

DINNER MENU

TO START

- The Sawmill woodfired herb & garlic crust (V) **16**
- San Danielle prosciutto with fresh burrata (GF) **16**
- Tomato bruschetta with buffalo mozzarella & basil (V) **20**
- Zucchini flower stuffed with mozzarella & ricotta (V) **24**
- Calamari lightly fried with aioli **20**
- House garlic prawns with lemon and herbs (GF) **20**
- Parmesan baked meat balls with mozzarella (GF) **20**
- Slow braised octopus, grilled with goats cheese and olives (GF) **20**
- Antipasto platter with cold cut meats, burrata, grilled vegetables, olives & house made bread **28**
- Please be advised that bread is served with some dishes. Please advise staff if you do not wish to be served bread or if you have a dietary requirement

PASTA all served with Parmesan cheese

- Atlantic salmon fettuccine with pink peppercorn, dill & vodka cream **32**
- House made gnocchi with butter & sage (V) **28**
- Twelve hour slow cooked duck ragu fileja with fresh ricotta & basil **28**
- Chicken and mushroom fileja in a white wine & light cream sauce **28**
- Ravioli filled with beetroot, goats cheese & walnuts in a lemon butter sauce (V) **28**
- Squid ink spaghetti with mixed seafood, garlic, lemon & white wine **34**
- Spanner Crab Meat Calamarata, Napolitana sauce, cherry tomato, white wine & basil **30**

MAINS

- Grass fed 300g scotch fillet with smashed truffle potato and wild mushroom jus (GF) **38**
- Chicken scallopini with lemon rosemary jus & broccoli (GF) **34**
- Fish of the day with fennel, orange, pomegranate, mint & rocket (GF) **38**
- Mussel bowl with tomato, basil, oregano, chilli & house made bread **45**
- Pork medallions with a seeded mustard sauce & vegetables (GF) **36**
- Traditional beer battered flathead with chips & garlic aioli **26**

SIDES

- ROCKET & PEAR SALAD Parmesan cheese, walnut & balsamic (GF) (V) **16**
- VEGETABLES Steamed with sautéed almonds & garlic burnt butter (GF) (V) **14**
- CAPRESE SALAD tomatoes, buffalo mozzarella, onions & basil (V) (GF) **16**
- FENNEL & ORANGE salad with pomegranate, mint & rocket (GF) (V) **16**
- SMASHED POTATO with fresh rosemary & truffle oil **12**
- FRIES Beer battered fries with aioli (V) **10**

WOOD FIRED PIZZA

Available for Saturday & Sunday lunch and in the evenings.

Our pizzas are naturally risen, 100% handmade and cooked in our wood-fired pizza oven.

Tomato Base and Fior Di Latte:

MARGHERITA buffalo mozzarella, basil (V) **23**

CAPRICCIOSA smoked ham, Ligurian olives, mushroom, artichokes **25**

PROSCIUTTO rocket, Parmesan, truffle oil **26**

DIAVOLA hot salami, Spanish onion, chilli **24**

PECCATI DI GOLA salami, ham, pancetta, Italian sausage **25**

PORCINI MUSHROOM sundried tomato, ricotta cheese, truffle oil (V) **24**

VEGETARIAN eggplant, zucchini, cherry tomato, capsicum, spinach (V) **24**

HAWAIIAN double smoked ham, pineapple **21**

TANDOORI CHICKEN with cumin roasted potatoes, raita **25**

ANCHOVY, olives & oregano **26**

White base and Fior Di Latte:

GARLIC PRAWN & SQUID cherry tomatoes, garlic, rocket **28**

PEKING DUCK Hoisin sauce, cucumber, spring onion **25**

SAUSAGE & POTATO sliced potato, Italian sausage, pancetta, rosemary **26**

SPANNER CRAB sliced potato, spring onions, chilli, cherry tomatoes **30**

Just ask for chilli! Gluten free base + 4

TO FINISH

SWEET ZIPPOLI Italian doughnuts, Nutella, icing sugar **16**

TIRAMISU mascarpone mousse, sponge fingers, coffee & Marsala **18**

MINI CANNOLI chocolate, vanilla, hazelnut & pistachio **12**

COCONUT PANNA COTTA with fresh mango & raspberry coulis (GF) **16**

CREMA DI CAFFE with vanilla bean gelato **12**

GELATO (GF) OR SORBET (GF) (DF) ask for flavours per scoop **5**

(V) Vegetarian. (GF) Gluten Free. More of our dishes can be made gluten free, please ask your waiter. Please advise us of any dietary requirements. Children's menu available, please ask your waiter. The Sawmill is open 6 days from 11:30am until late. Closed Tuesday. 10% surcharge on Sundays & public holidays. BYO on Monday and Wednesday evenings only. Corkage fee applies.