Dizza		
Garlic Garlic emulsion, mozzarella, parmesan	9" <b>\$1</b> 2	12" <b>\$1</b> 8
Margherita Napoli base, basil, mozzarella	<b>\$1</b> 5	\$20
Hawaiian Napoli base, mozzarella, ham, pineapple	\$17.50	\$24
Pepperoni Napoli base, fist full of pepperoni, mozzarella	\$17.50	\$24
Meatlovers BBQ base, beef, pepperoni, chicken, pulled pork, bacon, mozzarella	\$21	\$28
Capricciosa Napoli base, mushroom, ham, kalmata olives, artichoke, mozzarella	\$19.50	\$26
BBQ Chicken BBQ sauce base, chicken, pineapple, red onion, bacon, mozzarella	\$19.50	\$26
Supreme Simple - Napoli base, pepperoni, red onion, capsicum, kalmata olives,	\$19.50	<b>\$2</b> 6
mushrooms, mozzarella  Super - Add Italian spiced Beef & Pineapple (+ \$3)	(+\$3)	(+\$3)
Vegetarian Napoli base, wood fire roasted pumpkin, feta, balsamic reduction, fresh rocket, cherry tomatoes, mozzarella	\$19.50	<b>\$2</b> 6
Bay of Fires Napoli base, hot salami, pepperoni, The Vine's housemade chunky chilli relish, mozzarella	\$21	\$28
Prawn and Scallops Garlic emulsion, Tassie scallops, prawns, chilli, mozzarella	\$21	\$28



Seafood

\$32

A Napoli base loaded with our special House Marinara Mix, Mozzarella, Tomatoes and Dill.

Fun Guy \$30

Seasonal mix of the local 'Good Four Miles' Mushrooms sautéed with Sage and Butter on a Garlic Emulsion Base and finished with Truffle Blanche Oil.

Quattro Formaggi \$30

Selection of Blue, Swiss, Feta and Mozzarella on a garlic emulsion base and finished with a drizzle of Tasmanian Truffle Honey.

#### Mediterranean Lamb \$32

Slow Cooked Lamb roasted in-house, Mozzarella, Tomatoes, Capsicum, Spanish Onions, Feta & Oregano on a Garlic Infused base, drizzled with Tzatziki to finish.

#### Braised Steak \$32

Braised Scotch Fillet with Caramelised Onion and Mushrooms on a Napoli Base and finished with Dijonnaise.

#### The Gardens \$30

Marinated Eggplant, Artichoke, Capsicum, Mushroom, Capsicum, Spanish Onion, Feta and Olives on a Napoli Base, finished with a Tangy Mayo.

# Salads & Wraps

House Garden Salad
Especially made with local seasonal produce and our house dressing
\$12

Greek Salad

Mesculin leaves, tomatoes, cucumber, feta, spanish onion, kalmata olives, with a Greek lemon dressing \$15

Caesar Salad
Coz lettuce, parmesan, croutons, bacon, egg and Caesar dressing.
\$18
add Chicken (+\$5)

Grapevine's Lamb Souvlaki
Filled with Slow Roasted Lamb, Tzatziki, Pickled Onions & Seasonal Greens.
\$22

### Sides & Snacks

Garlic Bread Regular \$5 Subs \$6

Wedges served with sour cream and sweet chilli Potato \$12 Sweet Potato \$15

Southern Fried Chicken Wings with your choice of dipping sauce. (Sweet Chilli, Aioli, Blue Cheese, Honey Barbecue) \$15

Sticky Bites
Karaage chicken bites coated in sweet chiili and sesame seeds,
served with aioli dipping sauce
\$15

Bourbon Barrel BBQ Pork Ribs Served with coleslaw \$24

## Off The Grill

### ... from 5pm

Prepared on our Wood Fire Asado Grill, The Grapevine brings you the best and freshest of local produce.

Wood Fire Grilled Market Fish with Black Lime Citrus Aioli & Grilled Local Seasonal Vegetables.

Market Price - Please ask for Fish of the Day

Wood Grilled 300g Scotch topped with Chimichurri and served with Confit Forrest & Field Mushrooms and Seasonal Vegetables.

\$45

### Non-Alcoholic Drinks

Jarritos Softdrinks.	Strawberry, Pineapple, Mango, Mandarin, Guava, Lime, Watermelon, Cola	\$5.00
Hartz Softdrinks.	Orange, Lemon, Lemonade, Lemon-Lime, Raspberry, Creaming Soda, Portello, Blue Lemonade, Pink Lemonade (zero sugar), Lemon, Lime and Bitters	\$5.00
Coke	Coke, Coke zero	\$5.00
Juice	Orange, Apple & Blackcurrant, Apple & Mango, Cloudy Apple, Apple & Raspberry	\$5.00
Milkshakes	Chocolate, Strawberry, Caramel, Cookies & Cream	\$6.00
Smoothies	Mango & Banana, Mixed Berry. (Available Dairy-free +\$1)	\$6.50
Iced Drinks	Coffee, Chai, Chocolate - served either over ice or with ice cream.	\$6.50
Hot Drinks		
Coffee - cup or mug	Flat White, Short Black, Long Black, Latte, Cappuccino	from \$4.50
Tea - pot of tea for one.	English Breakfast, Earl Grey, Lemongrass & Ginger, Peppermint, Malabar Chai	\$4.00
Lattes and more	Chai - Spiced. Vanilla Honey or Club Cinnamon, Turmeric or Matcha latte, Mocha, Dirty Chai, Decaf.	from \$4.00
Hot Chocolate - cup or mug	White Hot Chocolate and Milo also available	from \$4.00
	Extras Vanilla, Caramel, Hazelnut shots - Soy, Oat, Almond, Lactose-free milk	50c each