

WOOD-FIRED PIZZAS

MARGHERITA

Tomato, mozzarella, basil & oregano \$15

FRATELINO

Tomato, mozzarella, hot salami, olives & oregano \$16

BLACKSMITH

Mozzarella, pork sausage, mushroom, garlic & parsley \$16

HAWIIAN

Tomato, mozzarella, ham & pineapple \$16

OLIVER TWIST

Bianca served with warm olives, a hint of chili & goat cheese \$16

VEGAN

Tomato, vegan cheese, pumpkin & spinach \$16

*Gluten Free Available

*Due to the nature of our menu we are unable to make modifications to items

PLATTERS & CHEESE

ALL PLATTERS ARE SERVED WITH...

Select your own cheese, artisan crackers, locally made sourdough, Bellarine smoked fish dip, Manzanillo olives and olive oil, Screaming Seeds dukkah & fruit

TWO CHEESE PLATTER \$25

THREE CHEESE PLATTER \$35

FOUR CHEESE PLATTER \$45

FIVE CHEESE PLATTER \$55

ADD DELI MEATS \$10



PLATTERS & CHEESE

Select from this list for our build your own cheese platter

MILAWA BLUE **B**

A farmhouse blue from Gippsland made with ewe milk. Buttery, earthy and spicy.

**Enjoy this with our 2017 Shiraz*

MAURI CAVE RIPENED

GORGONZOLA **B**

This aged cow blue cheese has a firm slightly crumbly texture with rich flavor.

KING RIVER GOLD **WR**

Made by Milawa Cheese Co with a washed rind this meat is slightly smokey and nutty.

**Try this with our 2017 Pinot Noir*

MOUNTAIN MAN **WR**

Made with local organic milk this cheese this cheese is complex in taste and soft in texture

EXTRAVAGANT **WM**

An organic triple cream from North Geelong, it is soft and oozy.

TILSIT **H**

Made in Northern Tasmania, this alpine cheese is nutty, yeasty and meltable.

ANNIE BAXTER SPECIAL RESERVE **H**

Percorino style farmhouse cheese made with buffalo milk in Yambuk then aged in Yarra Valley for six months.

PREMIUM CHEESES

Swap out for one of our premium cheeses for an additional \$4

CABRA AL ROMERO **G**

A Spanish semi-hard goat cheese is encrusted in rosemary and lard and aged for 30 days in Murcia, Spain.

REYPENAER VSOP **H**

A gouda aged for 24 months in Holland. This cheese is hard in texture and crystalized, while the flavor is full of butterscotch and whiskey notes.

WOOMBYE TRUFFLE CREAM **WM**

Referred to as their flagship cheese, this triple cream brie is infused with Italian Truffle for a delectable dance on the palate.

B – BLUE CHEESE

WR – WASHED RIND

WM – WHITE MOULD

H – HARD

G – GOAT

