

# Pizzas

## 12" Stone baked base topped with sugo & mozzarella

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

# Platters & Boards

<b>Cheese Board</b> An evolving selection of soft, semi hard & blue cheeses served with dried fruit, nuts,  lavash & chutney (v)	37
<b>Hahndorf Platter</b> A hearty selection of cheeses, Hungarian and pork & fennel salami, smoked duck sausage, lavash, rye bread, grissini, olives & relish	39
<b>Charcuterie Board</b> A generous selection of Hungarian salami, prosciutto, smoked duck sausage, chicken liver pate, duck, chicken & pancetta terrine, artisanal toasted breads, lavash, grissini, cornichons, piccalilli & relish	45
<b>Seafood Platter</b> A selection of seafood delicacies including smoked salmon, chargrilled garlic prawn skewers, marinated octopus, smoked mackerel horseradish & lemon pate, dill crème fraiche, lemon, cornichons, seafood sauce, toast, lavash and your choice of Ortiz anchovies or sardines	59

# Snacks & Tapas

<b>Coriole kalamata olives</b> – cool or warmed (v/vg)	7
<b>Artisan rye bread, olive oil &amp; dukkah</b> (v/vg)	9
<b>Local dips &amp; Baylies sea salt lavash</b> (v) - Roast pepper & cashew / sweet basil pesto / beetroot skordahlia	16
<b>Birky's duck &amp; truffle pate w rye toast &amp; cornichons</b>	18
<b>Roasted Asparagus w almonds, capers &amp; dill</b> (v)	14
<b>Cannellini bean hummus w cumin burnt butter &amp; grilled Turkish bread</b> (v)	14
<b>Sautéed Skara chorizo &amp; prawns w preserved lemon</b>	15
<b>12" Cheesy garlic bread</b> (v)	16
<b>Burrata w chargrilled red grapes</b> (v)	16
<b>Ortiz anchovies w toasted ciabatta</b>	16
<b>Smoked duck, cherry &amp; walnut sausage</b>	15
<b>Udder Delights ash brie w toasted walnuts &amp; local honey</b> (v)	13
<b>Smoked mackerel, horseradish &amp; lemon pate w rye toast and lemon</b>	14
<b>Harris smoked salmon w rye bread, dill crème fraiche, lemon &amp; fried capers</b>	15
<b>Birky's chicken &amp; pancetta terrine w rye toast, Baylies lavash &amp; cornichons</b>	16
<b>Chargrilled garlic prawn skewers (3)</b>	14
<b>Ortiz sardines w toasted ciabatta</b>	15

*We endeavour to use local producers wherever possible.*

*Please enquire regarding any other dietary requirements*

*other than listed.*



**ADELAIDE HILLS  
WINE BAR**