



# STARTERS & SIDES

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**LOCAL OLIVES** **\$9**

Coriole olives, olive oil, house made dukkah, house sourdough

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**TRIO OF DIPS** **\$13**

House made dips served with herb flatbread. See specials board for daily options

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**WOOD OVEN FLATBREAD** **\$8**

8 slices of cheesy garlic heaven (V)

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**SPRING SALAD** **\$11**

House dressed butter lettuce & radicchio with pear, walnut and parmesan

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**ARANCINI** **\$16**

Pea & mint, whipped chèvre, rocket and fennel salad

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**ANTIPASTO**

Chefs selection of cured meats & seafood, cheese, marinated vegetables, tapenade, dip of the day & house sourdough

Serves 2 **\$22**

Serves 4 **\$36**

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**SPECIAL SOUP** **\$16**

Please see our specials board and warm up with our house made soup

GLUTEN FREE – ADDITIONAL \$5 PER PIZZA OR FLATBREAD, LIMITED QUANTITIES AVAILABLE  
PLEASE LET US KNOW OF ANY ALLERGIES OR DIETRY REQUIREMENTS, VEGAN MENU AVAILABLE  
NO HALF/HALF – NO SPLIT BILLS – 10% SURCHARGE ON PUBLIC HOLIDAY  
CAKEAGE CHARGES APPLY



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**MARGHERITA** **\$22**

Napoli base, mozzarella, bocconcini, basil oil  
*Wine Match: 2016 Pinot Grigio*

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**SQUID & CHORIZO** **\$28**

Squid, chorizo, chilli, green olive with fennel gremolata on a napoli base  
*Wine Match: 2015 Aglianico*

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**SALAMI** **\$23**

Salami, roast capsicum, mozzarella, olives on a napoli base  
*Wine Match: LR3 Shiraz*

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**BACON** **\$23**

Local bacon, balsamic caramelised onion, mozzarella, sage on a napoli base  
*Wine Match: 2016 Bonnie Hoare light bodied red*

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**MUSHROOM** **\$22**

Porcini infused mushroom, red onion, rocket, vincotto on a confit garlic base  
*Wine Match: 2015 Fiano*

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**PUTTANESCA** **\$23**

Cherry tomato, capsicum, green chilli, anchovy, capers, bocconcini on a napoli base  
*Wine Match: NV Bolle Rosse Sparkling Red*

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## FOR THE KIDS

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**CHILDRENS MEAL** **\$15**

A small pizza (bacon & cheese / cheese & tomato / plain cheese) plus a single scoop gelati

Add a small Mountain Fresh juice \$2.50

Add a jug of house made cordial \$8

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# SHARED MEAL FOR GROUPS

Recommended for groups of 10+, mandatory for groups of 15+ adults

## 2 COURSE LUNCH

**\$40 per head**

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A delicious shared meal that takes the effort out of your day. Olives, fresh house sourdough, house made dukkah, McLaren Vale olive oil, cheesy flatbread, antipasto platters, freshly made wood oven pizza, optional fresh leaf salad

## 2 COURSE CHILDRENS LUNCH

**\$15 per head**

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A small pizza (bacon & cheese / cheese & tomato / plain cheese) plus a single scoop gelati for dessert (for children 2-9 years of age)

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LUNCH

FUNCTIONS

WEDDINGS

# Beach Road

WINERY & RESTAURANT



## DRINKS



### SPARKLING & SANGRIA

Bolle Rosse Sparkling Red (a bit naughty, cherry, vibrant)	\$9	\$30
Beach Road White Sangria (crisp, fresh, sparkling, sweet)	\$8	\$30
Niccolo Prosecco		\$40

### WHITE WINE

Pinot Grigio (crisp and fresh)	\$8	\$30
Fiano (luscious, silky, delicious)	\$8	\$30
Pinot Gris (slightly sweet, deep, rich and full)	\$8	\$30

### RED WINE

Bonnie Hoare (light red, cherry bomb, delicious)	\$8	\$30
LR3 Shiraz (smooth, silky and luscious)	\$8	\$30
Aglianico (rich, long Italian tannins, powerful)	\$12	\$50

### CIDER & BEER

*Selections may vary, please ask a staff member for our current stock*

Goodiesons, Vale Brewing, Swell Brewing		\$8
Swell Brewing Apple Cider		\$8

### SOFT DRINKS & JUICE

Mountain Fresh Juice, F.C Grubb Cola, F.C Grubb Lemonade		\$5
Purezza Sparkling Water (750ml)	\$2	\$4.5
House Made Sparkling Cordial (Jug)		\$8

### HOT DRINKS



Barista made coffee, tea and hot chocolate	\$4.5	\$5.5
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# A LITTLE HOUSEKEEPING

A few details to help you enjoy your day ...

If you have any dietary requirements / allergies, please let our friendly staff know.

Our Gluten Free bases are prepared in-house and do contain egg. Please have a chat to our staff about whether you would prefer your GF pizza cooked on the bricks (this WILL come into contact with some flour but this makes a tastier pizza) or on a tray. Please be aware we cannot guarantee complete GF due to the flour dust present in our kitchen.

Toilets are located in the Cellar Door just to the left of the Tasting Bench.

We hope the kids having lunch with us find the toy boxes, sand pit and colouring in table and that they share this fun with the supervision of an adult at all times. Remember to keep those shoes on kids!

You are more than welcome to share a cake with your table, please be aware that there will be a charge of \$2.50 per head.

Guests who would like to smoke, please note that the Restaurant is a non-smoking and non vaping area. We have allocated a smoking area next to the green shed in the main carpark which you are welcome to use. Whilst we respect your choice to smoke, we do not respect or endorse your decision to litter, so please dispose of your butts in the ash-trays and bins provided. Please also remember to leave your drinks at the table.

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