

DINNER MENU

TO START

HERB & GARLIC CRUST (V) 16

PROSCIUTTO AND ROCKMELON (GF) Slices of Parma ham and melon: an Italian classic 16

MORTADELLA & MOZZARELLA Buffalo mozzarella, smoked mozzarella, pistachio & grissini 18

MELANZANE PARMIGIANO (V) (GF) Eggplant with Mozzarella, Napolitana Sauce & basil 16

ANTIPASTO TO SHARE with grilled vegetables, Italian meats, cheese & house made bread 28

PANZANELLA (V) sourdough with tomato, red onion, basil and fresh ricotta 16

CALAMARI dusted with flour and lightly fried w/chive aioli 22

SALMON CARPACCIO (GF) marinated with fresh spring salad 18

PASTA, RISOTTO & SOUP

RISOTTO (GF) (V) with porcini mushrooms, mascarpone & thyme 26

PESTO FUSSILI (V) with rocket pesto, pine nuts and pecorino 25

GNOCCHI (V) House made gnocchi with zucchini flower, lemon zest ricotta & pistachio 26

SPAGHETTI CHITTARA with mixed seafood, garlic, cherry tomato, white wine & basil 32

PUMPKIN RAVIOLI with Bolognese sauce, parmesan 29

LAMB RAGU Fettucini with slow cooked lamb ragu 28

MAIN MEALS

SPATCHCOCK (GF) Slow cooked marinated spatchcock with Italian herbs and roast potato 32

BARRAMUNDI (GF) grilled with fennel & orange salad 38

BEEF FILLET (GF) with herb butter, roasted potatoes, rocket & parmesan salad 39

PORK MEDALLIONS (GF) mustard seed sauce cooked with steamed vegetables 34

SIDES

ROAST POTATO (GF) (V) 10

STEAMED VEGETABLES (GF) (V) 10

ROCKET SALAD WITH PEAR, PARMESAN & WALNUTS (GF) (V) 12

ORANGE & FENNEL SALAD (GF) (V) 12

CHIPS WITH HOUSE MADE AIOLI (V) 10

WOOD FIRED PIZZA ~ AVAILABLE EVENINGS

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

MARGHERITA (V) buffalo mozzarella, basil, tomato base **21**

CAPRICCIOSA smoked ham, Ligurian olives, mushroom, artichokes, fior di latte, tomato base **24**

PROSCIUTTO fior di latte, prosciutto, rocket, parmesan, truffle oil, tomato base **25**

DIABOLO hot salami, fior di latte, chilli, tomato base **22**

BURRATA fior di latte, prosciutto, rocket, tomato base **25**

PORCINI MUSHROOM Italian sausage, sundried tomato, ricotta cheese, fior di latte, truffle oil, tomato base **24**

PECCATI DI GOLA salami, ham, pancetta, Italian sausage, fior di latte, tomato base **25**

VEGETARIAN (V) eggplant, zucchini, cherry tomato, capsicum, spinach, fior di latte, tomato base **24**

HAWAIIAN ham, pineapple, fior di latte, tomato base **21**

THE SAWMILL our signature burger mince, chips, caramelised onions, fior di latte, BBQ sauce **26**

PESTO (V) eggplant, feta cheese, fior di latte, sundried tomato, mushroom, pesto base **23**

HAM BENEDICT smoked ham, spinach, red onion, hollandaise sauce, fior di latte, white base **22**

LAMB mint yogurt, feta, red onion, cherry tomato, rocket, fior di latte, white base **22**

MORTADELLA fresh ricotta, rocket, pistachio, fior di latte, white base **22**

GARLIC PRAWN cherry tomatoes, garlic oil, rocket, fior di latte, white base **26**

SAUSAGE & POTATO sliced potato, Italian sausage, pancetta, rosemary, fior di latte, white base **26**

CALZONE spinach, double smoked ham, ricotta, red onion **24**

CALZONE VEGETARIAN (V) spinach, capsicum, zucchini, eggplant, ricotta **24**

JUST ASK FOR CHILLI!

GLUTEN FREE BASE + 4

DESSERT

CREMA DI CAFFE (GF) with vanilla bean gelato **9**

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

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

PANNA COTTA (GF) lime and coconut with raspberry sauce **16**

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

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 for breakfast, lunch & dinner - Closed Tuesday. 10% surcharge on Sundays & public holidays. BYO on Monday and Wednesday evenings only. Corkage fee applies.