

MENU

Beach Road

WINERY & RESTAURANT

STARTERS

LOCAL OLIVES

Coriolo olives, olive oil, house made dukkah, house baked bread

\$10

TRIO OF DIPS

house made dips served with herb flatbread. see specials board for daily options

\$14

WOOD OVEN FLATBREAD

8 slices of cheesy garlic heaven

\$9

GARDEN SALAD

classic mixed leaf, shallot and cucumber with house dressing

\$10

ARANCINI

pumpkin, fiano & lemon thyme served with black garlic aioli and rocket (4 per serve)

\$18

SOUP OF THE DAY

please see our specials board for salad of the day

\$18

SHARE PLATTER

Sml: \$24 Lge: \$38

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

CHEESE BOARD

three cheese, house quince paste, fruit, nuts & crisp breads.

\$18

PIZZA

\$24

MARGARITA

bocconcini, mozzarella, basil oil, napoli base dressed with rocket

SPICY ITALIAN

'nduja sausage, cherry tomatoes, fennel, mozzarella, confit garlic base dressed with rocket

SALAMI

salami, roast capsicum, mozzarella, olives, napoli base

BACON

Ellis bacon, balsamic caramelised onion, mozzarella, sage, napoli base

MUSHROOM

mixed braised mushrooms, smokey eggplant, mozzarella, chilli, confit garlic base

PEAR & GORGONZOLA

pancetta, pear, Gorgonzola, mozzarella, confit garlic base, dressed with rocket and walnuts

VEGAN HUMMUS

roasted capsicum, zucchini, olives on a hummus base dressed with rocket

FEED ME - TWO COURSE LUNCH

\$40/Person

fresh house bread & dukkah, olives, share platters & wood oven pizza

ADD arancini

\$3.50 / Person

TASTING & PIZZA

(WEEKDAYS ONLY)

your choice of pizza and four tastings of our favourite wines to enjoy

\$35/Person

at the table with \$5 redeemable on a bottle purchase to enjoy here or take home

Ask our friendly staff for wine recommendations



FOR THE KIDS 12 & under

\$15

SMALL PIZZA + SINGLE SCOOP GELATI

plain cheese / bacon & cheese / tomato base & cheese / salami & cheese

DESSERT

LIME & COCONUT PANNA COTTA

\$14

creamy house made panna cotta served with greco & quandong preserve

CHOCOLATE BROWNIE

\$14

mulled wine chocolate brownie served with marscopone cream & orange wafer

VIRGIN AFFOGATO

\$10

double shot espresso, scoop of icecream & honeycomb

BEACH ROAD AFFOGATO

\$17

double shot espresso, rich chocolate icecream w 30ml pedro ximenez

CHEESE BOARD

\$18

three cheese, house quince paste, fruit, nuts & crisp breads

GELATI BAR

Ask our friendly staff for flavours of the week

Single

\$4.50

Double

\$6.50

Extra scoop

\$2.00

FORTIFIED

Pedro Ximenez

Grand Tawny

\$16/60ml

HOT DRINKS

barista made coffee, tea & hot chocolate

soy & almond milk available (add 50c)

Cup \$4.50

Mug \$5.50

no half/half pizza / no split bills

gluten free additional \$5/ pizza or flatbread

please let us know of any allergies or dietary requirements / vegan menu available

10% surcharge on public holidays / cakeage charges apply

children are to be supervised at ALL times