

ANTIPASTI starters

- 🍷 FOCACCIA \$10
sea salt, rosemary, olive oil & balsamic glaze.
- 🍷 MARINATED OLIVES \$10
w/ garlic oil, oregano, rosemary & chilli flakes.
- 🍷 BRUSCHETTA AL POMODORO \$15
w/ cherry tomatoes, fresh garlic, basil, oregano, olive oil & balsamic glaze.
- WAGYU BRESAOLA CARPACCIO \$20
beef wagyu cured meat served w/ capers, rocket parmesan salad & olive oil.

APERITIVO BOARD \$38
prosciutto crudo, salami, mortadella, blue cheese, parmesan, smoked provola w/ two pcs of Bruschetta (to share).

BAMBINI kids

MARGHERITA \$14
S.Marzano D.O.P. tomatoes with FDL mozzarella.
Choose your own shape - Bunny or Bear
Add: Pineapple +\$3 | Ham +\$3

DIP YOUR CRUST

POMODORO SAUCE \$3
PESTO \$3
RICOTTA \$3

Add on: Homemade GF base +\$6 | Buffalo Mozzarella +\$5

🍷 Vegetarian Pizza (can also be made as plant-based or dairy free by adding Vegan Cheese +\$4.)

We cannot guarantee 100% gluten-free for Celiacs

INSALATE salads

- BURRATA SALAD \$22
fresh creamy burrata ball w/ truffle oil, prosciutto di Parma 24 months, sourdough bread and cherry tomatoes w/ oregano.
- GAMBERI SALAD \$22 🍷
rocket, cherry tomatoes, red onion, cucumber, avocado, marinated prawns w/ salad dressing.
- 🍷 PEAR, ROCKET & WALNUT SALAD \$16
with parmesan & balsamic glaze.

DOLCI desserts

- TIMTAMISU \$14
made with savoiardi biscuit, mascarpone cheese, Kahlua liquor, coffee & TimTam.
- CALZONE NUTELLA \$20
folded pizza filled w/ Nutella and topped w/ strawberries (perfect to share).
- CANNOLI \$8
crispy golden pastry shells filled with sweet sheep ricotta topped w/ chocolate chips, pistachios & Amarena cherry.
- PANNACOTTA & BERRIES \$12
Silky dessert made with vanilla, cream served with fresh berries compote.
- GELATO & SORBET (MALENY) \$7
selection of flavours (ask staff)
180ml

PIZZE ROSSE 12" base w/ San Marzano D.O.P. tomatoes

- 🍷 MARGHERITA \$23
S.Marzano D.O.P. tomatoes, FDL mozzarella, parmesan, EVO oil & basil.
- CAPRICCIOSA \$28
S.Marzano D.O.P. tomatoes, FDL mozzarella, ham, mushroom, artichokes & black olives.
- NAPOLETANA \$27
S.Marzano D.O.P. tomatoes, FDL mozzarella, capers, anchovies, black olives, oregano & basil.
- DIAVOLA 2.0 \$27 🍷🍷
S.Marzano D.O.P. tomatoes, FDL mozzarella, spicy salami, chilli oil, N'duja & black olives.
- PULCINELLA \$27
S.Marzano D.O.P. tomatoes, FDL mozzarella, Italian sausage, eggplant, stracciatella cheese & black pepper.
- RUSTICA \$27
S.Marzano D.O.P. tomatoes, FDL mozzarella, crispy pancetta, potato, red onion & smoked provola.
- SOFIA \$27 🍷
S.Marzano D.O.P. tomatoes, FDL mozzarella, mild salami, taleggio cheese, walnuts & chilli honey.
- 🍷 ORTOLANA \$26
S.Marzano D.O.P. tomatoes, FDL mozzarella, cherry tomatoes, zucchini, eggplant, mushroom & pesto.
- CARNIVORA \$29 🍷🍷
S.Marzano D.O.P. tomatoes, FDL mozzarella, Italian sausage, N'duja, ham, mild salami & chilli oil.
- DONNA TERESA \$29
S.Marzano D.O.P. tomatoes, FDL mozzarella, pork meatball, pecorino cheese, ricotta & basil.
- CALZONE CLASSICO \$28
folded pizza stuffed w/ S.Marzano D.O.P. tomatoes, FDL mozzarella, ricotta & ham.

PIZZE BIANCHE 12" varied bases (not tomato)

- 🍷 GARLIC PIZZA \$20
FDL mozzarella base w/ garlic & herbs.
- PUMPKIN N'DUJA \$27 🍷🍷
Pumpkin puree base, FDL mozzarella, spicy salami, N'duja, chilli honey & pine nuts.
- 🍷 FORMAGGINA \$27 🍷
FDL mozzarella base, parmesan, taleggio cheese, smoked provola, pecorino cheese, chilli honey & walnuts.
- 🍷 FUNGHETTA \$27
FDL mozzarella base, mixed mushrooms, porcini, parmesan, rocket & truffle oil.
- TRUFFLE CARBONARA \$28
FDL mozzarella base, crispy pancetta, pecorino cheese, egg yolk, black pepper & truffle oil.
- MORTADELLA \$28
FDL mozzarella base, mortadella, pistachio, stracciatella cheese & black pepper.
- WAGYU AL TARTUFO \$29
Black truffle cream base, FDL mozzarella, mushroom, wagyu beef bresaola, parmesan & parsley.
- PORCHETTA \$29 🍷
FDL mozzarella base w/ roasted pork belly, potato, smoked provola topped w/ N'Duja mayo.
- PROSCIUTTO CRUDO \$29
FDL mozzarella base, prosciutto di Parma 24months, parmesan & rocket.
- GAMBERINA \$31 🍷
Zucchini puree base, FDL mozzarella, marinated prawns, fresh chilli & parsley.
- BURRATA \$31
FDL mozzarella base, cherry tomatoes, prosciutto di Parma 24 months, creamy burrata ball, parmesan, basil & pesto.

BEERS & CIDER

PERONI | Italian Lager 4.7% \$10
STONE & WOOD | Pacific Ale 4.4% \$11
CORONA | Mexican Lager 4.5% \$10
BROOKVALE UNION GINGER BEER | NSW 4.0% \$12
SOMERSBY APPLE CIDER | 4.5% \$9

On tap

GOODSLICE LAGER | Crisp Lager 4.7% \$10
BLACKFLAG KICK-ONS | Pale Ale mid 3.5% \$10
BLACKFLAG RAGE | Juicy Pale Ale 6% \$11

COCKTAILS

HENDRIX GIN FIZZ \$21 | Hendrick's Gin, fresh lemon juice, simple syrup, club soda & dried lemon garnish.

MARGARITA \$20 | Reposado Tequila, Triple sec, fresh lime juice & salt rim.

NEGRONI \$20 | Campari, Tanqueray Gin, Sweet Vermouth & orange peel.

AMARETTO SOUR \$20 | Disaronno, simple syrup, lemon juice & dried lemon garnish.

GOOD OLD FASHIONED \$20 | Woodford Bourbon, simple syrup, bitters & orange peel.

MOSCOW MULE \$20 | Vodka, spicy ginger beer & lime.

APPLE PIE ON THE ROCKS \$20 | Vodka, spicy fireball whiskey, apple juice & cinnamon.

LIME MOJITO / WATERMELON MOJITO \$20 | White rum, fresh mint leaves, lime juice, sugar & soda water.

FRENCH MARTINI \$20 | Vodka, Chambord, pineapple juice & cherry garnish.

ESPRESSO MARTINI \$20 | Vodka, Kahlúa, sugar syrup & espresso coffee.

LYCHEE MARTINI \$20 | Vodka, lychee liqueur, fresh lychee juice & lime.

SPRITZ

APEROL SPRITZ \$18
LIMONCELLO SPRITZ \$18
CAMPARI SPRITZ \$18
AVERNA SPRITZ \$18

WHITE WINES

OTTELIA Sauvignon Blanc, Limestone Coast SA
Glass \$12 | Bottle \$48
Fresh & mineral w/ notes of cut grass, gooseberry and citrus.

RANGELIFE Pinot Grigio, King Valley VIC
Glass \$11 | Bottle \$45
Pear, lemon & green apple complimented by honeysuckle and almonds.

KOERNER Chardonnay, Adelaide Hills
Glass \$13 | Bottle \$51
Peaches & cream, lemon meringue, with a soft finish.

GOLDSOUND Moscato, King Valley VIC
Glass \$11 | Bottle \$45
Aromatic & delicate, sun ripe apricots, dried apple and lychee.

ROSE

UNICO ZELO "Origami" Rosé, Clare Valley SA
Glass \$12 | Bottle \$48
Strawberries and raspberries, fresh, vibrant and bone dry.

RED WINES

RANGE LIFE Pinot Nero, Mornington Peninsula VIC.
Glass \$13 | Bottle \$51
Bright red berry flavours, fun and juicy.

UNICO ZELO "Fresh AF", Riverland SA
Glass \$13 | Bottle \$51
Fresh, vibrant crafted from Nero D'Avola and co-fermented w/ Zibibbo to lift the aromatics.

ENZO OTTAVIANI 168 ROSSO Sangiovese,
Rubicone Italy
Glass \$11 | Bottle \$45
Cherry, cranberry, plum and red currant.

LA VALENTINA Montepulciano, Abruzzo Italy
Glass \$11 | Bottle \$45
Blackcurrant, blueberry, spice, softly textured, intense.

SYLVI Shiraz, Barossa Valley SA
Glass \$11 | Bottle \$45
Vibrant, cherry, plum and forest berries with a hint of spice and soft oak.

BUBBLES

ALPINO Prosecco, Alpine Valley VIC
Glass \$10 | Bottle \$43
Refreshing green apple and citrus notes, crisp finish.

CELLAR

by the bottle

2020 TORRE A CONA Chianti \$70
Colli Fiorentini Italy

2021 OTTELIA Cabernet Sauvignon \$60
Coonowarra SA

2021 BERA "Mio Vino" Nebbiolo \$75
Langhe Piemonte

2020 REVELLO Barolo \$150
La Morra Piemonte

MOCKTAIL \$12

WATERMELON LYCHEE \$12
watermelon juice, lychee, mint, soda water, lychee garnish.

GOODSLICE SUNRISE \$12
Orange juice, cranberry juice, raspberry cordial, lemonade, orange garnish.

SOFTIES

COKE | COKE ZERO | LEMONADE | PINK LEMONADE
LEMON & LIME BITTERS \$5

OK BOOCHA | Finger Lime Strawberry \$7

BUNDABERG GINGER BEER \$5

CHINOTTO \$6

JUICE | OJ - Pineapple - Cranberry
Cloudy Apple SML \$3 / LRG \$5

SAN PELLEGRINO | 750ml Sparkling water \$7

ACQUA PANNA | 750ml Still water \$6

DIGESTIFS

LIMONCELLO \$10
BAILEYS \$10
FERNET-BRANCA \$11
DISARONNO AMARETTO \$10
AMARO AVERNA \$10
VECCHIO AMARO DEL CAPO \$11
GRAPPA \$10
COFFEE ESPRESSO SINGLE / DOUBLE \$3/\$4

*15% surcharge on Public Holidays