

Pizzas

12" Stone baked base topped with sugo & mozzarella

Margherita - oregano (v)	18
Hawaiian - ham & pineapple	22
Patatas - potato, rosemary, olives & oregano (v)	22
Royale – duck sausage, pork & fennel salami, gorgonzola, red onion, olives & oregano	26
Mediterranean - salami, mushroom, semi-dried tomatoes, olives, red onion & basil	23
Hungry like the Wolfie - chorizo, salami, prosciutto & red onion	24
Fiorentina - wilted spinach, free range egg, oregano & parmesan	22
Napolitana - anchovies, red onion, olives, basil & oregano	22
Garlic Prawn - prawn, garlic, chilli, semi-dried tomatoes, caramelised onion & rocket	25
The Shirley - prosciutto, gorgonzola, pear & walnut	24
Sicilian - salami, anchovies, mushrooms, olives & oregano	24
Funghi - mushrooms, truffle oil & thyme (v)	21
Diablo - salami, blue gum honey, chilli & chilli jam	22

Platters & Boards

Cheese Board	35
An evolving selection of soft, semi hard & blue cheeses served with dried fruit, nuts, lavash & chutney (v)	
Hahndorf Platter	37
A hearty selection of cheeses, Hungarian and pork & fennel salami, smoked duck sausage, lavash, rye bread, grissini, olives & relish	
Charcuterie Board	40
A generous selection of Hungarian and pork & fennel salami, smoked duck sausage, chicken liver pate, duck, pork & fig terrine, artisanal toasted breads, lavash, grissini, cornichons, mustard & relish	

Snacks & Tapas

Coriole kalamata olives (v/vg)	7
Artisan rye bread, olive oil & dukkah (v/vg)	9
Local dips & Baylies sea salt lavash (v)	16
- Roast pepper & cashew / sweet basil pesto / beetroot skordahlia	
Little Acres chicken liver pate w rye toast & cornichons	15
Roasted Asparagus w almonds, capers & dill (v)	14
Cannellini bean hummus w cumin burnt butter & grilled ciabatta (v)	14
Sautéed Skara chorizo & prawns w preserved lemon	15
12" Cheesy garlic bread (v)	16
Burrata w chargrilled red grapes (v)	16
Ortiz anchovies w toasted ciabatta	16
Smoked duck, cherry & walnut sausage	15
Udder Delights ash brie w toasted walnuts & Buzz blue gum honey (v)	13
Harris smoked salmon w rye bread, lemon & fried capers	15
Little Acres duck, pork & fig terrine w rye toast, Baylies lavash & cornichons	20
Garlic prawns	13
Ortiz sardines w toasted ciabatta	15

We endeavour to use local producers wherever possible.

Please enquire regarding any other dietary requirements other than listed.



**ADELAIDE HILLS
WINE BAR**