

# Our wood-fired pizzas

*Available Friday from 5:30pm, Saturdays & Sundays*

*No changes to menu, give it a try...*

## ***Cheese***

*Tomato base, mozzarella, bocconcini, fresh basil 20*

## ***Mushroom***

*Tomato base, mozzarella, ricotta, rosemary, pine nuts, truffle oil 24*

## ***Scallop & Prawn***

*Mozzarella, cherry tomato, bocconcini & garnished with rocket & salsa Verde 26*

## ***Roast Pumpkin***

*Tomato base, mozzarella, spinach, feta, roast pumpkin 24*

## ***Putanesca***

*Tomato base, mozzarella, olives, anchovies, cherry tomato, Italian sausage 24*

## ***The Black Pig***

*Free range sugar cured pork belly, mozzarella, caramelised onion, potato, blue cheese 26*

## ***Prosciutto***

*Garlic oil, mozzarella & prosciutto garnished with rocket & fresh tomato salsa 25*

## ***Braised Duck & Goats Cheese***

*Tomato base, English spinach, roast beetroot 26*

## ***Sweet***

*Nutella, ricotta & strawberries 22*

*(Available Friday after 5.30pm & from 12pm Saturday & Sunday)*

***Kids Meals:*** *Chicken Nuggets, Spring Rolls or Fish w French fries & Salad 9*

*(Restaurant & courtyard only)*

## ***Desserts***

*White chocolate panna cotta w raspberry compote & crostoli 13.5*

*Chocolate & almond torte w pistachio chard & double cream 13.5*

*Baklava w rum & raison ice cream 12.5*

*Selection of cheeses served with quince paste & crisp bread*

*1 cheese 14*

*2 cheeses 20*

*3 cheeses 28*



### *Old Telegraph Road Sapphire Blue*

*Region: Victoria*

*Milk: Cows*

*Description: Exhibiting a traditional natural rind, Sapphire Blue is aged for up to six months. The flavour of the cheese is balanced between salt and sweet, yet with an earthy length on the palate. The paste is smooth and the texture is coarse.*

### *Healy's Pyengana Cheddar*

*Region: North Eastern Tasmania*

*Milk: Cows*

*Description: Australia's oldest specialist cheese, it dates back to the turn of the century. Jon Healy is a fourth generation cheese maker and apart from pasteurisation the cheese is still made using traditional hand-made techniques. Pyengana cheese is made on the farm in north-eastern Tasmania using the long established, stirred-curd method. After hooping, the cheeses are cloth-bound and naturally ripened for a minimum of 14 months encouraging symbiotic action on the surface moulds. The result is a fine textured body, with a subtle flavour of herbs and honey when matured.*

### *Woodside McLaren*

*Region: Woodside South Australia*

*Milk: Cows*

*Description: From the town of Woodside in South Australia, this is a surface-ripened, Jersey and fresian milk cheese made to a traditional French style. This cheese is inspired by a traditional French camembert. It develops a white bloom and when ripe, the paste is smooth and develops a rich, creamy flavour.*