

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
CHICKEN & BACON Tomato base, roasted chicken, bacon, spring onion & brie	17.90	19.90
PULLED PORK & PEAR 12 hrs slow roasted pork, sliced pear, walnuts, gorgonzola cheese on BBQ base	17.90	19.90
THE ITALIAN Tomato base, Cherry tomato, parmesan cheese sliced prosciutto and rocket & basil	17.90	19.90
CHORIZO & SCALLOP Mild chorizo, sea scallops, Spanish onion, & fresh basil	18.90	20.90
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 (\$4 Per Base)

SALAD

PULLED LAMB SALAD Cos lettuce, tomato, cucumber, spanish onion, fetta, kalamata olives with slow roasted pulled lamb	15.90	16.90
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

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
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-DECONSTRUCTED 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	22.90	24.90
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
BBQ PULLED PORK American Cheddar cheese & red Onion	6.90	7.90
REUBEN Pastrami, Sauerkraut, Swiss Cheese & Russian sauce	7.90	8.90
CHICKEN & avocado & baby spinach	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

DESSERT PIZZA

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

DESSERT & DRINK

GELATO		
3 Scoops	6.90	7.90
2 Scoops	4.90	5.90
1 Scoops	2.60	3.60
DESSERT CUPS & JARS	4.90	5.90
CAKE SLICES OR TARTS	5.90	6.90
Served with ice cream scoop		
COFFEE /REGULAR	3.00	4.00
MUG	4.00	4.50
Cappuccino, Latte, Flat white		
SHORT BLACK/ EXPRESSO	2.50	3.50
TEA	2.50	3.00
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 Lightly basted with olive oil & herbs	6.90	9.90
GARLIC BASE Lightly basted with crushed garlic, olive oil, sea salt	6.90	9.90
CHILLI BASE Lightly basted with olive oil, fresh chilli	6.90	9.90
BRUSCHETTA Light basted olive oil base with garlic, tomato, spanish onion & sweet basil drizzled with balsamic glaze	9.90	11.90

TRADITIONAL PIZZA

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