



PIZZA WINE & LOVE

Fresh Hot Baked Bread

Focaccia	7.5	v
Garlic Bread garlic butter	9.5	v
Herb Bread salsa verde	9.5	v
Bruschetta tomatoes, basil, garlic	13.5	v
Greek Dips garlic bread, tarama, eggplant dip, hummus	13.5	

Small Shares

Mezze Tray of Mediterranean tastes	19	gfo
Antipasto cured meats, cheese	19	gfo
Saganaki pan fried cheese, figs, honey	18.5	gf v
Calamari lemon pepper herb, capsicum, aioli	16.9	
Feta Parcels thyme honey, black sesame seeds	16.5	v
Olives capsicum, salami, crushed tomatoes	14	gf v
Rice Croquettes pumpkin, cumin, yoghurt	16.5	v
Eggplant Frites cumin dip	14	v
Chargrilled Chicken Skewers tahini dip	18.9	gf

Pizza

(gluten free pizza base available add \$4)

Mushroom roasted mushrooms, fiore di latte, mozzarella, garlic, chilli truffle oil	23.9	v
Margherita napoli, fiore di latte, basil	20.5	v
Napoli napoli, fiore di latte, mozzarella olives, anchovies, capers, garlic, chilli	23.5	
Peperoncino napoli, fiore di latte, mozzarella, bell peppers, chorizo, garlic, chilli	25.5	
Patate rosemary potatoes and roasted garlic, fiore di latte, mozzarella	24.5	v
Calabrese napoli, mozzarella, mushrooms, soppressata salami, olives, chilli, garlic	25.5	
Marinara napoli, pipies, prawns, mussels, fish fillet, fiore di latte, garlic, chilli	28.9	
Jamon napoli, mozzarella, fiore di latte, jamon, rocket, parmesan, truffle oil	26.5	
Carne napoli, mozzarella, pancetta, chorizo, soppressata salami, garlic	26.9	

Pasta

(gluten free pasta available)

Pappardelle Picchio Pacchio garlic, napoli, basil, cherry tomatoes, parmesan	23.9	v
Rigatoni Arrabbiata calabrese salami, napoli, olives, parmesan, chilli	26.9	
Farfalle Smoked Salmon cream, capers, broccoli, leek, dill, cherry tomatoes	25.9	
Linguine Cartoccio seafood, garlic, chilli, napoli	34.5	
Fettuccine Veal Ragu parmesan	26.5	
Penne Pollo mushrooms, pork pancetta, garlic, chilli, pesto, chicken, cream, parmesan	26.5	

Mains

Beer Battered Fried Barramundi cabbage slaw, chilli aioli	29.5	
Moussaka traditional recipe, leaves, balsamic vinaigrette	29.5	
Roasted Chicken Breast pancetta, potato mash, mushrooms jus Gippsland, free range	32.9	gf
Barbecued Striploin Steak Grass fed, 60 days dry aged (350gr) Gippsland	33	gf
Lamb Skewers greek style salad, tzatziki, pitta bread Sovereign Hill	31.5	gfo
Paella seafood, chorizo, chicken, green peas	For1 33	gf
	For2 53	gf

Sides

Coleslaw cabbage, carrot, orange, green apple, aioli	15	gf v
Mashed Potato egg yolk, parmesan, truffle oil, chives	15	gf v
Goat's Cheese Salad leaves, walnuts, mustard dressing	13	gf v
Grain Salad buckwheat, lentils, currants, sunflower seeds, pumpkin seeds, linsseds, kale, pomegranate red wine vinaigrette	13	gf v
Chips aioli, tomato sauce	12	v

Alterations are limited to dietary requirements

gf Gluten free

v Vegetarian

gfo Gluten free option