



# BOTTOMLESS BRUNCH

## WINES

Rockbare Click 99 Sparkling NV, Currency Creek, SA  
Peg & Bull Pinot Grigio, South Eastern Australia  
Cloud Street Sauvignon Blanc, Central Victoria  
Hesketh Wild at Heart Rosé Limestone Coast, SA  
Earthworks Barossa Shiraz, Barossa Valley, SA  
Cloud Street Pinot Noir, Central Victoria

## BEERS

Fitzroy Crisp (4.3%)  
Stone & Wood Pacific Ale (4.4%)  
Stone & Wood Crisp Lager (3.5%)  
Everyday Ale (4%)  
Mountain Culture Scenic Route (4%)

## COCKTAILS

Espresso Martini  
Bloody Shiraz Gin Spritz  
Peach & Yuzu Gin Spritz



# PIZZA MENU

1 between 2

**Margherita**, fresh buffalo mozzarella, sugo, fresh basil (V)

**Milano**, fior di latte mozzarella, sugo, salami, oregano

**Diavola**, fior di latte mozzarella, sugo, spicy nduja, pepperoni, honey pickled jalapeño, chilli flakes

**Napoli**, fresh buffalo mozzarella, sugo, anchovies, capers, black olives

**Funghi**, fior di latte mozzarella, garlic spinach, field mushrooms, truffle oil, Italian parsley (V)

**Gardiniera**, fior di latte mozzarella, sugo, artichokes, grilled zucchini, sun dried tomato, pesto (V)

**Gamberi**, fior di latte mozzarella, king prawns, chilli, garlic, pickled lemon

**Sfilacciato**, fior di latte mozzarella, sugo, BBQ pulled pork, red onion, honey lime BBQ sauce

**Crudo**, fior di latte mozzarella, sugo, prosciutto, rocket, shaved parmesan, balsamic glaze

**Don't Say It**, fior di latte mozzarella, sugo, roast ham, pineapple

**Quattro Formaggi**, fior di latte mozzarella, shadows of blue, taleggio, pecorino, olive oil (V)

**Pollo**, fior di latte mozzarella, chicken, capsicum, red onion, field mushroom

Gluten-free base

Vegan mozzarella available on request

**All dishes may contain traces of wheat, nuts & soy.**

(GF) Gluten Friendly | (GFO) Gluten Friendly Option

(V) Vegetarian | (Ve) Vegan