

Starters & Salads

olives stuffed with feta*	8
garlic focaccia	8
garlic & rosemary pizza crust	8
garlic & roasted chilli pizza crust	8
garlic, rosemary & fior de latte mozzarella pizza crust*	11
bruschetta topped with diced roma tomatoes, shallots, basil & olive oil	11
rocket, pear & parmesan salad with walnuts & balsamic dressing*	13
caesar salad - cos lettuce, crispy bacon, parmesan, anchovies & croutons	16
carpaccio di bresaola with cherry tomatoes, rocket, parmesan & lemon juice*	16
panzanella salad - heirloom tomatoes, croutons, shallots, cucumber, anchovies, capers, capsicum, basil & balsamic dressing	16
med salad - lettuce, avocado, feta, pine nuts, olives, cherry tomatoes, cucumber, carrots & balsamic dressing*	18
homemade meatballs topped with napoletana sauce & shaved parmesan, served with Italian bread	18
caprese salad - buffalo mozzarella, sliced tomato, basil, balsamic glaze & extra virgin olive oil*	19
chicken caesar salad - cos lettuce, crispy bacon, parmesan & croutons	19

Wood Fired Pizzas*

margherita - fior di latte mozzarella, oregano & basil	18
pepperoni	19
hawaiian - smoked ham & pineapple	20
napoletana - fior di latte mozzarella, anchovies, olives, capers & oregano	21
primavera - goats cheese, tomato, olives, rocket & a sprinkle of poppy seeds	22
vegetariana - grilled eggplant, roasted capsicum, mushrooms, artichoke & parmesan	22
quattro formaggi - gorgonzola, ricotta, brie, olives & basil	22
estate - smoked ham, pineapple, bocconcini & basil	23
supreme - smoked ham, salami, onion, mushroom, roasted capsicum, pineapple & olives	23
capricciosa - smoked ham, mushroom, artichokes, olives & capers	23
tandoori - marinated chicken, spanish & spring onions, pinenuts, minted yogurt & mango chutney	24
ironbark - italian sausage, pepperoni, salami, roasted capsicum, onion, olives & chilli	25
mexican - chillied beef, beans, jalapeño, corn chips, onion, sour cream, guacamole & coriander	25
meat lover - italian sausage, bacon, smoked ham, salami & BBQ sauce	25
bolognese - bolognese sauce, buffalo mozzarella & basil	26
bresaola - bresaola (a delicious italian cured meat), cherry tomatoes, rocket & parmesan	26
delizia - smoked ham, mushroom, pepperoni, roasted capsicum & parmesan	26
autunno - bacon, salami, grilled eggplant, brie & mushroom	26
pollo avo - lemon chicken, avocado, roasted capsicum, bocconcini cheese, sundried tomato & coriander	26
tequila - prawns, avocado & rocket with tequila & lime mayonnaise	26
gamberetti - prawns smothered in garlic with ricotta cheese, pesto & tomato	26
gorgonzola - prosciutto, gorgonzola cheese, grilled eggplant & parmesan	27
korma - lamb backstrap with spinach, potato, cashew nuts & a sprinkle of coconut	27
bufala - buffalo mozzarella, prosciutto, tomato, basil & rocket	27
half & half pizza	27
dish of the week - see blackboard for weekly specials	

Calzones

ironbark calzone - italian sausage, bacon, mozzarella, roasted capsicum, onion, potato & rosemary	25
italian calzone - prosciutto, smoked ham, ricotta cheese, mozzarella & mushrooms	26
dairy free/vegan cheese on request	3
gluten free pizza base on request	4

* Items marked with this symbol can be ordered gluten-free on request.
Note to coeliacs: made from gluten free ingredients, but not in a gluten free kitchen.

Pasta & Mains

spaghetti bolognese topped with shaved parmesan	18
homemade lasagne cooked in our wood-fired oven, topped with parmesan	22
linguine ricotta , cherry tomatoes, basil & pine nuts in a napoletana sauce, served with fresh pasta	23
fettucine boscaiola - bacon & mushrooms in a creamy sauce, served with fresh fettucine	25
spaghetti meatballs served in a napoletana sauce & topped with shaved parmesan	25
spinach & ricotta ravioli cooked in a creamy sauce, served with prosciutto, rocket & shaved parmesan	25
gnocchi siciliana with eggplant & grilled buffalo mozzarella in a napoletana sauce	25
pesto chicken fettucine with pine nuts, sundried & cherry tomatoes, spring onions & rocket in a creamy sauce	25
chicken, mushroom & leek risotto*	25
salmon & asparagus linguine in a creamy sauce, served with fresh pasta	26
spaghetti barramundi and prawns in a white wine napoletana sauce	27
crispy-skinned salmon on a bed of mushy peas & served with minted coleslaw*	28
dish of the week – see blackboard for weekly specials	

Kids

chips	5
penne pasta with butter & parmesan	7
margherita pizza*	11
spaghetti Bolognese with parmesan	11
ham & cheese pizza*	12
hawaiian pizza with ham & pineapple*	13
smiley face pizza with bacon, italian sausage, tomato & mushrooms*	14
chicken schnitzel with chips	15

KIDS EAT FREE!

Valid every day. Orders must be placed before 6.30pm. One kids main meal per adult main meal. Kids under 8 only. Maximum of 4 free kids meals per table. Must be redeemed in the same visit. Not available with any other offer or promotion. Dine in only.

Desserts

gelato – 1 scoop of vanilla, chocolate, hazelnut or caramel macadamia*	4
sorbet – 1 scoop of strawberry, mango or lemon*	4
kids vanilla ice-cream with chocolate sauce & sprinkles*	4
frog in a pond - vanilla ice-cream, green jelly & a chocolate frog with sprinkles*	5
affagato - a shot of coffee with a scoop of vanilla gelato*	8
vanilla bean panna cotta with homemade strawberry sauce & mint*	12
liqueur affagato - coffee served with a scoop of vanilla gelato & a liqueur of your choice*	13
chocolate mousse with whipped cream*	13
tiramisu	14
sticky date pudding served with toffee sauce & a scoop of vanilla gelato*	14
flourless chocolate cake with mixed berries & a scoop of vanilla gelato*	14

Sharing Menu

For celebrations, why not design your own menu (or we can do it for you!) from as little as \$25 per person. This allows you to try a little of everything, all together, without committing to just one dish! Minimum 8 people. Final numbers for parties need to be confirmed 24 hours in advance.

* Items marked with this symbol can be ordered gluten-free on request. Note to coeliacs: made from gluten free ingredients, but not in a gluten free kitchen. Please notify us if you have severe allergies or intolerances so that we can take special care with your meal.

BYO is wine only & corkage is \$4 per person. When bringing your own cake a \$15 per cake surcharge applies. Prices are inclusive of 10% GST. A 10% surcharge on public holidays applies.