

TAKEAWAY

MENU

BREADS

Herb and Garlic Crust	4.50
Basil Pesto Crust	5.50
Herb and Garlic with Anchovy	5.50

ENTREES

Olives

Warm local 'Summerland' olives marinated with semi-dried tomatoes, garlic and fresh herbs

5.50

Warm Breads with a Trio of 'House Made'

Dips

9.50

Roasted Mushroom Caps

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

9.50

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

7.50

SALADS

Garden Salad

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

9.50

Greek Salad

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

10.50

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

11

Caesar Salad with Chicken

15.50

MAINS

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)

18

Beef Lasagne

Rich beefy sauce and pasta layers topped with béchamel sauce.

Served with garden fresh salad

11.50

PASTA

Pesto Vego

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

14

Boscaiola Fettuccine

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

15

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

15

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!!

13

Spaghetti Bolognese

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

10.50

Spaghetti Napoletana (veg)

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

9.50

HOUSE-MADE DESSERTS

A selection of irresistible desserts are available to takeaway. Simply ask our staff at reception for the choices available.

WOODFIRED

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)	10.00	15.00
Fresh tomato, fresh basil with a drizzle of extra virgin olive oil		
Polynesian	12.00	17.00
Leg ham and pineapple		
Vegetarian – (veg)	13.00	18.50
Mushroom, Spanish onion, capsicum, pineapple and local kalamata olives		
The Lismore Salami	13.00	18.50
Locally made salami, fetta cheese and mushrooms		
Bar – B – Chook	14.00	20.00
Chicken, BBQ sauce, leg ham, spanish onion and pineapple		
Bar – B – Vore	13.50	19.50
Just meat!! BBQ sauce, local salami, pepperoni, leg ham and beef		
Meat Madness	13.50	19.50
Pepperoni, roast lamb, leg ham, beef, mushrooms, and spanish onion		
Dragon Supreme	14.00	20.00
Leg ham, spanish onion, pepperoni, capsicum, local kalamata olives, pineapple & mushrooms		
Pesto Chicken	14.00	20.00
Basil & macadamia nut pesto, chicken, semi-dried tomatoes and fetta cheese		
Spinach and Fetta – (veg)	14.00	20.00
Fresh spinach, spanish onion, fetta cheese, semi-dried tomatoes & fresh basil		
Pepperoni	13.00	18.50
Pepperoni, spanish onion, local kalamata olives and fresh basil		
Napoletana	13.00	18.50
Fresh tomatoes, anchovies, capers, & local kalamata olives with fresh oregano and parmesan cheese		
The Underbelly	13.50	19.50
Local salami, ham, capsicum, local kalamata olives, spanish onion		

PIZZAS

GOURMET PIZZAS

	REG	LGE
Roast Pumpkin – (veg)	14.00	22.00
Golden roast pumpkin, roast garlic, pine nuts, fetta cheese and fresh basil		
Broccoli Hugger – (veg)	15.50	28.50
Fresh broccoli, crunchy snowpeas, roast pumpkin, fresh tomato, a sprinkle of sea salt and housemade basil and macadamia pesto		
Florentine – (veg)	14.00	20.00
Spinach, free range eggs, spanish onion, local kalamata olives, topped with fresh basil and parmesan		
Mediterranean Lamb	16.50	25.00
Roast lamb, roast eggplant, spanish onion and fetta cheese with a mint and parsley pesto		
Prosciutto	15.50	23.50
Prosciutto, goats cheese and caramelized onion, finished with fresh rocket after firing		
Antipasto	15.50	23.50
Roast eggplant, roast capsicum, semi-dried tomatoes, spanish onion, local kalamata olives, thyme and fetta cheese		
Thai Chicken	15.50	24.00
Thai chicken curry topped with crunchy snowpeas, mango, roasted cashews and coriander		
The Local Prawn	29.00	29.00
Fresh local prawns seared in garlic on a base of citrus aioli with spanish onion, chilli flakes and fresh basil		
Dragon's Breath (The hot one!!)	16.50	25.00
Chilli beef and beans, spanish onion, pepperoni, jalapeno peppers, fresh capsicum and sweet chilli sauce		

EXTRAS

Gluten free base – (coeliac friendly) 4.00 extra
Spelt flour base – (takes 10 minutes extra as made to order) 4.00 extra
Goats cheese 4.00 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