

## STARTERS

**Crusty Garlic Bread** V 5 three pieces per serve

**Soup of the Day** 12 please see daily specials

**Bruschetta** V/VGNO 9.5 pesto basted ciabatta w cherry tomatoes, bocconcini, fresh basil and shaved parmesan, finished w an Italian balsamic glaze

**Oscars Pate** GFO 16.5 classic port and orange chicken liver pate w flatbread, crudities and cornichons and apple-pear chutney

**Trio of Dips** V/GFO 13.5 house-made dips w flatbread and crudities; please ask for today's selection

**Devilled Scallops** GFO 22.5 wrapped in leg ham, deep fried served w coconut rice and a

Sambal chilli cream

**Arancini Balls** V 14.5 bocconcini, pumpkin, leek and wild thyme Arancini served w lime aioli and tomato chutney

**Regional Platter** GFO 45 selection of house-made dips, Oscars pate, Arancini balls, grilled halloumi and chorizo, stuffed olives, local fetta, sundried tomatoes, shaved prosciutto, crudities and flatbread

| FLATBREAD                    |        | 9" | 12" |
|------------------------------|--------|----|-----|
| Cheese & Garlic              | V      | 8  | 11  |
| Mustard & Rosemary           | V      | 8  | 11  |
| Olive & Anchovy              | V/DF   | 10 | 13  |
| Pear, Wild Rocket & Parmesan | V/VGNO | 10 | 13  |
| Bacon & Spring Onion         |        | 12 | 15  |

Gluten free pizza bases on 9" only +3 Vegan Cheese available upon request

# SALAD

**Mediterranean Salad** GF/V/VGNO 14.5 mixed greens, tomato, Spanish onion, cucumber, capsicum, oregano, local kalamata olives and fetta w a white balsamic vinaigrette

Caesar Salad GFO 18.5 cos lettuce with crispy bacon, anchovies, poached egg, garlic croutons and shaved parmesan cheese w homemade dressing

**Warm Chicken Salad** GF 26.5 grilled chicken tenderloins tossed with salad greens, avocado, cherry tomatoes, Spanish onion w a house-made Peri-Peri aioli, finished w crushed pistachios

### **SALAD ADD ON**

| chicken                | 5   |
|------------------------|-----|
| avocado                | 3   |
| grilled halloumi       | 4.5 |
| poached free-range egg | 3   |
| crispy bacon           | 3.5 |

#### SIDE SALAD

Rocket, pear and parmesan w white balsamic

GF/V/VGNO 12.5

Green salad w white balsamic

GF/V/VGN 8.5

#### **DIETARY INFO**

V = Vegetarian VO =Vegetarian Optional GF = Gluten Free GFO = Gluten Free Optional DF = Dairy Free VGN = Vegan VGNO = Vegan Optional

<sup>\*</sup>Please advise your server of any food allergies.

Table service only. One itemized account per table.



#### PASTA **Beef Scaloppini GFO 28 Pollo Penne** 17.5 21 tender beef rump scaloppini in a creamy mushroom sauce marinated chicken, sun-dried tomatoes, roasted garlic, finished w a hint of truffle oil, served w duck fat roast potatoes mushrooms, fresh herbs and baby spinach in a rosé sauce and broccolini **Grain Fed Fillet Steak** GF 38 Spaghetti Bolognese 19 cooked to your liking served w roasted duck fat potatoes, traditional tomato, herb, pork and veal sauce, topped w broccolini, Shiraz Jus and parsnip crisps shaved parmesan **Chicken Breast** char-grilled butterflied chicken served w a creamy mushroom Carbonara Fettuccini 17.5 20 sauce, charred asparagus and a sour cream and chive mash bacon, roasted garlic, cracked pepper and parsley finished w a white wine cream sauce and shaved **Lamb Shank** parmesan slow cooked in a tomato, garlic and red wine sauce w rosemary and thyme, served w sweet potato mash and broccolini **Tuscan Penne** V/VGNO 17.5 20 grilled eggplant, butternut pumpkin, Spanish onion, **Zucchini Fritters** GF/V 24 artichoke, roast capsicum, toasted pine nuts, spring served w a house-made salsa, fig and chilli jam and Greek onion, fresh tomato and wild rocket tossed w rich yoghurt tomato Napoli and crumbled fetta Fish and Chips 19.5 beer battered butter fish, served w bush spiced crispy chips, Chorizo Napoli Penne 24 garden salad and house-made tartare sauce chorizo, chilli, tomato, spring onion, olives and garlic in a home-made Napoli sauce finished w crumbled fetta

28

28.5

### SIDES

MAINS

| Crispy chips w aioli      | GFO | 6.5 |
|---------------------------|-----|-----|
| Sour cream and chive mash | GF  | 6.5 |
| Sweet Potato mash         | GF  | 6.5 |
| Duck fat potatoes         | GF  | 7.5 |
| Buttered seasonal greens  | GF  | 7.5 |
| Warm crusty bread roll    |     | 2   |

Gluten Free Penne +3

Gamberii Fettuccini

Marinara Fettuccini

white wine cream sauce

pan-fried prawns, pine nuts, chilli, spring onion and tomato,

pan tossed prawns, mussels and calamari with chilli, roasted garlic, fresh tomato, spring onions and herbs finished w a

in a rosé sauce, finished w baby spinach and parmesan

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# BRICK KILN PIZZA

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| <b>Tropical</b> smoked shaved ham, pineapple, tomato base and mozzarella cheese                                       | 11 | 15 | Satay Chicken * marinated chicken on a peanut satay sauce, mozzarella, topped w roasted capsicum, Spanish onion, cashew               | 16 | 20 |
|---|----|----|---|----|----|
| Margherita freshly sliced vine ripened tomato, basil and boccocini w a Napoli tomato base V/VGNO                      | 11 | 15 | nuts and bean shoots  |    |    |
| 3300 300 300 300 300 00 00 00 00 00 00 0  |    |    | <b>Tandoori Chicken</b> * marinated tandoori chicken,<br>Spanish onion, mozzarella, w mango chutney                                   | 17 | 21 |
| <b>Idaho</b> potato, bacon, caramelised onion, garlic oil and mozzarella, finished w sweet chilli sauce,              | 15 | 19 | and sour cream  |    |    |
| sour cream and wild rocket VO/VGNO  |    |    | Thai Chicken * roast chicken, green curry, coconut cream base, chilli, ginger, mozzarella,  | 16 | 20 |
| <b>Mediterranean</b> roasted pumpkin, roast capsicum, olives, grilled eggplant, caramelized onion, fetta              | 15 | 19 | spring onion, coriander and bean shoots   |    |    |
| and wild rocket V/VGNO  |    |    | <b>Supreme</b> * Italian salami, smoked ham, mushroom, Spanish onion, pineapple, tomato base,   | 17 | 21 |
| <b>Texan Chicken</b> Texan roast chicken, tomato base and mozzarella cheese, pineapple, capsicum, onion and BBQ sauce | 16 | 20 | mozzarella and olives   |    |    |
| and bbQ sauce   |    |    | <b>Meatlovers</b> * Italian salami, smoked ham, bacon, and chorizo, tomato base, mozzarella and olives                                | 17 | 21 |
| <b>Oscars</b> tomato base, mozzarella, mushroom, roasted capsicum, eggplant and olives topped w                       | 16 | 20 |   |    |    |
| thinly shaved prosciutto VO/VGNO  |    |    | BBQ Pulled Pork slow cooked free range Victorian pork on a BBQ base w jalapenos, Spanish onion and capsicum finished with wild rocket | 18 | 22 |
| Hot & Spicy * tomato base, pepperoni, marinated fresh tomato, olives, mozzarella, jalapenos and                       | 16 | 20 | leaves and garlic aioli   | •  |    |
| chilli (anchovies optional)   |    |    | <b>Marinara</b> pan-fried prawns, N.Z. mussels, calamari, tomato base, mozzarella, chilli, fresh herbs                                | 22 | 27 |

Calzone +\$3 on 9" base is w \* pizza toppings

Gluten free pizza bases on 9" only +\$3 Vegan Cheese available upon request \*Surcharge applies for all extra toppings ½ & ½ Pizza available on 12" + \$3 (excludes Marinara)

and lemon wedges

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