

Pizzas

12" Stone baked base topped with sugo & mozzarella

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

Platters & Boards

Cheese Board An evolving selection of soft, semi hard & blue cheeses served with dried fruit, nuts, lavash & fig paste (v)	39
Hahndorf Platter A hearty selection of cheeses, Hungarian salami, prosciutto smoked duck sausage, lavash, rye bread, grissini, olives & caramelised onion relish	42
Charcuterie Board 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
Seafood Platter 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

Coriole kalamata olives – cool or warmed (v/vg)	8
Artisan rye bread, olive oil & dukkah (v/vg)	9
Local dips & Baylies sea salt lavash (v) - Asian pumpkin / sweet basil pesto / beetroot skordahlia	17
Birky's duck & truffle patè <u>w</u> rye toast & cornichons	22
Housemade meatballs in a rich tomato sauce <u>w</u> mozzarella & panini	17
Sautéed Skara chorizo <u>w</u> Pedro Ximenez sherry & panini	14
12" Cheesy garlic bread (v)	18
Ortiz anchovies <u>w</u> toasted ciabatta	19
Smoked duck, cherry & walnut sausage	17
Birky's white bean & black truffle patè <u>w</u> toast & cornichons (v/vg)	16
Udder Delights ash brie <u>w</u> toasted walnuts & local honey (v)	14
Oven baked Harris Smoked Kingfish Florentine in a creamy cheesy sauce <u>w</u> wilted spinach & a cheese & herb crust served with toast	19
Smoked mackerel, horseradish & lemon patè <u>w</u> rye toast and lemon	14
Harris smoked salmon <u>w</u> rye bread, lemon & capers	16
Birky's Pork terrine <u>w</u> rye toast & cornichons	22
Ortiz sardines <u>w</u> toasted ciabatta	18
<u>Desserts</u>	
Affogato	10
Affogato <u>w</u> your choice of Baileys or Pedro Ximenez Sherry	16

We endeavour to use local producers wherever possible.

Please enquire regarding any other dietary requirements other than listed.

