

# WOOD-FIRED PIZZA

## 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 base, olives, olive oil & feta \$16

## VEGAN

Tomato, vegan cheese, pumpkin & spinach \$16

## LAMB

Tomato, woodfired bellarine lamb, spanish onion, olives, rosemary & fetta \$22\*

## PORK

Bianca base, local bellarine pork, pumpkin, spanish onion, feta & balsamic reduction \$22

## BELLA

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

\*Gluten Free Available for Margarita, Blacksmith & Lamb only - add \$4

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

# ROAST

## LOCAL BELLARINE WOODFIRED ROAST SPECIAL \$30

Locally grazed bellarine roast - farmhouse style cuts of meat including belly, rib and leg  
Served with Roasted Potatoes, Pumpkin, Peas and Gravy

Pre order our Family Style Feast for next time...

Bellarine roast Lamb or Pork - Leg or Rack served for you to carve at the table with shared sides of Roast Vegetables, Peas & Gravy - Pre order only/4 people min/from \$25 per person

# DESSERT

## KAISERSCHMAN \$20

A farmers pancake designed to share, served with a berrie coulis, roasted apple & almonds

