

WOODFIRED PIZZA

\$24

GARLIC

crushed garlic, wild oregano & reggiano (V)

MARGHERITA

tomato, fior di latte, basil, reggiano (V)

HAWAII 5-O

tomato, mozzarella, ham, pineapple, oregano & parsley
BBO Hen House mozzarella, chicken, pickled red onion, bbq sauce, pineapple, jalapenos, coriander

TONY PEPPERONI

tomato, mozzarella, sliced pepperoni, provolone & basil

THE SUPREMES tomato, mozzarella, bacon, pepperoni, capsicum, mushroom, red onion, basil

ROBERT 'PLANTS

mozzarella, pumpkin, beetroot, chargrilled zucchini, red capsicum, lemon & herb yoghurt drizzle (V)

MUSHROOMS

garlic porcini cream, roast mushrooms, taleggio, thyme, walnuts & rocket (V)

\$28

TRUFFLE IN THE BRONX

truffle cream sauce, mozzarella, pork & fennel sausage, mushrooms & white onions

BUFALO SOLDIE

mozzarella, garlic, marinated chicken breast, buffalo sauce, gorgonzola & ranch drizzle

PRAWN TO BE WILD

mozzarella, garlic, prawns, cherry tomatoes, chill

LAMB SOUVLAKI

mozzarella, braised lamb, red onions, cherry tomatoes, rocket, confit garlic, aioli

MUSHROOM

garlic porcini cream, roast mushrooms, taleggio, thyme, walnuts & rocket (V)

PEAR & PROSCIUTTIO GORGONZOLA

caramelized onion, sliced pear, rocket, prosciutto & shaved parmesan



Seafood Platter - \$85

- 8-10 Whole Prawns (depending on size)
- 1 Moreton Bay Bug
- 6 Natural Oysters
- 1 Pate with Biscuit
- 1 container Pickled Occy
- 1 container Sweet Chilli Mussels
- 3 Smoked Salmon pieces
- Lemon to garnish