

GARDEN BAR

TO SHARE

House-made baba ghanoush
with our potato crisps ^{(GF) (DF)} 18

Mixed olives marinated in
toasted fennel seeds, orange
peel ^{(GF) (DF) (VG)} 14

Hot chips, chicken salt, aioli
^{(GF) (DF) (VG)} 14

Artisan cheese selection (3),
house preserve, lavosh ^{(GF*) (VF)} 32

Charcuterie plate (for 2), cured
meat selection served with
pickles ^{(GF) (DF)} 32

Rowlee antipasto - Fennel
sopressa, Persian feta, house
pickles, olives, flatbread
^(GF*) 32

Fish & chips, our tartare (M) ^(DF) 32

Caesar salad with free-range
chicken, our dressing, croutons
and parmesan ^(GF*) 28

DESSERT

Limoncello syrup cake, lemon
curd, cream cheese whip ^(VF) 18

BREAD & PIZZA FROM OUR WOOD-FIRED OVEN

(SATURDAY & SUNDAY ONLY)

GLUTEN-FREE BASES AVAILABLE - ADD \$6

Wood-fired flatbread with
olive oil ^(DF) 12

Napoli - cherry tomato, olive,
anchovy, artichoke, sugo,
mozzarella (I) 30

Diavola - mortadella, fior di
latte, ricotta, chilli flakes, hot
honey 30

Alba - caramelised onions,
confit garlic, rosemary and
mozzarella ^(VF) 26

Pepperoni - pepperoni sausage,
tomato sugo, sage, mozzarella 27

Margherita - sugo, Rowlee basil,
fior di latte ^(VF) 24

Romagna - double-smoked
ham, mushrooms, sugo,
mozzarella 27

Vesuvio - spicy nduja,
parmesan, ricotta and lemon
zest 28

(GF) GLUTEN FREE | (DF) DAIRY FREE | (VF) VEGETARIAN | (VG) VEGAN | *ALTERED ON REQUEST

While all efforts will be made to accommodate dietary requests, we cannot guarantee that our food will be allergen free. Due to the nature of a pizza kitchen, we are unable to accommodate requests for coeliac-friendly food. CC surcharge of 1.6% applies to Visa/MC/Amex.

'M' refers to seafood of mixed origin (i.e. Australia or NZ). 'I' refers to seafood of international origin.

GARDEN BAR

ROWLEE WINES

BY THE GLASS OR BOTTLE

'24 Estates 'La Rosa' 16/72
(Sparkling Rosé)

'21 Estates Cuvée (Méthode
Traditionnelle) 19/86

'25 Single Vineyard Pinot
Gris 16/72

'25 Single Vineyard Fumé
Blanc 16/72

'25 Estates Chardonnay 16/72

'25 Estates Rosé 16/72

'25 Estates Pinot Noir 16/72

'24 Single Vineyard Nebbiolo 19/86

'22 Estates Syrah 16/72

NON-ALCOHOLIC

Soft Drinks 6

Orange Juice 8

Small Acres 'Apple & Cherry'
Cider 11

Heineken 0.0 9

Seasonal Rowlee Estate
Spritz 16

**SUNDAY SURCHARGE 10%, PUBLIC
HOLIDAY SURCHARGE 15%**

COCKTAILS

Four Pillars Yuzu Gin & Peach
Spritz 19

Four Pillars Bloody Shiraz Spritz 19

Grapefruit & Rhubarb Paloma 20

Aperol Spritz 20

Espresso Martini 20

Negroni 20

BEER & CIDER

Hahn 3.5 (mid) (425ml, on tap) 10

Stone & Wood 'Pacific Ale'
(425ml, on tap) 12

James Squire 'Broken Shackles'
Lager (330ml, bottle) 9.5

Kosciuzcko Pale Ale (330ml,
bottle) 9.5

Badlands Pilsener (Orange,
NSW) (355ml, can) 13

Small Acres 'Pink Lady' Cider
(Orange, NSW) (330ml, bottle) 12

Small Acres 'Heritage' (dry)
Cider (Orange, NSW) (330ml,
bottle) 13