

# Outside Menu

## Pizza, Platters & Salads

OLIVE MARINATE – House marinated olives with garden herbs & citrus. (GF) (DF) (V) (VG)	\$12
BAKED CAMEMBERT – Baked with rosemary & sea salt, served with honey, red peppercorns and crostini. (V)	\$22
CHEESE PLATTER – Brie, smoked cheddar, creamy blue, wafers, fruit bread, pear, dried apricots, walnuts, house made fig jam. (V)	\$34
ANTIPASTO PLATTER – Salami, prosciutto, pickled vegetables, baby bell peppers, house made tomato relish, & warm bread. (DF)	\$38
TRIO OF DIPS - Crusty warm bread ,basil pesto, tomato pesto & olive pesto mix. (V) (VG) (extra bread – add \$4)	\$22
CHEESY HERB & GARLIC BREAD (V)	\$14
KIDS WRAP – Crumbed chicken tender with tomato, cheese, lettuce & mayo.	\$17
NAPOLITANA PENNE - House made Napoli sauce, penne & cheese (a good one for the kids) (GF & DF available) (V)	\$14
INSALATA VERDE – Rocket, roasted cherry tomato, pear, olives, goats cheese, walnuts & Italian dressing (GF) (VG / DF avail) Add Chicken \$6- &/or Side serve of warm bread – add \$4	\$22

## PIZZA 11 inch

DOUBLE CHEESE – House made Napoli sauce, cheddar & mozzarella. (another good one for the kids to share) (V)	\$23
TRUFFLE MUSHROOM - Roasted mushrooms w truffle, garlic & thyme, cheddar, goats cheese & lemon rocket. (VG avail)	\$25
THREE P'S - Prosciutto, pear, parmesan & rocket w balsamic glaze.	\$28
SEAFOOD – Marinated calamari & prawns, house made Napoli sauce, cheddar, shallots, parsley & dill oil. (DF avail)	\$28
MEDITERRANEAN – House made Napoli sauce, roasted mediterranean vegetables, spinach, cheddar & basil oil. (V) (DF, VG option avail)	\$26
Add Chicken \$4-      Add Salami \$4-      GLUTEN FREE BASE – Add \$3.5	

(V) = Vegetarian (DF) = Dairy Free (VG) = Vegan

### ALLERGY WARNING

*\*Please let the staff know of any allergies when ordering.*

*\*While all care is taken, we can NOT give a 100% guarantee as we have traces of wheat, eggs, nuts and dairy present in our kitchen.*

PLEASE ADVISE TABLE NUMBER WHEN ORDERING AT THE BAR.