



Woodfired Pizza

Garlic Pizza \$19

Parmigiano-Reggiano, garlic, chilli

Margarita \$23

Home-made tomato sauce, buffalo mozzarella, fresh garden basil, extra virgin olive oil

Smoked Butternut Pumpkin \$25

Lemon thyme, smoked pumpkin, charred artichokes, buffalo mozzarella, baby spinach, pine nuts

Prosciutto Crudo \$27

Bechamel sauce, prosciutto, rocket, Reggiano

Truffle Pig \$28

Pork and Fennel sausage, home-made tomato sauce, buffalo mozzarella, mushrooms, black truffle oil

Meatlovers \$29

Pork and Fennel sausage, ham, pepperoni, mozzarella and napoli sauce

PLUS WEEKLY SPECIALS

Charcuterie Boards

Plateau De Fromages 45

House truffle brie, ash brie and aged cheddar, quince paste, bliss roulade, rhubarb, lavosh, toasted sourdough

Charcuterie Board 45/80

Wagyu Bresaola, Lonza Iberico ham, pickles, chorizo, saffron arancini, house truffle brie, toasted sourdough

Mezze Mezze 45/80

Avjar baba ganoush, beetroot feta, walnut pesto, olives, falafel, halloumi, chorizo, pickles, Lebanese bread

Spring Lamb Platter 60/120

Spring Lamb cutlets, Avjar baba ganoush, beetroot feta, walnut pesto, olives, falafel, halloumi, chorizo, pickles, Lebanese bread

PLEASE SEE QR CODE FOR MORE OPTIONS