

Pizza

Rosemary

Finely sliced potato, grated Reggiano, fresh rosemary dressing

12

Garlic

Slow roasted smoked garlic puree, grated Reggiano, Murray River sea salt

12

Margherita

Tomato base, mozzarella cheese, basil pesto, fresh basil

18

Puttanesca

Tomato base, mozzarella cheese, Kalamata olives, anchovies, fresh chili

20

Truffle

*Mozzarella base, porcini mushrooms, black truffle paste,
finely sliced potato, pecorino cheese*

25

Serrano Jamon

*Tomato base, mozzarella cheese, sliced Serrano Jamon,
rocket leaves, Reggiano, fresh lemon*

23

Sobrasada

*Tomato base, buffalo mozzarella, Spanish Sobrasada sausage,
Kalamata olives, baby spinach*

24

Sausage

*Tomato base, mozzarella cheese, Italian pork sausage,
gorgonzola, red onion, fresh chili*

24

Pancetta

Mozzarella base, sliced pancetta, taleggio cheese, oregano dressing

22

Sopressa

*Tomato base, mozzarella cheese, hot sopressa salami,
mild cacciatori salami, manchego cheese, fresh rocket*

22

Prawn

*Tomato base, mozzarella cheese, marinated prawns, zucchini ribbons,
baby spinach, chili flakes*

25

Veggie

*Tomato base, mozzarella cheese, wood roasted mediterranean vegetables,
Kalamata olives, buffalo mozzarella*

20

Gluten free pizza bases: \$6 per base

Lunch

Anti-pasto

Sliced Serrano Jamon, hot sopressa salami, mild cacciatori, vine ripened cherry tomatoes, truffle infused ricotta, marinated olives, crusty bread

16pp

Suggested Sips: Ara Single Estate Pinot Gris | Josef Chromy Pepik Pinot Noir

Heirloom tomato salad, fresh buffalo mozzarella, thyme and garlic infused croutons, fresh basil, Murray River pink sea salt, balsamic dressing (V)

17

Suggested Sips: Circa 1858 Sauvignon Blanc | Hancock and Hancock Grenache Rose

Black sesame crusted tuna loin, soba noodles, ginger, mirin and miso vinaigrette (GF)

22

Suggested Sips: Pedestal Semillon Sauvignon Blanc | Oakvale 2008 Ablington Semillon

Classic Caesar: cos, double smoked bacon, thyme and garlic infused croutons, hard-boiled egg, anchovies, house made Caesar dressing

16

Add Chicken 4 Lobster 9

Suggested Sips: Oakvale Verdelho | Divicci Prosecco

Hake fillet, crispy fennel seed & ale batter, hand cut steak fries, lemon, tartare sauce, insalata mista

22

Suggested Sips: Scorchers Summer Ale

Sous Vide Riverina black angus striploin, bordelaise jus (GF)

32

Suggested Sips: Bluegrass Shiraz | Chili Vanilla Stout

Chef's Choice Fish of the Day

(See Server)

Slow cooked lamb breast stuffed with spinach and macerated apricots, roasted smoked garlic puree, rosemary jus (GF)

32

Suggested Sips: Robert Oatley Signature Series Cabernet | Oakvale Shiraz

Sweet potato gnocchi, asparagus, creamy taleggio, fresh herbs, olive oil (V)

23

Suggested Sips: Circa 1858 Chardonnay | Argento Classic Malbec

Dn'F Burger, wagyu beef, bush tomato chutney, aged cheddar, lettuce, tomato, maple bacon, sourdough roll, hand cut steak fries

21

Suggested Sips: Asahi Lager

Sides

8

Buttered green beans, toasted almonds, Reggiano

Truffle infused potato puree

Baked cauliflower gratin, smoked scarmorza cheese

Hand cut steak fries, Murray River pink sea salt

Garden lettuce, cucumber, Kalamata olives, red onion, house vinaigrette

Sweets

Cheese platter

24

(serves two)

A selection of cheeses served with caramelised Corella pear chutney, apricot puree, assorted crackers, local honeycomb (V)

Ferrero Rocher

14

Milk chocolate mousse, salted chocolate ganache, hazelnut biscuit crumble, caramel and vanilla bean ice cream (V)

Strawberries and cream

14

Strawberry sponge, strawberry and prosecco sorbet, Chantilly cream, baked meringue, strawberry puree, micro basil (V)

Key lime pie

14

Lime curd, tequila and lime sorbet, mint gel, candied limes, shortbread biscuit crumble, lime macaroon (V)

Choice of three scoops of our selection of homemade ice creams and sorbets (V)

12