

WOODFIRED PIZZA

Garlic & Cheese \$15

Garlic butter base, fresh herbs, mozzarella and fresh seasonal greens.

Margarita \$15

Napolitana base, fresh herbs, mozzarella and fresh seasonal greens.

Mushroom \$18

Garlic butter base, sliced mushroom, caramalised onion, mozzarella and fresh seasonal greens.

Vegetarian \$20

Napolitana base, local olives, sliced mushrooms, roast capsicum, cherry tomatoes, caramalised onion, mozzarella and fresh seasonal greens.

Want it Vegan? \$22

Tropicana \$20

Garlic butter base, pineapple, jalapenos, feta, capers, roast capsicum, caramalised onion, mozzarella and fresh seasonal greens.

Add ham \$3

Mediterranean \$22

Napolitana base, roast capsicum, artichoke hearts, feta, capers, local olives, caramalised onion, mozzarella and fresh seasonal greens.

Meat \$22

Choose your base: Napolitana base or Garlic butter base.

With salami, champagne ham, caramalised onion, mushrooms, roasted capsicum, mozzarella and fresh seasonal greens.

Calzone

Make any pizza into a Calzone at the cost of the pizza.

Daily Salad \$14 (gf, vegan)

See display at counter for today's selection, flavour change weekly.

Dressed with Dukkah and Feta add \$2.50

Wanganui Greens \$6 (gf, vegan)

Freshly picked mixed lettuce from our beautiful shire.

Extras

\$1 - extra greens per pizza

\$2 - per extra

Caramalised onion, Pineapple, Capers, Roast Capsicum, jalapenos

\$3 - per extra

Ham, Salami, Feta, Cherry tomatoes, local Olives, mushrooms

\$4 - Vegan Cheese per pizza

\$5 - GF Base per pizza



HUONBROOK VALLEY



Our dough is made using certified organic Australian unbleached flour and our very own natural Spring Water.

Our spring water is from an underground river (formerly a farm bore used for irrigation), is Ph neutral to slight alkaline, contains low concentrations of silver, copper, iron and other minerals that promote health and is tested regularly for compliance with Australian drinking water standards.

Herbs and bush flavours used in food and drinks are grown on our ACO certified organic farm (cert. #1218). We don't pretend to be organic, we are, which is labour intensive. All flowers and petals used as decoration or toppings are edible and also ACO certified organic.

Honey, greens and some toppings are sourced from neighbors in the Huonbrook/Wanganui valleys.

We source our produce from the Byron Shire Food Bowl utilising the local Farmers Markets. The beautiful Kalamata Olives are from local company "Grumpy Grandma's Olives" they may contain pip and pip fragments.