

BREADS

Herb and Garlic Crust	5.90
Basil Pesto Crust	6.90
Herb and Garlic with Anchovy	6.90

ENTREES

Olives

Warm local 'Summerland' olives marinated with semi-dried tomatoes, garlic, and fresh herbs	6.80
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Warm Breads with a Trio of 'House Made' Dips	10.90
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Roasted Mushroom Caps

Stuffed with 'House Made' basil & macadamia nut pesto and fetta cheese	10.90
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Pannisses

The original "French Fries" made from chickpea flour, parmesan cheese, fresh herbs & garlic, these chips are to die for!! Served with a side of our "House Made" citrus aioli	8.90
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Local Salami Plate

Fresh warm flat bread, local Lismore salami, whole olives and 'House Made' basil & macadamia nut pesto	14.90
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SALADS

Garden Salad

Crispy fresh greens, crunchy snow peas, cucumber, Roma tomatoes, Spanish Onions with Italian dressing	11.50
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Greek Salad

Crispy fresh greens, fetta cheese, local kalamata olives, Spanish onion, Roma tomatoes, pine nuts with balsamic dressing	12.60
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Caesar Salad

Cos lettuce with crispy bacon, poached local free range egg, croutons and anchovies, finished with parmesan cheese and our 'House Made' Caesar dressing	14.70
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Caesar Salad <u>with Chicken</u>	17.80
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MAINS

OLD TIME FAVOURITES

Osso Bucco

A traditional tomato and red wine based dish of slow cooked, melt in your mouth veal.

Served with seasoned risotto and steamed vegetables

Finished with gremolata (lemon zest and parsley)

21.00

Beef Lasagne

Rich beefy sauce and pasta layers topped with béchamel sauce.

Served with garden fresh salad

17.80

RISOTTO

Roast Capsicum and Creamy Pumpkin Risotto (veg)

Sweet slowly roasted capsicum, pumpkin, basil pesto and fetta in a seasoned white wine and onion risotto. Finished with pine nuts and fresh basil.

18.90

Chicken and Mushroom Risotto

Tender Chicken, fresh mushrooms, roast garlic and pine nuts combined with creamy basil pesto and white wine Risotto.

19.90

PASTA

Pesto Vego (veg)

Spinach, roast garlic, roast capsicum and mushrooms tossed through a house-made basil pesto, topped with fresh lemon juice pine nuts and parmesan cheese.

Your choice of Spaghetti or Fettuccine

17.80

Boscaiola Fettuccine

Mushroom, garlic, onion & bacon sautéed and finished with a white wine cream and parsley sauce

18.90

Rustic Braised Beef with red wine & Olive Fettuccine

Beef, slow cooked in red wine and rich tomato, combined with freshly sautéed mushrooms, garlic & local whole olives

19.90

Spaghetti and meatballs

For the BIG KID in us all.....spiced up with a touch of chilli just to make it Interesting!! Served medium-hot unless you like it hotter!!

17.80

Spaghetti Bolognese

A timeless favourite of beef, tomatoes, garlic and herbs over 'al dente' spaghetti topped with shaved parmesan

15.70

Spaghetti Napoletana (veg)

Sauce of tomatoes and herbs over 'al dente' spaghetti topped with shaved parmesan and fresh parsley

15.70

WOODFIRED PIZZAS

Our pizza's come in regular size (6 slice/9 inch) or large (8 slice/12 inch) and are baked the traditional way on the hearth floor of our woodfired oven. The bases are made daily from organic flours and topped with our own house-made tomato & herb sauce. All pizza's are topped with mozzarella cheese (unless specified) and only the freshest of ingredients. Our mozzarella cheese is rennet free.

SORRY FOLKS, NO HALF-HALF PIZZA'S

AUSTRALIAN STYLE PIZZA'S

	REG	LGE
Margherita (veg) Fresh tomato, fresh basil with a drizzle of extra virgin olive oil	13.90	19.90
Polynesian Leg ham and pineapple	14.95	22.80
Vegetarian (veg) Mushroom, Spanish onion, capsicum, pineapple and local kalamata olives	15.50	22.00
The Lismore Salami Locally made salami, fetta cheese and mushrooms	18.50	26.50
Bar – B – Chook BBQ sauce, Chicken, leg ham, spanish onion and pineapple	17.80	25.90
Bar – B – Vore Just meat!! BBQ sauce, local salami, pepperoni, leg ham and beef	17.80	25.90
Meat Madness Pepperoni, roast lamb, leg ham, beef, mushrooms, and spanish onion	16.90	24.50
Dragon Supreme Leg ham, spanish onion, pepperoni, capsicum, local kalamata olives, pineapple & mushrooms	17.90	25.50
Pesto Chicken Basil & macadamia nut pesto, chicken, semi-dried tomatoes and fetta cheese	17.80	24.80
Spinach and Fetta (veg) Fresh spinach, spanish onion, fetta cheese, semi-dried tomatoes & fresh basil	18.50	25.50
Pepperoni Pepperoni, spanish onion, local kalamata olives and fresh basil	16.80	23.50
Napoletana Fresh tomatoes, anchovies, capers, & local kalamata olives with fresh oregano and parmesan cheese	16.50	22.90
The Underbelly Local salami, ham, capsicum, local kalamata olives, spanish onion	18.50	26.50

GOURMET PIZZAS

	REG	LGE
Roast Pumpkin (veg) Golden roast pumpkin, roast garlic, pine nuts, fetta cheese and fresh basil	17.90	26.50
Broccoli Hugger (veg) Fresh broccoli, crunchy snowpeas, roast pumpkin, fresh tomato, a sprinkle of sea salt and housemade basil and macadamia pesto	18.00	28.50
Florentine (veg) Spinach, free range eggs, spanish onion, local kalamata olives, topped with fresh basil and parmesan	18.90	26.90
Mediterranean Lamb Roast lamb, roast eggplant, spanish onion and fetta cheese with a mint and parsley pesto	21.90	29.90
Prosciutto Prosciutto, goats cheese and caramelized onion, finished with fresh rocket after firing	20.50	29.90
Antipasto (veg) Roast eggplant, roast capsicum, semi-dried tomatoes, spanish onion, local kalamata olives, thyme and fetta cheese	19.90	28.80
Thai Chicken Thai chicken curry topped with crunchy snowpeas, mango, roasted cashews and coriander	20.30	30.50
The Local Prawn Fresh local prawns seared in garlic on a base of citrus aioli with spanish onion, chilli flakes and fresh basil	23.90	33.50
Dragon's Breath (The hot one!!) Chilli beef and beans, spanish onion, pepperoni, jalapeno peppers, fresh capsicum and sweet chilli sauce	21.50	31.50

EXTRAS

Gluten free base – (coeliac friendly)	4.60 extra
Spelt flour base – (takes 10 minutes extra as made to order)	5.00 extra
Goats cheese	4.40 extra

You're welcome to add extra's to your pizza...just ask our waitstaff

Choose any ingredient you see listed on other pizzas. An extra ingredient charge will apply