

AVAILABLE FROM 12PM

ANZAC DAY PIZZA MENU



13 INCH WOOD FIRED PIZZA FROM \$15

MARGHERITA v venere tomato base, fior di latte mozzarella, fresh basil & house-made basil oil \$15

SUPREME venere tomato base, fior di latte mozzarella, olives, capsicum, red onion, pepperoni & ham \$19

MEAT LOVERS venere tomato base, fior di latte mozzarella, ham, pepperoni, pork sausage & crispy bacon \$19

VEGETARIAN v venere tomato base, fior di latte mozzarella, red onion, capsicum, olives, roasted zucchini, mushroom, artichoke & house-made basil oil \$15

SMOKED VEGGIE v venere tomato base, fior di latte mozzarella, smoked scamorza cheese, semi sun-dried tomatoes, olives, mushrooms, zucchini, topped with house-made basil oil \$15

DIAVOLA venere tomato base, fior di latte mozzarella, hot salami & chilli oil \$19

HAWAIIAN venere tomato base, fior di latte mozzarella, ham & pineapple \$15

THE DOG venere tomato base, fior di latte mozzarella, smoked scamorza cheese, crispy bacon, ham, artichokes, olives & mushrooms \$19

CALZONE (folded pizza) venere tomato base, fior di latte mozzarella, ham, mushrooms & olives \$19

GARLIC PRAWNS venere tomato base, fior di latte mozzarella, confit garlic oil marinated prawns & chilli flakes \$22

FROM OUR ROTISSERIE OVEN

SMOKED TRUFFLE CHICKEN venere tomato base, fior di latte mozzarella, smoked scamorza cheese, chicken, mushrooms & truffle oil \$19

LAMB venere tomato base, fior di latte mozzarella, slow cooked pulled lamb, olives, red onion & rosemary infused oil \$19

GARLIC BREAD v \$7 ADD extra cheese + \$2

DESSERT CALZONE v (folded pizza) nutella crumble \$10 - not available gf

PIZZA EXTRAS +\$2 PER TOPPING

ARTICHOKES	CAPSICUM	MUSHROOM	OLIVES	PINEAPPLE	PIZZA CHEESE	SEMI-SUNDRIED TOMATOES	SMOKED
MOZZARELLA	CHICKEN	HAM	LAMB	PEPPERONI	PORK SAUSAGE	PRAWNS	AGED PROSCIUTTO

+ \$3 HOUSE-MADE GLUTEN FREE BASE

PLEASE ORDER & PAY AT THE BAR

ANZAC DAY MENU



PORTABLE FOOD SERVED IN DISPOSABLE PACKAGING

POPCORN CHICKEN crumbed chicken bites served with chipotle mayo \$11

SALT & PEPPER SPICED CALAMARI gf with jalapeño mayo \$14

FRIES gf v smoked garlic mayo \$8

SWEET POTATO WEDGES gf v vg* sour cream & sweet chilli sauce \$14

BUCKET OF BUFFALO WINGS WITH FRIES with blue cheese dip \$16

BEEF & GUINNESS PIE slow cooked beef & guinness encased in flaky pastry with mash, mushy peas & a side of gravy \$20

BURGERS ALL SERVED WITH FRIES

CHICKEN BURGER gf* buttermilk fried chicken, bacon, american cheese, lettuce, tomato, jalapeño mayo & aioli \$22

VEGGIE BURGER v cauliflower rosti, tasty cheese, lettuce, tomato, spanish onion, dill pickle, green tomato relish & aioli \$22

AUSSIE BEEF BURGER wagyu beef patty, bacon, american cheese, lettuce, tomato, beetroot, onion, blue cheese sauce & aioli \$24

STEAK SANDWICH sliced rump, roasted capsicum, caramelised onion, melted smoked mozzarella aioli \$26

CLASSICS

SPICY BEEF SALAD gf v* eye fillet, mixed leaves, bean sprouts, snow peas, tomato, cucumber, shallots, chilli & peanuts with a spicy house-made dressing \$24

CHICKEN PARMIGIANA grilled with double smoked ham, basil napoli sauce & our special three cheese mix, with fries & house slaw \$25

FISH, CHIPS & CALAMARI beer battered barramundi, salt & pepper spiced calamari served with chips, garden salad, tartar sauce & lemon \$26

CRISPY SKIN SALMON FILLET gf pan-seared salmon served with olive & tomato salsa, asparagus & kumara mash \$32

250G RUMP STEAK gf fries & salad or mash & green beans \$28

200G EYE FILLET gf fries & salad or mash & green beans \$42

SUCKLING LAMB ROAST gf roast potatoes, dutch carrots, pumpkin & gravy \$32

PORCINI MUSHROOM RISOTTO gf v vg* porcini & oyster mushrooms, soft herbs, finished with truffle oil & freshly shaved parmesan \$26

SWEET

PAVLOVA fresh cream & seasonal fruit \$10

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GF GLUTEN FREE V VEGETARIAN VG VEGAN * ON REQUEST