



FEED ME Mandatory for groups of 12 people & above

\$40/ ADULT

Share platters, house made dukkah, sourdough, olives, dips & wood oven pizza

Choice of kids wood oven pizza & single scoop gelati

12 years & under

\$16/ CHILD

ADD ARANCINI

\$3.50 / PERSON

STARTERS

OLIVES

Locally sourced olives, olive oil, house made dukkah & sour dough

\$11

DIPS

Trio of house made dips served with herb flatbread. See specials board for daily options

\$16

WOOD OVEN FLATBREAD

8 slices of cheesy garlic heaven

\$12

GARDEN SALAD

Classic mixed leaf, shallot & cucumber with house dressing

\$11

ARANCINI

Butternut Pumpkin, saffron & fiano arancini with pepita romesco sauce, rocket & fennel salad
(4 per serve)

\$18

SALAD OF THE DAY

Please see our specials board for salad of the day

\$16

SHARE PLATTER

Selection of cured meats, cheese, marinated vegetables, tapenade, dip of the day, house made sour dough

Sml: \$27 Lge: \$38

PIZZA

\$24.50

MARGARITA

napoli base, bocconcini, mozzarella, basil oil

EGGPLANT & ZUCCHINI (vegan optional)

confit garlic base, roasted eggplant, zucchini, red onion, heirloom tomato, olives, fetta, basil

SALAMI

napoli base, salami, roasted capsicum, mozzarella, olives, parsley

BACON & MUSHROOM

confit garlic base, bacon, mushroom, balsamic caramelised onion, mozzarella, parsley

PEAR & GORGONZOLA

confit garlic base, fresh pear, gorgonzola, Fleurieu honey, walnuts, rocket

PRAWN & NDUJA

napoli base, prawns, nduja, green chilli, rocket

MUSHROOM & FENNEL

napoli base, balsamic mushroom, shaved fennel, capers, chilli

FOR THE KIDS 12 & under

\$16

SMALL PIZZA + SINGLE SCOOP GELATI

bacon & cheese / tomato base & cheese / salami & cheese / cheese only



DESSERT

CHOCOLATE BAVAROIS

Served with creamy marscapone & strawberries

\$14

CHEVRE CHEESECAKE

Served with pistachio crumble & fig

\$14

VIRGIN AFFOGATO

Double shot espresso, scoop of gelati & honeycomb

\$12

BEACH ROAD AFFOGATO

Double shot espresso, rich chocolate gelati w 30ml pedro ximenez

\$18

GELATI BAR

Ask our friendly staff for flavours of the week

Single

\$5.00

Double

\$8.00

Extra scoop

\$2.00

FORTIFIED

Pedro Ximenez

Grand Tawny

\$16/60ml

HOT DRINKS

Barista made coffee, tea & hot chocolate

Cup \$4.50

Soy & almond milk available (add 50c)

Mug \$5.50

BEER & CIDER

Goodisons Brewery: Pale Ale / Pilsner/ Mid Strength

\$9

Goodisons Brewery: Hopped Cider

\$9.50

Swell Brewery: Lager / Golden Ale

\$9

SOFT DRINKS & JUICE

Bickfords Traditional Soda: LLB / Cola / Ginger Beer

\$5

Classic Juice: Tropical or Apple & Black Currant

\$5

Bickfords Cordial Jug (Sugar free available)

\$8

Purezza Sparkling water

Glass \$2.50
Jug \$4.50

no half/half pizza / no split bills

gluten free / dairy free cheese additional \$5/ pizza or flatbread

please let us know of any allergies or dietary requirements

10% surcharge on public holidays / cakeage charges apply

children must be wearing shoes & are to be supervised at ALL times