLANK ARE SERVED WITH THE APPROPRIATE ACCOMPANIMENTS

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

SAVE ROOM FOR DESSERT

Sticky date pudding, vanilla bean ice-cream, butterscotch sauce	14
Chocolate brownie, House of Honey Swan valley honeycomb, hokey pokey ice-cream	14
Cheesecake of the week, ask wait staff for our pastry chefs creation	12

WOOD-FIRED PIZZA

THE BEGINNING

LIKE A VIRGIN v## 11/22
Garlic, parmesan, extra virgin olive oil

THE DIVINE v #* 14/25
Buffalo mozzarella, basil, extra virgin olive oil, San Marzano tomato base

THE MOTHER v #* 14/25
Mozzarella, oregano, San Marzano tomato base

BA BA ITALIANO v* 15/26
Jamon Serrano ham, tomato, Buffalo mozzarella, rocket, parmesan, extra virgin olive oil

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

HEN

THE ALFREDOUGH 17/28
Chicken, bacon, porcini puree, red onion, mushroom, parsley

SMOKED CHOOK 17/28
Chicken, barbeque sauce, mozzarella, Spanish onion, smoked scamorza, smoked paprika aioli

HOT CHICK 16/27
Chicken, caramelized onion, capsicum, chilli, mozzarella, sriracha mayo

THE CHICKORN 16/27
Chicken, garlic cream base, corn, spring onion, caramelized onion, thyme

GARDEN

VEGAN AND STEVE v# 16/27
Zucchini, eggplant, capsicum, Spanish onion, San Marzano tomato base, basil, rocket, mushrooms, olives and Steve (vegan cheese) or (fetta and mozzarella)

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

THE FUN GUY v 16/27
Porcini puree, wild mushrooms, parmesan, rocket, Manjimup truffle oil

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PUMP, PUMP THE JAM v* 16/27
Roasted pumpkin puree, parmesan, sage, crème fraiche, rosemary

GO FIGURE 17/28
Semi dried fig, cream base, blue cheese, rocket, candied walnuts

HUNT

POTATO BAKE v* 16/27
Bacon, potato, caramelized onion, oregano, mozzarella, crème fraiche base

BIG RED 16/27
Pamplona picante, chili, basil, buffalo mozzarella San Marzano tomato base

THREE LITTLE PIGS 17/28
Pulled pork, bacon, pork and fennel sausage, porcini mushroom puree, mozzarella, rocket, parmesan

THE TANK 16/27
Bacon, Spanish onion, olive, chili, oregano, mozzarella, San Marzano tomato base

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

DIRTY HAWAIIAN 16/27
Leg ham, pineapple, red onion, mozzarella, parsley, Smokey bbq sauce

HELLS PIG v* 16/27
Pamplona picante, mushroom, Kalamata olives, fresh chilli, San marzano tomatoes, mozzarella

HOLY GRAIL 17/28
Bacon, caramelized onion, parmesan, buffalo mozzarella, garlic cream base, parsley, truffle oil

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

FARM SUPREME LRG only-28
Bacon, pepperoni, capsicum, mushrooms, onion, olives, pineapple, san Marzano tomatoes

CHEEKY CHORIZO 16/27
Garlic oil, chorizo, caramelized onion, rosemary, parmesan

THE ANTICRUST 16/27
Pamplona picante pepperoni, capsicum, chorizo, olives, chilli, sriracha aioli, chilli oil, san Marzano tomatoes

SAUSAGE PARTY 17/28
Pepperoni, fuet anise, chorizo, san Marzano tomatoes, mozzarella

HE'S CURED 16/27
Leg ham, san Marzano tomato base, basil, mozzarella, parmesan

FIG YOU 16/27
Prosciutto, semi dried figs, cream base, buffalo, smoked scamorza, caramelized onion, thyme

OCEAN

SOMETHING FISHY 16/27
Italian cured anchovies and salted anchovies, Spanish onion, capers, oregano, mozzarella

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

P. SHERMAN v* 16/27
Tuna, capsicum, spring onion, corn, feta, mozzarella, chilli

STAY IN SCHOOLS 17/28
Tuna, Italian anchovies, garlic prawns, San Marzano tomato base, mozzarella, chilli, lemon, parsley

AMIGO 17/28
Prawn, pepperoni, capsicum, chilli, San Marzano tomato base, paprika aioli

ALL pizzas can be made gluten free; however some ingredients may need to be substituted. Please note there may be traces of flour and or other allergens.

FOR THE RUGRATS

CHICKEN NUGGETS, CHIPS AND SALAD ^* 12

FISH, CHIPS AND SALAD 12

TINY HAWAIIAN 12
Ham, San Marzano tomato base, pineapple, mozzarella ^*

GROWING GARDENER 12
Mozzarella & San Marzano tomato base, ^*v

LITTLE OINK 12
Bacon, bbq sauce, mozzarella ^*