

---

## takeaway menu

### breads

crusty ciabatta with dukkah, balsamic & olive oil	\$6.75
wood fired pizza crust topped with garlic ~ pesto ~ estate grown olives	\$6.75
individual bruschetta with diced tomato & basil	\$4.75

---

### pasta

\$17.50

<b>chicken boscaiola</b> – sautéed chicken thigh, button mushrooms, bacon and green shallots in a cream sauce with fettuccine
<b>tuscany pasta</b> – shaved bone leg ham. Mild salami, olives and sundried tomatoes with provencal sauce and penne pasta
<b>mediterranean vegetable penne pasta</b> – with char grilled eggplant, zucchini and artichoke served in a rich tomato and basil sauce.
<b>fettuccine alfredo</b> – creamy bacon & mushroom sauce with fresh fettuccine, garnished with shavings of grana padano

---

### wood fired pizzas (6 slices)

\$18.00

#### margherita

italian favourite with cherry tomatoes, baby bocconcini and garden fresh basil

#### roast beef

roast beef with caramelised onion, rosemary roasted potatoes and crisp parma ham on a barbeque base

#### sicilian

mild pepperoni, kalamata olives, sun dried tomatoes, spanish onion, imported italian anchovies & jalapenos

#### king prawn

garlic king prawns with kaffir lime, chilli, spanish onion with sesame seaweed and fish roe

#### mediterranean char grilled vegetable

eggplant, artichoke, zucchini, marinated binnorie dairy fetta, onion & olives

#### cajun chicken

Cajun spiced chicken with spanish onion rings, parmesan cheese topped with chive sour cream, char grilled lemon and petite rocket

---

### sides

baby spinach and grape salad drizzled with binnorie dairy goat cheese dressing	\$5.50
garden salad of mesclun leaves	\$4.00
vegetables tossed with shredded preserved lemon, cracked pepper and butter	\$7.50
salad of cucumber, radish, mint and coriander	\$5.50