



# SPECIALS MENU

## Starters

### Kale & Chickpea Salad (Veg) \$25

Iceberg lettuce and kale freshly picked from some of our local farmer friends, chickpeas, spanish onion, cherry tomatoes and avocado in an olive oil and lemon juice dressing. Topped with feta.

### Loaded Garlic Butter Calzone \$16

Our famous garlic butter calzone topped with George's pizza sauce and pepperoni. Once cooked sprinkled with parmesan.

### Mediterranean Share Plate \$25

Fresh warm pizza bread sliced and served with a trio of dips. Baba ganoush, our signature roasted capsicum dip and an award-winning extra virgin olive oil from the hunter valley. Served on a bed of rocket and olives with a balsamic glaze

## Pastas

### Spaghetti Meatballs \$27

A MUST try - Homemade veal and pork meatballs. Served in a napoiltana sauce with spaghetti.

### Vegetarian Lasagne \$27

You've asked and we've listened – introducing our vegetarian lasagne on the menu now due to all your requests. Layers of mixed vegetables, ricotta cheese, napolitana and bechamel.

## Gourmet Pizza S – 20 | L – 30 | F – 35

### Meatball Pizza

Starting on George's tomato base topped with our homemade veal and pork meatballs. Once cooked finished with shaved parmesan and fresh basil.

### Boscaiola Pizza

A MUST try - Keeping in line with our pasta theme - Introducing our boscaiola pizza. Starting on a garlic cream base, topped with mushroom, bacon and shallots.

### Quatro Formaggio

A cheese pizza taken to the next level. Starting on a garlic cream base topped with mozzarella, feta and haloumi. Once cooked topped with shaved parmesan.

## Dessert

### Strawberry CakeCup \$12

We're sure you've had cupcakes – but have you had cakecups? Layers of sponge fingers dipped in a strawberry reduction with layers of chantilly cream. Topped with white chocolate shavings and fresh strawberries.