



Art ^{OF}
Food

DINNER MENU

Starters

Pizza Bread – <i>extra virgin olive oil & parmesan cheese</i>	\$5
Pizza Bread – with dips <i>hummus, olive oil & balsamic vinegar</i>	\$9
Wood-fired Garlic Bread – pizza style	\$6
Wood-fired Cheesy Garlic Bread – pizza style	\$8
Wedges & Aioli	\$8
Fries & Aioli	\$8
Kumara Fries & Aioli	\$12
Wedges Supreme <i>with bacon, cheese & aioli</i>	\$12
Deep fried Camembert with Cranberry dipping sauce	\$9
Wood-fired Chicken Wings <i>your choice of bbq or garlic sauce</i>	\$9 for 3 \$18 for 6
Winemakers Platter <i>olives, capsicum, artichoke, prosciutto, brie, salami</i> – <i>served with pizza bread and hummus & pesto dips</i>	\$12 entrée \$22 main
Art of Salad <i>garden greens with carrot, cucumber, red cabbage, capsicum, tomato & balsamic olive oil dressing</i>	\$8 entrée \$12 main
add chicken	\$12 entrée \$18 main

Pizza Menu

Classic Pizza

Badabing \$10 entrée | \$15 main
New York style – tomato, oregano, basil, mozzarella

Badaboom \$14 entrée | \$18 main
Old World style – tomato, extra virgin olive oil, mozzarella

Art of Pesto \$14 entrée | \$18 main
basil pesto, mozzarella

Hawaiian \$14 entrée | \$18 main
ham, pineapple, mozzarella

Add an Extra Topping – \$1 each on entrée and \$2 each on main
ham, salami, bacon, sausage, beef, chicken, anchovy, prosciutto, sundried tomatoes, fresh tomatoes, mushrooms, basil, avocado, rocket, olives, corn, capsicum, pineapple, onion, jalapeno, capers, ricotta

Gluten Fee bases \$5 (Main size only)

Half and Half Pizza Toppings \$2 (Main size only)

Gourmet Pizza

Winemakers \$14 entrée | \$24 main
olives, artichokes, capsicum, sundried tomatoes, basil, pesto, mozzarella

Veganator \$14 entrée | \$24 main
spinach, mushrooms, avocado, capsicum, fresh tomatoes, mozzarella

White	\$15 entrée \$25 main
<i>fresh ricotta, mozzarella, garlic, parmesan, prosciutto, rocket</i>	
Meatza	\$15 entrée \$25 main
<i>ham, bacon, beef, sausage, salami, onions, mozzarella, bbq sauce</i>	
Two Much	\$15 entrée \$25 main
<i>double beef, ham, bacon, mozzarella, aioli</i>	
Oceans	\$15 entrée \$25 main
<i>prawns, scallops, mussels, red onion, parsley, rocket, mozzarella</i>	
Santy	\$15 entrée \$25 main
<i>smoked salmon, cream cheese, spring onions, capers, mozzarella</i>	
Chicken and Brie	\$15 entrée \$25 main
<i>chicken, bacon, brie, your choice of spring onion & mushroom cream OR cranberry sauce</i>	
Skittle Pig and Corn	\$15 entrée \$25 main
<i>chicken, bacon, red onion, capsicum, corn, mozzarella, bbq sauce</i>	
The CGT	\$15 entrée \$25 main
<i>beef strips, caramelised onion, spinach, mozzarella, bearnaise sauce</i>	
Tex Mex	\$15 entrée \$25 main
<i>spicy beef, chilli beans, jalapeno, avocado, mozzarella, topped with salsa & sour cream</i>	
Chevy V8	main only \$26
<i>8 toppings on a big block crust, beef, bacon, sausage, salami, wedges, capsicum, onion, mozzarella, bbq sauce and garlic aioli</i>	

Mains

Angus Porterhouse Steak 350g (gf) \$29

South Island Salmon Fillet (gf) \$29

Wood-fired Chicken Wings (gf) \$29
a choice of BBQ or garlic dipping sauce

Pan fried fish and chips (gf) \$29

Monday Night Special – Pork Belly \$25

Wednesday Night Special – Lamb Shank \$26
With mashed potatoes and seasonal vegetables

Above mains are served with your choice of:
*wedges, chips or kumara chips (\$2 extra for Kumara chips),
artisan salad or seasonal vegetables*

Nachos – Vegetarian (gf, veg) \$23
*chilli beans, topped with salsa, sour cream, avocado,
Jalapeno Optional – please advise if you want mild or spicy!*

Nachos – Beef (gf) \$25
*spicy beef, chilli beans, avocado, topped with salsa & sour cream.
Jalapeno Optional – please advise if you want mild or spicy!*