

# Pizzas

## 12" Stone baked base topped with sugo & mozzarella

<b>Margherita</b> - oregano (v)	20
<b>Hawaiian</b> - ham & pineapple	24
<b>Patatas</b> - potato, rosemary, olives & oregano (v)	23
<b>Royale</b> – duck sausage, salami, gorgonzola, red onion, olives & oregano	28
<b>Mediterranean</b> - salami, mushroom, semi-dried tomatoes, olives, red onion & basil	25
<b>Hungry like the Wolfie</b> - chorizo, salami, prosciutto & red onion	26
<b>Napolitana</b> - anchovies, red onion, olives, basil & oregano	24
<b>Spiced Lamb</b> – spiced ground lamb, red onion, oregano & tzatziki	27
<b>The Shirley</b> - prosciutto, gorgonzola, pear & walnut	25
<b>Sicilian</b> - salami, anchovies, mushrooms, olives & oregano	25
<b>Funghi</b> - mushrooms, truffle oil & thyme (v)	22
<b>Diablo</b> - salami, blue gum honey, chilli & chilli jam	24

# Platters & Boards

<b>Cheese Board</b> An evolving selection of soft, semi hard & blue cheeses served with dried fruit, nuts, lavash & fig paste (v)	39
<b>Hahndorf Platter</b> A hearty selection of cheeses, Hungarian salami, prosciutto smoked duck sausage, lavash, rye bread, grissini, olives & caramelised onion relish	42
<b>Charcuterie Board</b> A generous selection of Hungarian salami, prosciutto, smoked duck sausage, Birky's French patè, Birky's pork terrine, artisanal toasted breads, lavash, grissini, cornichons, piccalilli & caramelised onion relish	55
<b>Seafood Platter</b> A selection of seafood delicacies including smoked salmon, smoked kingfish florentine, marinated octopus, smoked mackerel horseradish & lemon patè, lemon, cornichons, seafood sauce, toast, lavash and your choice of Ortiz anchovies or sardines	65

# Snacks & Tapas

<b>Coriole kalamata olives – cool or warmed (v/vg)</b>	8
<b>Artisan rye bread, olive oil &amp; dukkah (v/vg)</b>	9
<b>Local dips &amp; Baylies sea salt lavash (v)</b> - Asian pumpkin / sweet basil pesto / beetroot skordahlia	17
<b>Birky's duck &amp; truffle patè <u>w</u> rye toast &amp; cornichons</b>	22
<b>Housemade meatballs in a rich tomato sauce <u>w</u> mozzarella &amp; panini</b>	17
<b>Sautéed Skara chorizo <u>w</u> Pedro Ximenez sherry &amp; panini</b>	14
<b>Boquerones – white anchovies on toasts <u>w</u> aioli, sumac onions &amp; herb vinaigrette</b>	18
<b>12" Cheesy garlic bread (v)</b>	18
<b>Ortiz anchovies <u>w</u> toasted ciabatta</b>	19
<b>Smoked duck, cherry &amp; walnut sausage</b>	17
<b>Birky's white bean &amp; black truffle patè <u>w</u> toast &amp; cornichons (v/vg)</b>	16
<b>Udder Delights ash brie <u>w</u> toasted walnuts &amp; local honey (v)</b>	14
<b>Oven baked Harris Smoked Kingfish Florentine in a creamy cheesy sauce <u>w</u> wilted spinach &amp; a cheese &amp; herb crust served with toast</b>	19
<b>Smoked mackerel, horseradish &amp; lemon patè <u>w</u> rye toast and lemon</b>	14
<b>Harris smoked salmon <u>w</u> rye bread, lemon &amp; capers</b>	16
<b>Birky's Pork terrine <u>w</u> rye toast &amp; cornichons</b>	22
<b>Ortiz sardines <u>w</u> toasted ciabatta</b>	18

## Desserts

<b>Affogato</b>	10
<b>Affogato <u>w</u> your choice of Baileys or Pedro Ximenez Sherry</b>	16

Please ask at the bar for additional dessert options

*We endeavour to use local producers wherever possible.*

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



ADELAIDE HILLS  
WINE BAR