



Woodfired Wednesdays

2 COURSES \$50*

PRIMI

Swordfish involtini filled with prawn, pesto & herb breadcrumb on
Sicilian caponata

Hickory wood smoked quail saltimbocca, cavolo nero, braised witlof,
purple carrots

Pizzoccheri buckwheat pasta, savoy cabbage, pancetta, potato, sage,
melted bitto cheese, woodfire baked

SECONDI

Woodfired fish of the day

Twice cooked suckling pig (Hawkesbury NSW), red cabbage salad,
mustard fruits, pistachio

Whole snapper wood fire baked 'alla Meditteranea'

Wood fired oven baked lamp rump, spelt, kale, baby capsicum

La Fiorentina – Woodfired Nolan 1kg t/bone (Deep Creek QLD), polenta
chips, rocket, parmesan, mushrooms, Tuscan salt (serves 2)

(\$20 surcharge with 2 courses for \$50 offer)*

WOODFIRED CHESTNUTS

(complimentary)

**NO BYO WITH OFFER*