



PIZZA E GNOCCHI BAR

# FIRST NATIONS FOOD

WELCOME TO OUR SPECIAL FUSION MENU THAT BLENDS THE HEART AND SOUL OF ITALIAN CUISINE WITH THE ANCIENT FLAVOURS OF AUSTRALIAN INDIGENOUS FIRST NATIONS INGREDIENTS. IN AN EFFORT TO EXPLORE AND SHOW RESPECT TO THIS WONDERFUL LAND WE HAVE THOUGHTFULLY COLLABORATED WITH INDIGENOUS OWNED WARNDU TO CRAFT A MENU THAT HONOURS ITALY'S TIMELESS CULINARY TRADITIONS WHILE CELEBRATING THE RICH HERITAGE AND UNIQUE INGREDIENTS OF AUSTRALIA. THIS MENU IS A TRIBUTE TO THE LAND, ITS PEOPLE, AND THE NATURAL ELEMENTS THAT HAVE SHAPED BOTH ITALIAN AND INDIGENOUS AUSTRALIAN FOODWAYS FOR THOUSANDS OF YEARS. EACH BITE INVITES YOU ON A JOURNEY OF TRADITION, FLAVOUR, AND RESPECT FOR COUNTRY.

WE ACKNOWLEDGE THE BOON WURRUNG PEOPLE OF THE KULIN NATION, THE TRADITIONAL CUSTODIANS OF THE LAND ON WHICH WE GATHER, AND PAY OUR RESPECTS TO THEIR ELDERS PAST, PRESENT, AND EMERGING. WE HONOUR THEIR ENDURING CONNECTION TO THE LAND, WATER, AND COMMUNITY, AND WE CELEBRATE THE DEEP CULTURAL HERITAGE OF AUSTRALIA'S FIRST NATIONS PEOPLES AS WE SHARE THIS SPECIAL FUSION OF FLAVOURS.

WARNDU MAI



## ANTIPASTI

<b>Bushetta</b> housemade toasted bread with Warndu tomato Bush'etta tapenade, tomatoes, dried bush tomatoes, native salt, native cracked pepper berry, basil, EVO	ve	<b>25</b>
<b>Caprese</b> mozzarella, tomato, Warndu Bush'etta tapenade, native thyme oil, saltbush, toasted wattleseed	vg	<b>29</b>
<b>Canguro Salame with Burrata</b> wild kangaroo and anise myrtle salame (contains pork fat), Italian burrata, native thyme oil		<b>29</b>

## GNOCCHI

OUR POTATO GNOCCHI ARE MADE WITH GLUTEN FREE FLOUR MAKING THEM LIGHTER AND EASIER TO DIGEST BUT PLEASE KEEP IN MIND THAT AS WE ARE A PIZZERIA AND USE TRADITIONAL GLUTEN FLOURS IN OUR KITCHEN, CONTAMINATION MAY OCCUR

**Traditional recipe of potato, gluten free flour, salt. Housemade and hand rolled**

<b>Verde</b> warrigal greens and macadamia pesto, toasted macadamias, crispy saltbush, Warndu dukkah	ve	<b>35</b>
--	----	-----------

## PASTA

JUST LIKE OUR GNOCCHI, ALL OF OUR PASTA IS MADE BY HAND RIGHT HERE IN THE RESTAURANT

**These tagliatelle are made with egg and infused with native lemon myrtle. Served al dente**

<b>Native Seafood</b> local prawns, tomato, lemon myrtle, native greens, native cracked pepper berry		<b>39</b>
--	--	-----------

## PIZZA

**All our pizze are available gluten free, please +5**

<b>Canguro</b> tomato sauce, wild kangaroo and anise myrtle salame (contains pork fat), olives, mozzarella, warrigal greens and macadamia pesto, native greens, crispy saltbush		<b>32</b>
---	--	-----------

## DOLCI

<b>Native Gelato</b> vanilla gelato, olive oil, native cracked pepper berry, davidson plum chips	vg	<b>10</b>
<b>Wattleseed Pannacotta and Native Fruits</b> fresh strawberries, macerated muntries, quandong chips, wattleseed balsamic vinegar, toasted wattleseed	vg	<b>16</b>
<b>Sorbetto al Limone</b> lemon sorbet, freeze dried fingerlime, mint	ve	<b>6</b>
<b>Strawberry Gum Tea</b> teapot of native strawberry gum	ve	<b>5</b>

