

Food

Our food offerings are careful and selected, using only great local providores. We do offer gluten free and vegan options, but please do ask. No variations on pizzas please unless you have an allergy. Thank you. Pizzas are approx. 12 inches. A surcharge of \$2 applies to gluten free bases.

Pizza Margharita \$13

The classic pizza and arguably the one that started it all!

A tomato sugo with mozzarella and freshly torn basil, topped with black sea salt.

v, vg on request

Vegetarian \$15

A mouth watering selection of tasty vegetables and feta cheese.

Tomato sugo with mozzarella red peppers, kalamata olives, basil, and fetopped with black sea salt.

v, vg on request

Salami & Pesto \$15

Delicious salumi with that lovely hit of basil pesto!

A tomato sugo with mozzarella, soppressa and basil pesto, and sprinkled with black sea salt.

Capricciosa \$15

An instant classic!

Tomato sugo with mozzarella, beech smoked ham kalamata olives and sliced field mushrooms, sprinkled with black sea salt.

Charcuterie Board \$30

A selection of excellent cheeses and meats with some pickled vegetables. An excellent accompaniment to our barrel aged and belgian style ales.

Cheese & Crackers \$20

80g each of aged English Stilton and local vintage cheddar served with Carrs table water crackers - wonderful with our ales.

Wine & Cider & Soft Drinks

All wines are \$9 per glass (150ml) or \$38 per bottle (750ml)

Carpineto Dogajolo - Tuscan Sangiovese/Cabernet 13% abv.

Hereford - Heathcote Shiraz 14.5% abv.

Annie's Lane - Clare Valley Chardonnay 12.5% abv

Sileni - Marlborough Sauvignon Blanc 13% abv.

Porta Dante - Veneto Prosecco 11% abv.

Willie Smith Organic Cider - \$10 / 330ml

Sparkling Mineral Water - \$4.5 / 500ml

Coke/Diet Coke/Lemonade/Blood Orange - \$3 / 330ml