



TAKE AWAY  
*dinner menu*

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9498 6565

7 DUNEBA AVE  
WEST PYMBLE

CAFÉ  
RESTAURANT  
PIZZERIA

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OPEN 11:30 UNTIL LATE  
6 DAYS.  
CLOSED TUESDAY.

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[WWW.THESAWMILL.COM.AU](http://WWW.THESAWMILL.COM.AU)

## TO START

The Sawmill woodfired herb & garlic crust (V) **16**

Semi dried tomato pesto crust with bocconcini (V) **18**

## APPETISERS - PERFECT FOR SHARING **20**

Roasted pumpkin, basil & mascapone bruschetta (V)

Cherry tomato, fresh ricotta, basil & olive bruschetta (V)

Zucchini flower tempura with honey lime and chilli (V)

Calamari lightly fried with house made aioli

Salt and pepper lamb ribs with chilli and shallots

House garlic prawns with lemon and herbs (GF)

Parmesan baked meat balls with mozzarella (GF)

Slow braised octopus, grilled with feta and olives (GF)

Salmon ceviche with red wine poached pear (GF)

Crispy soft shell crab with XO mayonnaise

Tempura asparagus with house made lemon aioli (V)

## FOR THE YOUNG ONES

**\*GLUTEN FREE PASTA & PIZZA AVAILABLE + 4 JUST ASK!**

Cheeseburger & chips **14**

Steak & vegetables (GF) **14**

Kids fried fish & chips **12**

Chicken schnitzel with chips **12**

Spiral pasta napolitana (V) **10** (GF available)

Spaghetti bolognese **14** (GF available)

Just cheese pizza on white base (V) **10**

Kids margherita pizza on tomato base (V) **10**

Kids ham & pineapple pizza **12**

Gelato or sorbet - ask for flavours **5**

(GF & DF options available)

Crumbed rainbow gelato with your choice of sauce **8**

# PASTA

*ALL SERVED WITH PARMESAN CHEESE*

Atlantic salmon fettuccine with pink peppercorn, dill & brandy cream **32**

House made gnocchi with walnut and semi dried tomato pesto, asparagus & lemon (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**

Alla verdura fettuccine with artichokes, broccolini, cherry tomato & fennel (V) **28**

Seafood spaghetti chittara with mixed seafood, garlic, lemon, white wine & mascarpone **34**

# MAINS

Twice cooked duck suzette with sautéed fennel, spinach & burnt orange jus (GF) **38**

Grass fed 300g scotch fillet with smashed truffle potato & wild mushroom jus (GF) **38**

Chicken Saltimbocca with prosciutto, rosemary, steamed broccolini & lemon sauce **34**

Fish of the day with sautéed scallops, sauce bleu blanc & broccolini (GF) **38**

Crustacean bowl of mussels, clams, crustaceans, tomato sauce & house made bread (GF) **45**

Traditional Beer battered flathead with chips & garlic aioli **26**

# WOOD FIRED PIZZA

**GLUTEN FREE AVAILABLE \$4 EXTRA**

Our Pizzas are Naturally Risen, 100% Handmade & 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** 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**

## **White bechamel base and fior di latte:**

**SOFT SHELL CRAB** with capsicum, wilted spinach, peri-peri mayonnaise **28**

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

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

**PULLED LAMB RIB** caramalised onions, capsicum & rocket **26**

*JUST ASK FOR CHILLI!*

## PLATTERS TO SHARE

Cold Cut Platter with smoked & slow cooked meats, bocconcini cheese & house made bread **65**

Seafood Platter with grilled octopus, salt & pepper calamari, soft shell crab, grilled fish, chilli mussels, garlic prawns & chips **90**

Vegetable Platter with zucchini flowers, halloumi, bocconcini, olives, hummus, tzatziki, grilled vegetables, artisan bread & tomato salad (V) **55**

Meat Platter with 300g scotch fillet, salt & pepper ribs, grilled chicken breast, wild mushroom jus & beer battered chips **80**

## SIDES & SALADS

Beer battered fries with house made aioli (V) **10**

Smashed potatoes with fresh rosemary & truffle oil (GF) (V) **12**

Steamed seasonal vegetables with sautéed almonds & garlic burnt butter (GF) (V) **12**

Rocket and pear salad with parmesan cheese, toasted walnut & balsamic reduction (GF) (V) **16**

Fresh fennel and orange salad with cherry tomatoes, mint & rocket (GF) (V) **16**

A traditional Italian Caprese salad of tomatoes, bocconcini, onions, basil & oregano (GF) (V) **16**

## TO FINISH

Sweet zippoli (Italian doughnuts), Nutella **16**

Mascarpone mousse tiramisu with sponge fingers, coffee & marsala **18**

Chocolate, vanilla, hazelnut & pistachio mini cannoli **12**

Vanilla panna cotta, red wine poached pear (GF) **16**

Orange & almond cake, raspberry coulis (GF) **10**

Chocolate fudge brownie, white chocolate ganache (GF) **10**

Gelato (GF) or sorbet (GF) (DF) ask for flavours ~ per scoop **5**

(V) VEGETARIAN (GF) GLUTEN FREE

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your takeaway online!.*

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**CATERING AVAILABLE** - please call **9498 6565**  
or email your enquiry to [info@thesawmill.com.au](mailto:info@thesawmill.com.au)

**FOR DINE IN** we are Fully Licensed and open  
11:30am until late 6 days. Closed Tuesdays.

**BYO WINE** on Monday & Wednesday nights only.