

Taster's Platter \$38.00 (4) \$22.50 (2)

Cured meats, cheese's, Barb's special dill dip plus house marinated olives, sundried tomatoes, salad and more. Served with a loaf of warm Turkish Bread. Extra bread \$3.00 or GF crackers \$3.00 *Wine suggestion: Chardonnay or Pinot Noir*

GPW Saucy Meatballs \$21.50

Meatballs marinated and served in an Italian Tomato Sauce, warmed in the oven and topped with Parmesan Cheese, served with leafy greens and toasted Turkish Bread. *Wine suggestion: Pinot Noir or Shiraz*

Beer Battered Fish Bites \$21.50

Served with toasted Turkish bread, leafy greens, Tartare Sauce and Lemon. *Wine suggestion: Riesling*

Baked Brie \$18.50 (a house favourite!)

A round of brie baked in the wood-fired oven with cranberry sauce then topped with toasted almonds. Served with warm Turkish Bread to tear and share. Absolutely delicious *Wine suggestion: Chardonnay*

Arancini 3-Ways \$19.50 3 Arancini Balls served with salad and aioli. All Gluten Free
Choose a Mixed Serve (one of each), a Vegetarian Serve or a Vegan Serve

Veg - Kent Pumpkin & Fetta (Veg, GF Coeliac Friendly, Nut Free, Low FodMap)

Meat - Beef Bolognese & Mozzarella (GF, Coeliac Friendly, Grass Fed, Grass-Finished Victorian Sourced Strathbogie Beef)

Vegan - Basil & Macadamia Pesto (Vegan, No Onion, No Garlic, Low FodMap)

Sides:

Cheesy Garlic Bread \$8.00

Garlic Bread \$7.00

Bowl of Steakhouse Chips \$8.00

Garden Salad \$8.00

- Gluten free pizza base **must be pre-ordered**, add additional \$3.00.
- No Split Bills Please
- PUBLIC HOLIDAY SURCHARGE 15%
- No changes to pizzas please.

3-Course Lunch for Two
Special Deal \$115

Includes a Taster's Platter for Two, a wood-fired pizza each, glass of wine, dessert and coffee each. You choose your pizzas, dessert and wine!

Wood-Fired Pizzas \$19.50

(pizzas are 9.5 inches, cut into six pieces, on a thin crust base)

Tuscan Hot salami, roasted red capsicum, sliced onion and Kalamatta olives topped with mozzarella cheese. *Wine suggestion: Pinot Noir or Shiraz*

Char-Grilled Pumpkin Vegetarian

Pumpkin grilled in our wood-fired oven, sun-dried tomatoes and Baby Spinach on a tomato base topped with mozzarella cheese. *Wine suggestion: Unwooded Chardonnay or Semillon*

Ham & Cheese Sliced Virginia ham and mozzarella cheese. A Classic! *Wine suggestion: Allegro or Chardonnay*

Chicken BBQ Roast Chicken topped with a thinly sliced Spanish Onion and smoked BBQ sauce with mozzarella *Wine suggestion: Chardonnay, Pinot Noir*

Seasonal Pizza \$22.50

Greek Lamb Pizza Seasoned lamb Gyros with kalamata olives, roasted red capsicum, Spanish onion, topped with mozzarella Cheese & Tzakziki *Wine suggestion: Pinot Noir or Shiraz*

TO FINISH:

Desserts \$8.00 each

Lemon Tart

Apple Raspberry Crumble

Chocolate Lava Cake

Raspberry Cheesecake

Pear Cinnamon and Pistachio Cake (GF).

All Served with side of double whipped cream

SPECIAL: Coffee, Dessert & Glass of Muscat \$17.50

Hot Drinks: \$4.50 cup \$5.00 for Mug, Soy or Dbl Shot \$5.50 Mocha or Hot Chocolate.