

## WOOD FIRE PIZZA

Our regular pizza bases are made fresh daily and are rolled out by hand. They are topped lovingly and cooked in a genuine wood oven.

A 'Small' Pizza is about 10" in diameter, and a 'Large' Pizza is about 12-13" in diameter. 1/2 and 1/2 Pizzas are made on a Large base, and will be charged at the price of the more expensive pizza. Gluten Free Bases are one size, and are charged as a Large pizza. And one more thing, all pizzas are topped with pizza cheese... 😊

### STANDARD PIZZAS

	Small	Large
Garlic or Basil Pesto Pizza Bread	9	12
Margherita	14	18
Hawaiian	15	19
Pepperoni	15	19
Aussie	15	19
BBQ Chicken & Pineapple	15	19
BBQ Meat	17	23
Supreme	17	23
Satay Chicken	16	20

### GOURMET PIZZAS

Nate's Special BBQ & Garlic Base, prawn, chorizo, pepperon, jalapeno, capsicum and pineapple.	18	24
Smoked Salmon & Brie Tomato base, red onion, capers, brie topped with Tasmanian Smoked Salmon, fresh rocket and grain mustard cream sauce.	18	25
El Nachos Savoury Tex-Mex style beef topped with corn chips, salsa, sour cream and guacamole.	18	25
The ABBA (Vegetarian) Basil Pesto base, asparagus, artichoke hearts, baby spinach, bocconcini and toasted pine nuts.	17	23
Seafood Tomato base, salmon, barramundi, prawns, calamari, scallops and smoked mussels.	18	25
Fig Jam Tomato base, moscato soaked figs, gorgonzola, prosciutto and fig syrup.	16	22
Portuguese Chicken Tomato base, chicken breast tossed in aromatic spice rub, red onion, topped with aioli and fresh rocket.	16	22
Antipasto Tomato base, slow roasted vegetables, olives, semi dried tomato, brie cheese, pepperoni and prosciutto.	18	25
Chargrilled Vegetable & Fetta (Vegetarian) Tomato base, slow roasted vegetables, olives, semi dried tomato and fetta cheese.	16	22

## ENTREES

A small bite to start your evening. Best accompanied by the drink of your choice, of course.

Brie Bombs Double crumbed deep fried local brie served with Mum's Chutney.	12
Salt and Pepper Squid	14
Tomato Bruschetta	12
Barilla Bay Oysters / Natural	For 3 10 For 6 18 For 12 30
Barilla Bay Oysters / Kilpatrick	For 3 12 For 6 20 For 12 32
Pizza Bread	Small 9 Large 12

### #OFF THE GRILL

All grill items are served with your choice of chips and salad or steamed vegetables and Nate's mash and sauce

Eye Fillet	200g 35 300g 45
Scotch	300g 38
Rump	300g 28 450g 35
Barramundi	Grilled Barra 30 Barra Ridgeback (Barra topped with king prawns) 37
Chicken Breast	28
Beer Battered Flathead	27

### SAUCES

Port Rosemary Jus (Chef's Signature)
Pepper Gravy
Mushroom
Dianne
Grain Mustard Cream
Garlic Butter

### GRILL TOPPERS

Grilled King Prawn Skewer (4)	10
Pan Fried Scallops (4)	10
Extra Sauce	3

## PASTAS

For a big bowl of comfort you can't go past-a-pasta... Every dish is made to order, the Napolitana sauce is house made and every pasta is finished generously with Grana Padana parmesan cheese.

<b>Chicken Boscaiola</b>	24
Chicken breast, bacon, mushroom, spring onions finished in a white wine cream sauce w penne pasta.	
<b>Fettucine Carbonara</b>	21
Bacon and spring onion finished in a white wine and cream sauce with fresh egg.	
<b>Penne Pesto Chicken</b>	23
Chicken breast tossed in a white wine, cream and basil pesto sauce.	
<b>Spaghetti Marinara</b>	28
Mixed seafood cooked in your choice of white wine cream sauce or house made Napolitana sauce. Try a chilli rating of 1-10 to spice it up if you dare.	
<b>Penne Putanesca</b>	23
Slow roasted vegetables, capers, olives and anchovies in house made napolitana sauce. Try a chilli rating of 1-10 for an extra kick.	
<b>Spaghetti Bolognese</b>	22
Nate's slow cooked bolognese with house made napolitana sauce.	
<b>Lasagna</b>	
Made in house with our classic bolognese and bechamel sauce.	
	<i>Lasagna only</i> 22
	<i>Lasagna with Chips &amp; Salad</i> 28

## RISOTTO

Why slave over a stovetop when we can do it for you?

<b>Prawn &amp; Chorizo Risotto</b>	26
Prawn and chorizo finished with seafood bisque.	
<b>Chicken, Mushroom and Asparagus Risotto</b>	26
Chicken Mushroom and Asparagus Risotto Chicken breast, mushroom and asparagus finished with house made chicken stock and truffle oil.	
<b>SIDES</b>	
Orange, Almond and Grilled Haloumi Salad with verjuice and olive oil	10
Crispy Prosciutto, tomato and rocket Salad with parmesan, balsamic vinegar and olive oil	10
Garden Salad with House Made Dressing	8.5
Steamed Vegetables	7.5

## LITTLE PEOPLE MENU

All kids menu items are served with chips and salad, and kids who eat all of their dinner and behave get a free scoop of vanilla Valhalla Ice Cream and topping!

Mini Pizza	12
Little Pasta	12
Steak	12
Chicken Nuggets	12
Fish Bites	12

## FROM THE BAR

### NON ALCOHOLIC

Soft Drink	3.5
Lemon Lime an Bitters	4
The Good Apple	4.5
Hartz Sparkling Mineral Water	4.5
Pure Tassie Juice	4.5
Jam Jar Milkshake	6.5
Spider	6.5

### WINE

Our selection of beautiful Tasmanian and Mainland wines change regularly, ask wait staff for current fave bottles...

Bay of Stones Chardonnay or Sauvignon Blanc	<i>Glass</i> 7
	<i>Bottle</i> 27
Jacobs Creek Sparkling Piccolo	<i>700ml</i> 7
Brown Bros. Moscato	<i>275ml</i> 8
Cool Woods Shiraz	<i>Glass</i> 7
	<i>Bottle</i> 28
Wyndham Estate Bin 444 Cabernet Sauvignon	<i>Glass</i> 7
	<i>Bottle</i> 28
Josef Chromy PEPIK Sauvignon Blanc or PEPIK Pinot Noir	<i>Glass</i> 10
	<i>Carafe</i> 29

### BEER / CIDER

Light	<i>Bottle</i> 5.5
Draught	<i>Bottle</i> 6.5
Premium	<i>Bottle</i> 7.5
Craft	<i>Glass</i> 8.5
	<i>Bottle</i> 10

### SPIRITS

Single	8
Double	12

### SPECIALTY

Sullivans Cove Double Cask Whiskey	15
------------------------------------	----

### DESERTS

Vanilla Bean Creme Brulee	12
White Chocolate and Cointreau Pannacotta	12
Mirror Glaze Mousse	12
Affogato	12

### COFFEE/TEA

Capuccino	4
Latte	4
Flat White	4
Espresso	4
Double Espresso	4
Long Black	4
Extra Shot or Soy Milk	0.5
Art of Tea	4.5
English Breakfast, Earl Grey, Peppermint or Chamomile	