

Pizzas

12" Stone baked base topped with sugo & mozzarella

Margherita - oregano (v)	18
Hawaiian - ham & pineapple	22
Patatas - potato, rosemary, olives & oregano (v)	22
Royale – duck sausage, salami, gorgonzola, red onion, olives & oregano	26
Mediterranean - salami, mushroom, semi-dried tomatoes, olives, red onion & basil	23
Hungry like the Wolfie - chorizo, salami, prosciutto & red onion	24
Napolitana - anchovies, red onion, olives, basil & oregano	22
Garlic Prawn - prawn, garlic, chilli, semi-dried tomatoes, caramelised onion & rocket	25
The Shirley - prosciutto, gorgonzola, pear & walnut	24
Sicilian - salami, anchovies, mushrooms, olives & oregano	24
Funghi - mushrooms, truffle oil & thyme (v)	21
Diablo - salami, blue gum honey, chilli & chilli jam	22

Platters & Boards

Cheese Board An evolving selection of soft, semi hard & blue cheeses served with dried fruit, nuts, lavash & fig paste (v)	37
Hahndorf Platter A hearty selection of cheeses, Hungarian salami, prosciutto smoked duck sausage, lavash, rye bread, grissini, olives & caramelised onion relish	39
Charcuterie Board A generous selection of Hungarian salami, prosciutto, smoked duck sausage, Birky's French pate, Birky's chicken & pancetta terrine, artisanal toasted breads, lavash, grissini, cornichons, piccalilli & caramelised onion relish	45
Seafood Platter A selection of seafood delicacies including smoked salmon, chargrilled garlic prawn skewers, marinated octopus, smoked mackerel horseradish & lemon pate, lemon, cornichons, seafood sauce, toast, lavash and your choice of Ortiz anchovies or sardines	59

Snacks & Tapas

Coriole kalamata olives – cool or warmed (v/vg)	7
Artisan rye bread, olive oil & dukkah (v/vg)	9
Local dips & Baylies sea salt lavash (v) - Roast pepper & cashew / sweet basil pesto / beetroot skordahlia	16
Birky's duck & truffle pate <u>w</u> rye & ciabatta toast & cornichons	18
Cannellini bean hummus <u>w</u> cumin burnt butter & grilled Turkish bread (v)	14
Ortiz Boquerones – white anchovies on toasts <u>w</u> aioli, sumac onions & herb vinaigrette	16
Sautéed Skara chorizo & prawns <u>w</u> preserved lemon	15
12" Cheesy garlic bread (v)	16
Ortiz anchovies <u>w</u> toasted ciabatta	16
Smoked duck, cherry & walnut sausage	15
Udder Delights ash brie <u>w</u> toasted walnuts & local honey (v)	13
Smoked mackerel, horseradish & lemon pate <u>w</u> rye toast and lemon	14
Harris smoked salmon <u>w</u> rye bread, lemon, capers & dill	15
Birky's chicken & pancetta terrine <u>w</u> rye toast & cornichons	16
Chargrilled garlic prawn skewers (3)	14
Ortiz sardines <u>w</u> toasted ciabatta	15

Please ask at the bar about our desserts.

We endeavour to use local producers wherever possible.

*Please enquire regarding any other dietary requirements
other than listed.*



**ADELAIDE HILLS
WINE BAR**