

PIZZA

Garlic, rosemary, EVOO pizza	10
Pissaladiere – provencal style pizza, caramelized onion, black olive, white anchovy	11
Tomato, buffalo mozzarella & fresh basil	18
Spinach, mint, feta, ricotta, kefalograviera	19
Mozzarella, fontina, gorgonzola, pecorino	20
MR venison chorizo, cherry tomato, chevre, spanish onion	23
Soppressa salami, artichoke, white anchovy	23
Prawn, chilli, baby capers, parsley	23
Taleggio, mushroom, prosciutto	23
Spiced lamb, spinach, haloumi & spanish onion	23

Gluten-free pizza base available \$1.50 extra

PLEASE PAY AND ORDER AT THE TILL INSIDE



NOT PIZZA

Marinated olives	7
House made bread, dukkha, extra virgin olive oil	9
Beer battered chips, garlic aioli	9
Salad greens, lemon dressing, salted ricotta	9
Grilled kefalograviera, soused cherry tomato, crostini	12
Roasted pork belly, brioche bun, pickled vegetables, chilli mayo	17
W.A. grilled octopus, roasted capsicum puree, jamon serrano	17
Chilli caramel pork, red cabbage slaw, cashews	19
Slow cooked lamb, quinoa tabbouleh, smokey eggplant puree	24
Cured meat plate – salamis, bresaola, jamon serrano	17
Charcuterie plate – duck rilette, venison pate, pork terrine, beetroot relish, caperberries	20
Full charcuterie plate – cured meats, duck rilette, venison pate, pork terrine, beetroot relish, caper berries	30
Local & international cheese, sourdough, crackers, quince paste, muscatels	15
1 cheese	25
2 cheese	34
3 cheese	42
4 cheese	5
Side of house made bread	