

Menu

SOMETHING LIGHT

- Beer battered fries (V)**
with garlic aioli \$9.00
- Seasoned wedges (V)**
with sour cream and sweet chilli \$9.50
- Italian herb bruschetta (V)**
with fetta and balsamic glaze \$11.40
- Garlic and cheese (V)**
on stone baked artisan pizza \$12.80
- Duck spring rolls**
with savoury plum sauce \$15.20

LIGHT & FRESH SALADS

- Rouquette salad (V, GF)**
fresh rocket, shaved pecorino, toasted pine nuts
with a swirl of pomegranate molasses \$14.90
- Calamari salad (GF)**
sichuan salt and pepper squid on mixed salad leaves
with lime and chilli vinaigrette \$15.40

ARTISAN STONE BAKED PIZZA

Traditional 12" artisan stone baked pizza. . . \$17.00

Margherita (V)
traditional Italian tomato base with mozzarella and
topped with fresh basil leaves

Pepperoni
traditional Italian tomato base with mozzarella
pepporini and topped with fresh rocket leaves

Hawaiian
traditional Italian tomato base with mozzarella
leg ham and pineapple

Gourmet 12" artisan stone baked pizza. \$21.50

Prosciutto and mozzarella
traditional Italian tomato base with buffalo mozzarella
topped with prosciutto and fresh rocket

Pumpkin, char grilled onion and feta (V)
traditional Italian tomato base with roasted maple
pumpkin, red onion, cherry tomato and creamy feta

DAILY FRESH SPECIALS AVAILABLE

Please inform wait staff of any dietary requirements. Whilst our Chefs will make every effort to identify ingredients that may cause allergic reactions in some guests, we cannot guarantee all ingredients provided by our suppliers.

LET'S GET SOCIAL!

FOLLOW US
@GOLFCENTRALBNE

