



## BREADS

### Garlic Bread

Piccadilly Wood Oven Turkish Bread

3.20 / per person

### Olive Bread

Wood Oven Turkish Bread with Adelaide Hills Tapenade

4.50 / per person

Where it all began; since 2003 our classic pizzas are prepared w SA ingredients & Laucke organic flour, filtered water, fresh yeast & aged for 24 hours.

## SALADS 'N MORE

### Farmers' Market

Raw Apple, beetroot, carrot, radish, ginger, parsley & lemon tossed w herb oil & apple vinegar; topped w toasted seeds & chia (V, GF)

15.95

### Woodside Persian Fetta salad

Fetta, green beans, rocket, cucumber & mint w currants, poppy seeds & local honey (Veg, GF)

15.95

### Zucchetti

Pasta style Zucchini strips with GoodLife Napoli sauce, Cherry Tomatoes, Fresh Basil, herb oil and Parmesan Shavings (Veg, GF)

Add Vegetables, Cheeses or Meats to make it your own (see extras)

13.90

### Hand Cut Wedges

Mixed Coloured Potato Wedges, Baked not fried in organic Extra Virgin Olive oil with sea salt served with GoodLife aioli (Veg, GF, N) (please allow for extra cooking time)

12.90

## SA TAPAS

### Green Rd vineyard wild olives

Peppers & Chilli (GF, V)  
7.80

### Woodside Goats Curd

Roast walnut & red wine dressing (GF, N, Veg)  
8.60

### Marino's Prosciutto

Pear & basil (GF)  
8.90

### Baked SA Haloumi

Toasted almonds & pomegranate molasses (GF, Veg, N)  
9.90

### Baked Central Market

Chorizo w almonds, wild olives & smoked paprika (N)  
8.90

Please let your waiter know if you want Gluten Free (surcharge applies), Allergy Free & Vegan options. A 10% surcharge applies for all public holidays.

V = Vegan / Veg = Vegetarian  
GF = Gluten Free / N = Has Nuts





## PIZZA

1 person 9 inch / 2 persons 12 inch

### Cherry Margarita

Crushed organic tomatoes, cherry tomatoes, bocconcini & home grown italian basil (Veg) 13.90/19.90

### Swiss Brown Mushrooms

Marinated in organic balsamic vinegar w an organic lemon aioli (Veg, N) 15.90/23.90

### Roast Organic Vegetables

Pumpkin, sweet potato, beetroot, green beans, capsicum & mozzarella & parsley pesto (Veg, N) 16.45/24.90

### Free-Range Chicken

Oven roasted w organic baby potatoes, garlic, rosemary & La Casa Parmesan 18.85/29.85

### Open-Range Roasted Duck

Shitake mushroom, ginger jam & sauté spring onion & chives (N) 23.45/34.90

### Barossa Valley Double Smoked Bacon

Fresh pineapple & Australian made swiss style cheese 18.45/25.95

### Hahndorf Spicy Salami

Local kalamata olives, organic red onion, mozzarella, fresh baby bocconcini & basil 18.85/29.85

### Free Range Butter Chicken

Roast organic sweet potato & coriander cashew pesto (N) 22.90/34.90

## SIDES

**Organic roast vegetables** (V) 9.20

**Garden Greens** (V) 8.90  
herbs, organic Balsamic dressing

**Kimchi** 3.60  
Gut Feeling Raw Ferments (GF, V)

## EXTRAS

**Mozzarella** 1.80 / 2.50

**Haloumi, Feta or Bocconcini** 3.50 / 4.50

**Barossa Bacon** 4.55 / 5.95

**Free Range chook** 4.55 / 5.95

**Salami** 4.55 / 5.95

**Open Range Duck** 4.55 / 5.95

**Vegetable** (per veg) 1.80 / 2.90

**Pesto or Aioli** (N) 2.50 / 4.50

**Vegan Cheeze** 3.00 / 5.00

Add to any pizza, salad or side

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## SA SWEET STUFF

### Baked Pear

Honey baked caramel pear w rosemary, lemon & mascarpone (Veg, GF) 10.90

### Filthy Rich Chocolate Pudding

Warm chocolate pudding w vanilla ice cream & organic chocolate sauce & Cocoa (Veg,GF,N) 11.50

### Hot Peach Tart

Peach, sweet wine & brown sugar on goats curd & almond cream w mascarpone Or vanilla ice cream (Veg, N) 13.90

### Affogato

Vanilla icecream, Espresso & Amaretto crumbs (Veg, N) 8.90

Add liquor - Baileys | Frangelico | Kahlua 15.90

## FUNCTIONS

### We offer great value function packages

#### No 1 - \$32.50pp

Course 1 - Shared starters with pizza bread

Course 2 - Shared Large Pizzas with salad and vegies

#### No 2 - Premium \$45.50pp

Course 1 - Shared starters with pizza bread

Course 2 - Shared Large Pizzas with salad and vegies

Course 3 - Choice of one dessert Filthy Rich Choc Pudding or Affagato

## COFFEE & TEA

### Coffee 3.70

Espresso, Flat White, Latte, Cappuccino  
Decaf 0.50

### Hot Chocolate 3.70

### Mocha 4.00

### Iced 8.90

Iced Chocolate, Iced Coffee, Iced Mocha

### Teas 3.50

English Breakfast, Earl Grey, Japanese Green, Chamomile, Peppermint

### Organic Milks 0.90

Full Cream, Organic Soy, Organic Almond, Organic Coconut

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