



TO START

CHEESE BOARD - \$32

3 Organic Cheeses, Crackers, Dried & Fresh Fruit, Nuts

BUNDARRA ANTIPASTO PLATE FOR TWO - \$52

Chefs selection of seasonal grazing delights accompanied with 2 Cheeses, Meats, Olives Woodfired Focaccia

INSALATA - \$12

Baby Spinach, Roasted Walnuts, Pears, Red Onion, Goats Cheese, White Balsamic & Seeded Mustard Vinaigrette (V)

PIZZA

CHEESE & GARLIC - \$20

Bocconcini, Garlic Oil, Fresh Herbs (V)

MARGHERITA - \$23

Tomato Base, Bocconcini, Fresh Basil (V)

ORTOLANA - \$26

*Mozzarella, Sweet Potato, Spinach, Pumpkin, Beetroot, Red
Onion, Fetta, Pine nuts, Balsamic Glaze (V)*

FUNGHI - \$26

*Mozzarella, Mushrooms, Caramelised Onions, Capers,
Fresh Thyme, Roquette, Truffle Oil (V)*

CAPRICCIOSA - \$26

*Mozzarella, Bocconcini, Ham, Mushrooms, Artichokes, Olives,
Fresh Oregano*

DIAVOLA - \$26

*Tomato Base, Mozzarella, Spinach, Bocconcini, Pepperoni,
Fresh Peppers, Olives, Chilli Oil*

LAMB - \$26

*Tomato Base, Mozzarella, Roasted Lamb, Cherry Tomatoes, Red
Onion, Yoghurt Dressing*

Pizza add-ons: \$5

Gluten Free Base \$5

Note: While we offer a gluten-free pizza option and careful measures are made we are not a gluten-free kitchen and thus pizza not recommended for strict celiacs.



SOMETHING SWEET

BAILEYS AFFOGATO - \$12

*Pana Organic Ice cream, Espresso Shot,
Classic Topaque*

HAZELNUT TIRAMISU - \$12

Topped with Praline

ITALIAN LEMON RICOTTA CAKE - \$12

Served with Pana Organic Ice cream

GUNDOWRING ICECREAM - \$6

Chocolate / Vanilla

Welcome. We are proud to be part of the growing industry of organic food and beverages. Almost all our ingredients are certified organic, however we are still working on sourcing some certified organic ingredients. The certified organic industry is growing quickly, and we look forward to the day when we can offer a menu which is 100% certified organic.

