

FOOD MENU



STARTERS

Olive Oil Panini **6.0**
with garlic butter (v)

Garlic Cheese Pizza **14.0**
avail. Wed - Sat (v)

Bruschetta **12.0**
roma tomato, spanish onion with fresh basil on sourdough (v)

Warmed Olives **12.0**
sicilian green and black kalamata with marinated feta and herbed focaccia (v)

Trio of Arancini **18.0**
asparagus and blue cheese, king prawn, saffron and cheddar

Lemon Pepper Fried Squid **16.0**
with parsley and citrus aioli (gf)

Sizzling Prawns **18.0**
in chilli and garlic butter with house bread

SALADS

Caprese Salad **16.0**
roma tomato, bocconcini, basil and olive tapenade finished with olive oil and cracked pepper (v) (gf)

Prawn and Avocado Salad **19.5**
with baby spinach and a citrus yoghurt dressing

Garden Salad **12.0**
roma tomato, cucumber, capsicum, Spanish onion with mixed leaves and house dressing (v) (gf)

Pumpkin and Mushroom Salad **16.0**
roast pumpkin, grilled field mushroom and marinated feta (v) (gf)

MAINS

Veal Saltimbocca **26.0**
with roast potato and vegetables (gf)

250g Porterhouse Sirloin **26.0**
with garlic and thyme mushrooms served with chips

Italian Meatball Sandwich **18.0**
with mozzarella and chips

Pan Fried Barramundi **23.5**
with buttered dutch carrots and green beans (gf)

Four Hour Braised Lamb Shoulder **27.5**
with roast potato and vegetables (gf)

Chicken Boscaiola **24.5**
grilled chicken breast, with a creamy bacon and mushroom sauce with chips and salad

FOR THE KIDS All 12.0

*Penne and Meatballs
Spaghetti Napolitana
Cheesy Garlic Pizza*

Small soft drink or juice included

DESSERTS

Please ask staff for current dessert options.

*** we are happy to cater for any intolerance or allergies where we can AND please ask for vegan options/variations for meals listed**

FOOD MENU



PIZZA

Available Wednesday - Sunday

Here at Tins & Wood we use *fiore di latte* which is a mild white Italian mozzarella

Margarita Pizza **16.0**

napoli sauce and mozzarella finished with basil (v)

Supreme **23.0**

napoli sauce, spicy salami, prosciutto, italian sausage, capsicum, mushroom, onion, black olives and mozzarella

4 Meats **23.0**

napoli sauce, mild salami, spicy salami, prosciutto, italian sausage, onion and gorgonzola

Chicken **19.0**

napoli sauce, chicken, onion, capsicum, mushroom, black olives and mozzarella

Vegetarian **19.0**

napoli sauce, capsicum, mushroom, onion, artichoke, eggplant, zucchini and black olives (v)

The Tins & Wood **23.0**

napoli sauce, baby spinach, king prawns and mozzarella

Potato and Meatball **19.0**

napoli sauce, beef mince, rosemary, oven baked potato finished with mozzarella

Capricciosa **22.0**

napoli sauce, prosciutto, mushrooms, artichoke and italian sausage finished with mozzarella

The Sicilian **19.0**

napoli sauce, anchovy, capers, black olives and mozzarella

Gluten free pizza available upon request
\$2.00 extra

PASTA

Fresh Made Pappardelle Beef Ragu **19.0**
with fresh parmesan

Handmade Gnocchi **26.5**

in a sage and burnt butter sauce with baby spinach (v)

Rigatoni Boscaiola **19.0**

giant tube pasta in a creamy bacon and mushroom sauce

Spaghetti Carbonara **19.0**

fresh cream and egg, with bacon, cracked pepper, parsley and parmesan

Chilli Chicken and Bacon Penne **22.0**

in a rose sauce

Lemon and Parsley Fettucine **26.5**

with prawns, fresh chilli, butter and olive oil

Penne Arrabiata **17.5**

crushed tomato, chilli, olives, fresh parsley and parmesan (v)

Spaghetti and Italian Meatballs **17.5**

Spinach and Ricotta Ravioli **19.5**

in a traditional napolitana sauce (v)

Garlic King Prawn Risotto **26.5**

with napoli sauce (gf)

Gluten free penne available upon request
\$2.00 extra

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