

# 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

## HAWAIIAN

Tomato, mozzarella, ham & pineapple \$16

## OLIVER TWIST

Bianca served with warm olives, olive oil & feta cheese \$16

## VEGAN

Tomato, vegan cheese, pumpkin & spinach \$16

## BELLA SMOKED FISH PIZZA

Tomato, mozzarella, feta, onion, capers and your choice of smoked Barramundi or Salmon \$22

\*Gluten Free Available

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

### PIZZA OF THE WEEK - DOUBLE PORK PIZZA

Tomato, mozzarella, ham, smoked bacon, mushrooms, capsicum, chili & sprinkled with Reypenaer cheese \$20

# 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 AND SMOKED FISH \$10



# PLATTERS & CHEESE

Select from this list for our build your own cheese platter

## MAURI CAVE RIPENED GORGONZOLA **B**

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

## GIPPSLAND BLUE **B**

Produced by the Tarago River Cheese Company this cheese is creamy and smooth and naturally rinded.

## KING RIVER GOLD **WR**

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

*\*Try this with our 2018 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.

*\*Try this with our 2018 Chardonnay*

## GIPPSLAND BRIE **WM**

From the Tarago River, this cheese is soft and gooey in texture. Made in the modern style of light fermentation, the results are mellow butter and cream flavours.

## TILSIT **H**

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

## ANNIE BAXTER **H**

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

## DRYSDALE GOATS CHEESE **G**

Locally made in the Drysdale cheese making room on the Bellarine Peninsula this cheese is made from fresh and pure milk from Saanan Goats around the corner on Scotchmans Road.

*\*ask for availability*

## PREMIUM CHEESES

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

## ONETIK OSSAU IRATY **S**

Made from Manech ewe milk collected by the shepherds of the high altitude Aldudes Valley, Ossau Iraty is a lightly pressed cheese with a washed, hand salted rind.

## 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**

## **S – SEMI SOFT**

## **H – HARD**

## **G – GOAT**

## DESSERT

### FARMERS PANCAKE

Inspired by the Austrian dish Kaiserschmarrn, this light, sweet pancake chopped and served with a berry reduction, cream & shaved almonds.

