

A sepia-toned photograph of a rural landscape with rolling hills, trees, and a field of crops, serving as a background for the 'Wood Fired Pizzas' title.

Wood Fired Pizzas

Margherita \$25

Passata, Mozzarella, Pomodorini, For di Latte, Fresh Basil, EVOO

Pair with Ancestrale Pet Nat

Pizza Bianco \$25

Bechamel Sauce, Soused Onions, Artichokes, Shaved Pear, For di Latte, Carraway, Gorgonzola

Pair with 2023 Rosé

3 Little Pigs \$29

Smokey BBQ Sauce, Crispy Pork Belly, Pork & Fennel Chipolatas, Pulled Pork, Mozzarella

Pair with 2021 Barbera

Queenslander \$25

Passata, Smoked Ham, Pineapple, Mozzarella, Oregano

Pair with 2023 Classic White

The Butter Nut \$26

Brown Butter Roasted Pumpkin, Curds, Zucchini, Pine Nuts, Fresh Basil,
Gorgonzola, EVOO

Pair with 2017 Semillon

Bosciola \$27

Prosciutto Crudo, Mushrooms, Passata, Fire Roasted Chilli, Capers, Clovelly Olives, Mozzarella

Pair with 2021 Sangiovese

Wagyu Cheeseburger \$29

Phat Wag Meat Balls & Strips of Loin, Sweet Onion Jam, Mozzarella,
Streaky Bacon, Peppers, Cheese Sauce

Pair with 2020 Reserve Shiraz

Gamberi \$29

Mooloolaba Prawns, Artichokes, Chorizo, Fire Roasted Chilli, Salsa Verde

Pair with 2023 Verdelho

SOMETHING SWEETER...

Milk & Honey \$25

Ricotta 90 Day Matured, Paperbark Honey, Fig, Candied Walnuts, Fresh Nutmeg

Pair with 2017 Rack Dried Semillon

Chocolate Bunny \$25

Chocolate Hazelnut Sauce, White & Dark Chocolate Chunks, Toasted Marshmallow

Pair with NV Tawny