

## Softdrink

### Glass of Softdrink \$3.6

Coke, Coke No Sugar, Sprite, Fanta, Soda Water

### Bottle of Softdrink 330ml \$4.5

Coke, Coke No Sugar, Sprite, Fanta, Lift

### Jug Softdrink \$10

Coke, Coke No Sugar, Sprite, Fanta

### Lemon, Lime & Bitters

Glass \$4.5

Jug \$13.50

### Cascade 330ml \$4.50

Tonic, Dry Ginger, Ginger Beer

### San Pellegrino

Sparkling 500ml \$4.75

Chinotto \$4.50

Limonata \$4.50

### Fuzetea \$5.50

Lemon or Peach

### Iced Drinks \$6.5

Chocolate, coffee, Chai or Nutella with milk & ice cream

## Shakes \$6.90

### You're All Nuts

Peanut butter, ice cream & milk

### Mint Condition

Mint Chocolate biscuits, ice cream & milk

### Dont Be Salty

Housemade caramel sauce, salt, vanilla ice cream & milk

### Death By Oreo

Crushed oreo's, milk chocolate, ice cream & milk

## Smoothies \$6.90

### Split Decision

Banana, chocolate, maple syrup & milk

### Berried Alive

Mixed berries, banana, orange juice, milk & honey

### Strawberry Blonde

Strawberries, mango, honey & milk

### Liquid Gold

Mango, passionfruit, banana, milk

## Juices \$6.90

### One in a melon

Watermelon, green apple, & lemon

### Berrie Me

Mixed berries & apple juice

### Green Mile

Spinach, kiwi, celery, green apple, lime

## Coffee

### Latte, Capuccino, Flat White, Chai Latte, Short or Long Macchiato, Long Black, Hot Chocolate \$3.7

Soy, Almond, Coconut or Lactose Free 80c  
Vanilla, Hazelnut or Caramel syrups 80c

### Short Black \$3.2

### Tea \$3.5

### Matcha Latte \$4

## Starters & Salads

### Side of Woodfire Bread (H) (V) \$4

### Calamari (H) \$14

Lightly fried calamari tossed with chilli peas and corn served with tartare

### Bruschetta (H) (V) \$12

3 pieces of crusty woodfired bread topped with bruschetta and drizzled with balsamic glaze

### Garlic Bread (H) (V) \$8

Baked to order woodfire bread infused with garlic & oregano and drizzled with olive oil - Add Cheese \$2

### Arancini \$13

3 Arancini balls, flavours change regularly

### Rosemary Wedges (H) (V) \$9

Rosemary infused roasted potato wedges with aioli

### Woodfire Dipping Bread (H) (V) \$13

with Tzatziki, Spicy Zingaro & Balsamic in Olive Oil

### Rocket Salad (H) (V) \$13

Rocket, parmesan & pear with a balsamic glaze

### Garden Salad (H) (V) \$13

Mixed leaf salad, heirloom cherry tomatoes, red onion, cucumber & olives drizzled with a balsamic vinaigrette

### Italian Crouton Salad (H) (V) \$14

Tomato, red onion, cucumber, olives, crispy croutons, & basil leaf with EVOO & white wine vinegar

### Caprese Salad (H) (V) \$15

Fior di latte mozzarella, sliced tomato & rocket, drizzled with basil infused EVOO and sprinkled with pangraté

### Caponata Siciliana Salad (H) (V) \$15

Warm eggplant, red capsicum, onion, & celery tossed with capers, olives, cherry tomato & basil with a balsamic agrodolce salsa

### Antipasto Nibbles For 2 \$16

Small nibbles of mixed cheese, cured meats and vegetables

### Halloumi Chips (H) (V) \$12

Served with aioli

### Thick Cut Chips (H) (V) \$7

Served with aioli & Truffle aioli

### Sweet Potato Chips (H) (V) \$8

Served with aioli & Truffle aioli

## Kids Meals (Under 12) \$6.90

### Grilled Chicken & Chips

Pizza - Ham & Cheese, Hawaiian, Margherita

Pasta - Penne Carbonara, Penne Bolognese, Penne Napoli

Please advise our staff if you have any allergies or other dietary requirements

(V) Vegetarian (H) Halal  
Vegan Cheese - \$8.50  
Gluten Free Pizza Base/Pasta - \$4

## Risotto

### Risotto Mushroom (H) (V) \$24

Truffled wild mushroom in home made stock & parmesan  
- Add Chicken \$3 - Add Cream \$1

### Risotto Cacio & Pepe \$25

Parmesan cheese and pepper risotto topped with crispy crumbs of San Daniele prosciutto

### Risi e Bisi \$24

Garden pea & seared pancetta risotto with caramelised onion & parmesan

### Risotto Estivo (H) \$25

Shrimp & mascarpone cream risotto with parmesan & pistachio crumble

### Risotto Veggie (H) (V) \$23

Woodfire roasted veggie risotto tossed with Napoli sauce & parmesan

## Pasta

### Woodfired Lasagne (H) \$23

3 hour beef & veal bolognese lasagne baked in our woodfire oven topped with napoli, fior di latte mozzarella & parmesan

### Cannelloni (H) (V) \$24

Homemade ricotta, parmesan & spinach cannelloni topped with Napoli & mozzarella

### Linguine Bolognese (H) \$23

3 hour beef and veal bolognese

### Penne Calabrese \$23

Hot salami, red capsicum, cherry tomato, olives, chilli, garlic & parsley in Napoli sauce

### Fettuccine Chicken & Mushroom (H) \$24

Grilled chicken, parmesan & truffled wild mushrooms in a creamy sauce

### Rigatoni Pesto & Chicken (H) \$24

Sun-dried tomato, home made pesto & chicken in vegetable stock tossed with a dash of cream & parmesan

### Meatball Linguine (H) \$23

Our signature OB Meatballs in Napoli & parmesan sauce

### Linguine Pescatora (H) \$26

Fish bites, prawns, calamari & mussels in your choice of sauce  
- Napoli - Aglio & Olio (Garlic & Oil)

### Fettuccine Carbonara \$23

Thick ribbons of pasta tossed with thinly sliced pancetta, egg & parmesan  
Add cream \$2

### Rigatoni All'Amatriciana \$23

Rigatoni with thinly sliced pancetta, red onion, white wine deglaze, napoli, parmesan, chilli & parsley

### Penne Arrabiata (H) (V) \$21

Chilli, parsley & garlic in a Napoli Sauce

## House Made Gnocchi

### Four Cheese (H) (V) \$25

Gorgonzola, fior di latte Mozzarella, parmesan, provolone & cream

### Gnocchi Sorrentina (H) (V) \$23

Napoli & fior di latte Mozzarella sauce topped with parmesan

### Lamb Ragù (H) \$25

Slow cooked Lamb Ragù

### Funky Funghi (H) (V) \$24

Spinach & wild mushroom in a cream sauce

### Butter & Sage (H) (V) \$23

Fragrant butter & sage sauce served with parmesan

## Woodfired Pizza

### Straya \$23

Bacon, chicken, red onion, garlic, fior di latte mozzarella & bbq sauce topped with parmesan cheese

### Delicata \$26

Fior di latte mozzarella & tomato sauce, topped with fresh prosciutto, cherry tomato bocconcini & rocket, drizzled with balsamic glaze

### Four Cheese (H) (V) \$24

Fior di latte mozzarella, gorgonzola, provolone & parmesan

### Frutti Di Mare (H) \$25

Prawns, fish bites, calamari, mussels & garlic with a tomato base  
Add cheese \$2

### Peperoni \$21

Tomato sauce, fior di latte Mozzarella & hot salami

### Silence of the lambs (H) \$25

Pulled lamb, eggplant & tomato sauce topped with tzatziki, pomegranate & spring onion

### Mary Had A (H) \$25

Spinach, pulled lamb, red onion & fior di latte mozzarella with a tomato base

### Capricciosa \$23

Tomato base, ham, mushrooms, olives & with fior di latte Mozzarella (anchovies optional)

### Grilled (H) (V) \$23

Eggplant, red onion, spinach, red capsicum, olives & fior di latte mozzarella on a tomato base

### Turkish Delight (H) \$24

Tomato base, sujuk & fior di latte mozzarella topped with cherry tomato, fresh bocconcini and spring onion

### Hellboy \$25

Hot salami, prawns, chilli, & spicy zingaro sauce with fior di latte mozzarella & tomato base

### Ananas/No Ananas \$21

Does pineapple go on pizza? You decide...

Tomato base, ham, mozzarella and your choice of pineapple or not

### Margherita (H) (V) \$19

Tomato sauce, fior di latte mozzarella & Fresh Basil

### Napoli (H) \$20

Tomato sauce, olives, anchovies, oregano & fior di latte mozzarella

### Garlic Prawns (H) \$25

Prawns, garlic, fior di latte mozzarella, spring onion

### Beefed Up (H) \$24

Tomato base, OB beef mince, red onion, garlic, fior di latte mozzarella, cherry tomato (Optional BBQ sauce)

### Affettati \$24

Ham, hot salami, pancetta & fior di latte mozzarella with tomato base

### Cheeky Chicken (H) \$23

Chicken, red onion, red capsicum, olives, tomato sauce & fior di latte mozzarella

### Magic Mushroom \$23

Wild Mushroom, pancetta, parmesan, with fior di latte mozzarella

### Meathead \$24

Chargrilled bacon, red onion, OB beef mince, pancetta, tomato base & fior di latte mozzarella (Optional BBQ sauce)

## Mains

### The Eye (H) \$37

Eye Fillet served with roasted woodfired vegetables, with your choice of sauce (Peppercorn, Mushroom, Jus)

### Porterhouse (H) \$34

Porterhouse steak served roasted woodfired vegetables, with your choice of sauce (Peppercorn, Mushroom, Jus)

### Chicken Scallopine (H) \$25

Slices of chicken breast in your choice of sauce with crusty woodfire bread & rocket side salad (Mushroom, Lemon Cream)

### Woodfired Beef Burger (H) \$25

Woodfire beef burger with tomato, mozzarella, mixed leaf & truffle aioli on a woodfired bun served with chips.

### Woodfired Spicy Chicken Burger (H) \$25

Woodfired chicken breast burger marinated in our spicy zingaro sauce with tomato, mixed leaf, & garlic aioli on a woodfired bun served with chips

### Calamari (H) \$24

Lightly fried calamari tossed with chilli, peas and corn served with thick cut chips, salad & tartare sauce

### O.B Parma (H) \$26

Herb & parmesan crusted chicken topped with napoli & mozzarella, served with thick cut chips and salad

### Woodfired Meatballs (H) \$21

Our signature meatballs topped with napoli & mozzarella, woodfire baked & served with woodfire bread

### Barramundi Fillet (H) \$27

Fillet of barramundi topped with lemon butter, with woodfired roasted vegetables

### Beef Brisket (H) \$25

Tender Beef Brisket served with woodfire roasted vegetables & jus

### Eye Fillet Pizzaiola (H) \$25

Strips of Eye Fillet cooked with capers, olives, oregano & garlic napoli, served with a small tomato and garlic focaccia pizza

## Dessert

### Decadent Dark Choc Cake (H) (V) \$12.50

Rich, house made dark chocolate cake topped with our chocolate sauce, sprinkled with crushed hazelnuts & served with ice cream.

### Homemade Sticky Date (H) (V) \$12.50

Served with caramel sauce, vanilla ice cream & strawberry

### Cannoli (H) (V) \$12.50

3 cannoli tubes filled with chocolate cream, & pistachio crumbs

### Mini Dough-nuts (H) (V) \$13

Mini Doughnuts with your choice of Nutella, White Choc or Caramel

### Nutella Calzone (H) (V) \$14

Nutella stuffed calzone served with vanilla ice cream

### Berry Espresso (H) (V) \$12.5

Italian sponge layered with coffee mascarpone, mixed berry compote and drizzled with white chocolate

## Beer

Peroni Nastro Azzurro \$8

Asahi \$8

Corona \$8

Birra Morretti \$9.50

Brewfist "La Bassa" Imported Italian Craft Lager \$14.50

## Wine

### Sparkling Wine

Valdo Prosecco Treviso DOC Quintini (200ml) \$12.5 (Veneto, Italy)

Valdo Marca Oro Valdobbiadene Prosecco (750ml) \$54 (Veneto, Italy)

### Red Wine 750ml

**Donna Laura "ALI"** Sangiovese Di Toscana IGT (Tuscany, Italy)  
Glass - \$12.50, Bottle - \$52

**Arrogant Frog Ribet Red** Cabernet Sauv Merlot (Languedoc, France)  
Glass - \$8.90 Bottle - \$33.50

**Donna Laura "ALTEO"** Chianti Riserva DOCG (Tuscany, Italy)  
Glass - \$14, Bottle - \$55.30

**San Silvestro Coccinella** Barbera DOC ORGANIC (Piemonte, Italy)  
Glass - \$11.80, Bottle - \$49

**Cat Amongst The Pigeons** Shiraz (Barossa Valley, SA)  
Glass - \$11, Bottle \$47

**Valle dell'abate** Nero D'Avola DOC (Sicily, Italy)  
Glass - \$12.20, Bottle - \$46.80

**Niro** Montepulciano (Abruzzo, Italy)  
Glass - \$12.20, Bottle \$46.80

### White Wine 750ml

**Sandro De Bruno** Soave DOC (Veneto, Italy)  
Glass - \$15.30, Bottle - \$64

**San Silvestro Coccinella** Cortese ORGANIC (Piemonte, Italy)  
Glass - \$12, Bottle - \$44

**Oyster Bay** Sauvignon Blanc (Marlborough, New Zealand)  
Glass - \$11.30, Bottle - \$49.70

**Colavita** Verdicchio (La Marche, Italy)  
Glass - \$9, Bottle \$34.8

### Rose Wine 750ml

**Brown Brothers** Moscato Rose (Victoria, Australia)  
Glass - \$8.50, Bottle - \$35.50

## Cocktails

### Mojito \$15.50

White rum, lime mint & soda

### French Martini \$16

Vodka, Chambord, pineapple juice

### Passionfruit Mojito \$16.50

Passionfruit, white rum, lime, soda

### Negroni \$15.5

Gin, Vermouth Rosso, Campari mint & orange

### Long Island Ice Tea \$20

Tequila, Rum, Gin, Vodka, Triple sec, lemon juice, Coke

### Japanese Slipper \$17.90

Cointreau, Midori, Lime juice

### Espresso Martini \$16.50

Espresso coffee, vodka, baileys

### Aperol Spritz \$14

Prosecco, Aperol, soda

### Margherita \$19

Tequila, Cointreau, lime & lemon

### Belle of the Ball \$17.90

Boysenberries, Chambord, Cinzano, Vodka, Creme de Cacao, & a squeeze of lemon

### Toberlone \$17

Frangelico, Kahlua, Baileys, creme de cacao & cream