

CELLAR DOOR MENU

3 COURSE LUNCH FOR 2 PEOPLE \$120.00

Start with a glass of wine each. A grazing platter for two, followed by wood-fired pizzas of your choosing, finishing with a dessert & coffee or tea.

GRAZING PLATTER- SMALL \$30.00 LARGE \$48.00 (perfect to share)

Cured meats, cheeses, a selection of rustic antipasto items and house-made dips.

Served with warm Turkish bread.

Vegetarian option- no meat and one extra cheese.

GF Crackers on request \$3.00

Extra bread \$5.00. Wine suggestion: Chardonnay or Pinot Noir

TRIO OF DIPS \$15.00

3 delicious dips made in-house served with warm Turkish bread (dips may vary subject to availability)

BAKED BRIE \$20.00

A round of Brie baked in the wood-fired oven with cranberry sauce topped with toasted almonds. Served with warm Turkish bread.

Wine suggestions: Chardonnay

HOT BEVERAGES

Barista Coffee, Chai Latte (Spice & Vanilla)	\$6.00
Pot of Tea, English Breakfast, Earl Grey, Peppermint, Camomile, Green Tea	\$5.00
Mug, Soy, Almond or Oat milk	\$6.00
Mocha, Hot Chocolate or Double shot	\$7.00

SWEETS \$10.00

Lemon Tarts
Chocolate Lava Cake
Apple Raspberry Crumble
Cheesecake with Raspberry topping (gf)
New York Cheesecake

SIDES

Cheeses Garlic Bread	\$10.00
Garlic Bread.	\$8.00

SPECIAL OFFER:

Your choice of Coffee, Dessert & Glass of Pino \$25

FOR THE KIDS \$6.50
Bowl of Ice cream with chocolate topping and sprinkles.

PIZZA MENU

WOOD-FIRED PIZZAS \$22.00

Pizzas are approx. 8-9 inches, cut into six pieces on a delicious crust base.

TUSCAN

Hot salami roasted red capsicum, onion, kalamata olives and mozzarella cheese.

Wine suggestion: Pinot Noir & Shiraz

CHICKEN BBQ

Roast chicken, thinly sliced Spanish onion, smoked BBQ sauce with mozzarella.

Wine suggestion: Chardonnay or Pinot Noir

Ham and cheese

Sliced Virginian ham and mozzarella cheese

Wine suggestion: Riesling or Semillon

VEGGIE LOVER

Red sliced Pepper and zucchini, mushrooms, olives & onion with mozzarella cheese.

Wine suggestion: Chardonnay or Rose

PUMPKIN

Mildly spiced pumpkin grilled in our wood-fired oven, sun dried tomato, baby spinach and mozzarella cheese.

Wine suggestion: Duet or Rose

GREEK LAMB \$24.00

Seasoned lamb gyros, Kalamata olives, red capsicum, Spanish onion, mozzarella cheese and Tzakziki on top.

Wine suggestion: Pinot Noir or Shiraz

KIDS MARGHERITTA \$15.00

Simple tomato and cheese.... yummy

Drink suggestion: Apple Juice

Please Note:

Gluten Free or No cheese pizzas must be pre-ordered (as \$3.00). Extra dips or bread (add \$5.00) No changes to Pizzas.15% on public holidays.