

Starters

WARM VAL D'ELSA OLIVES (GF,V) 8

Fennel, orange, almonds

CAPRESE SALAD (GF,V) 11

Baby spinach, heirloom cherry tomatoes, basil, bocconcini, balsamic glaze
- add prosciutto \$3

HOUSE-MADE SPICY MEATBALLS (GF) 14

Pork, 'nduja, napoli, smoked salt, parmesan

EGGPLANT MARINARA (GF,V) 15

Mozzarella, basil, napoli, parmesan

AVIARY ANTIPASTO (GFR) 25

King island black label cheddar, Tasmanian heritage double brie & southcape blue with a selection of salumi, crisps, dried fruit, smoked nuts, quince paste, house cured olives, beetroot hummus

WINE FLIGHT 35

A tasting experience showcasing the versatility of 3 different wines accompanied by our selection of artisanal cheeses

Pizza

SAUSAGE PARTY 20

San marzano tomatoes, smoked scamorza, sopressa, truffle salami, chorizo, pork & fennel meatballs

TRUFFLED VEGAN (VE) 19

Truffle tapenade, roasted cauliflower, wild mushrooms, vegan mozzarella, rocket, hazelnuts

MARGHERITA (V) 15

San marzano tomatoes, fresh mozzarella, basil

THE BURRATA (V) 16

San marzano tomatoes, smoked burrata, heirloom cherry tomatoes, rocket, caramelised onion
- add prosciutto \$3

AMALFI COAST 18

Ricotta base, zucchini blossom, white anchovies, semi-dried tomato, lemon olive oil

BLISSFUL BOLOGNA 19

Mortadella, smoked mozzarella, burrata, pistachio

IN BLOOM (V) 17

Eggplant, zucchini, basil pesto, wild mushrooms, mozzarella, fresh ricotta, pine nuts
- add free range chicken breast \$3

TASTE OF TUSCANY 17

Asparagus, pancetta, wild mushrooms, mozzarella

BFG 18

Bacon, fig, gorgonzola, mozzarella, rocket, walnuts

DON CAPO 18

Sambucca pulled pork, roast potato, bacon, fennel, artichoke puree

All extras \$2 | GF Base additional \$3

Dessert

NUTELLA CALZONE (V) 15

Nutella, Coconut chips, fresh berries

Please advise if you have any dietary requirements. Pizzas and selected entree items are cooked in the same oven.

