

DESSERT PIZZA

	M	NM
NUTELLA	9.90	10.90
Strawberries, Nutella & Banana		
ROCKY ROAD	12.90	13.90
Caramel based with white chocolate, milk chocolate marshmallow, pecan & biscuit		
SALTED CARAMEL & RICOTTA CALZONE	13.90	14.90
Ricotta, banana, salted caramel & cookie crumble		

DESSERT & DRINK

GELATO		
3 Scoops	6.90	7.90
2 Scoops	4.90	5.90
1 Scoops	2.90	3.90
DESSERT CUPS & JARS	4.90	5.90
CAKE SLICES OR TARTS	5.90	6.90
Served with ice cream scoop		



MILKSHAKE	5.00	6.00
THICKSHAKE	8.00	9.00
Chocolate		
Strawberry		
Caramel		
Iced Coffee		
Milo		



FRESH PRESSED JUICE	5.00	6.00
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ENERGIZER		
Beetroot, apple, ginger, lemon and carrot		

LOVE MY LIVER		
Spinach, Beetroot, Carrot, Ginger		

LIFE SAVERS		
Pineapple, lime, Apple, water melon, orange		

JUICY FRUITS		
Orange, Pineapple, Pear, Apple		

GREEN MACHINE		
Kale, Spinach, Apple, Celery, Lemon,		

SUMMER BREEZE		
Pineapple, apple, & mint		

MYO		
Maximum of 4 fruit or vegetables		



ESCAPE

PIZZA BASE BREADS

	M	NM
HERB BASE	6.90	9.90
Lightly basted with olive oil & herbs		
GARLIC BASE	6.90	9.90
Lightly basted with crushed garlic, olive oil, sea salt		
CHILLI BASE	6.90	9.90
Lightly basted with olive oil, fresh chilli		
BRUSCHETTA	9.90	11.90
Light basted olive oil base with garlic, tomato, spanish		
TRADITIONAL PIZZA		

CHEESE	12.90	14.90
Home made pizza sauce, mozzarella & cheddar cheese		
HAWAIIAN	13.90	15.90
Double smoked ham & pineapple		
PEPPERONI & MUSHROOM	13.90	15.90
Spicy pepperoni and mushroom		
MEXICANA	14.90	17.90
Spicy pepperoni, mushroom, capsicum, spanish onion, fresh chilli and Jalapenos optional		
VEGETARIAN	14.90	16.90
Mushroom, spanish onion, capsicum, olives and pineapple		
CAPRICCIOSA	14.90	15.90
Double smoked ham, mushrooms, olives and anchovies		
CHICKEN HAWAIIAN	15.90	17.90
Slow roasted chicken breast with double smoked ham, pineapple, red capsicum & onion		
BBQ CHICKEN	15.90	17.90
Roast chicken, mushrooms, onions and bacon on a BBQ base		
MEAT LOVERS	16.90	18.90
Double smoked ham, pepperoni, bacon, ground casalinga on a BBQ base		
LITTLE HOUSE	16.90	18.90
Double smoked Ham, ground casalinga, mushroom, onion, capsicum, olives		
(anchovies - optional Add)	1.00	1.50

GOURMET PIZZA

	M	NM
MARGARITA Home made pizza sauce, fresh sliced tomato, buffalo Mozzarella, sweet basil & cheddar cheese	14.90	17.90
MEDITERRANEAN VEGETABLE Char grilled eggplant, field mushroom, spanish onion, roasted red capsicum, kalamata olives & crumbled fetta	15.90	18.90
PUMPKIN CHORIZO Char grilled pumpkin, mild chorizo, fetta, rocket & pine nuts on blanca base (white base)	16.90	18.90
CHICKEN & BACON Tomato base, roasted chicken, bacon, spring onion & brie cheese	17.90	19.90
PULLED PORK & PEAR 12 hrs slow roasted pork, sliced pear, walnuts, gorgonzola cheese on BBQ base	17.90	19.90
FOUR SEASONS Double smoked ham, king tiger prawns, spanish onion, capsicum & mushrooms	18.90	20.90
SUPREME Double smoked ham, pepperoni, ground casalinga, mushrooms, onion, capsicum, olives, pineapple (anchovies- optional add)	19.90	21.90
LAMB GOURMET Tomato base, greek braised lamb shoulder pulled from the bone, olive, fetta, spanish onion and oregano	19.90	21.90
CHILLI KING PRAWNS Tomato based, marinated chilli tiger prawns, spanish onion, roasted red capsicum, garlic & basil	19.90	21.90
FROM THE SEA Tomato based, tiger prawns, octopus, calamari, mussels, onion & basil	21.90	22.90
CHEFS SPECIAL Please ask staff for today's Chef's Special *Gluten Free base available upon request (\$2 Per Base)		

SALAD

ROCKET SALAD With pear, walnut gorgonzola & balsamic glaze	14.90	15.90
GRILLED HALOUMI SALAD with fresh tomatoes, basil, spanish onion & cappers drizzled with balsamic glaze	14.90	15.90
CAPRESE SALAD buffalo mozzarella, heirloom tomato, fresh basil, buffalo mozzarella, & crisp croutons	14.90	15.90
PULLED LAMB SALAD Cos lettuce, tomato, cucumber, spanish onion, fetta, kalamata olives with slow roasted pulled lamb	15.90	16.90

MAINS & SHARING PLATES

	M	NM
VEGETARIAN SPRING ROLLS with sweet chilli sauce	4.90	5.90
CRUMBED CALAMARI with lemon and Tartare Sauce	7.90	8.90
OVEN BAKED 300G PIE served with garden salad	9.90	10.90
QUICHE Served with rocket salad	9.90	10.90
SIDE WINDERS (MOON SHAPED WEDGES) served with truffle aioli	9.90	10.90
HOUSE MADE BUFFALO WINGS With blue cheese dipping sauce, celery sticks	14.90	16.90
NACHOS Beef & red kidney bean ragu, sour cream, guacamole, tomato salsa & corn chips served in hot cast iron pot	13.90	16.90
PLOUGHMAN'S PLATTER TO SHARE Pastrami, prosciutto, mortadella, house pickled vegetables, olives, grilled haloumi, brie, sliced herb bread base & house relish	24.90	25.90
MARINATED TIGER PRAWNS Cooked in garlic and napoli sauce served with toasted focaccia bread and garden salad	19.90	22.90
OVEN ROASTED PORK RIBS Basted in our tangy BBQ sauce served with sidewinders and garden salad	29.90	34.90

JAFFLE & TOAST

HAM, CHEESE & TOMATO	5.90	6.90
TUNA Onion & Swiss Cheese	5.90	6.90
CHICKEN & avocado & baby spinach	7.90	8.90
BBQ PULLED PORK American Cheddar cheese & red Onion	6.90	7.90
REUBEN	7.90	8.90
VEGETARIAN Char-grilled eggplant, roasted red capsicum, mushrooms & Swiss cheese	7.90	8.90
MIXED SANDWICHES FROM WINDOW White & Brown bread- toasted upon request	4.90	5.90