

# Cleveland

WINERY RESORT & EVENTS

## Fresh Wood Fired Pizzas

### Margherita (V)

House Style Napoli / Azzurri's Mozzarella / Fior di Latte / Fresh Basil

**\$21.00**

Add Prosciutto

**\$23.00**

### Capricciosa

House Style Napoli / Azzurri's Mozzarella / Ham / Mushroom / Artichoke / Olive / Oregano

**\$24.00**

### The Vegan (VG)

Pumpkin Puree / Cauliflower / Capsicum / Chilli / Coconut / Avocado / Pumpkin Seeds

**\$24.00**

### The Farmer

House Style Napoli / Azzurri's Mozzarella / Beef / Fior di Latte / Thyme

**\$24.00**

### The Sailor

House Style Napoli / Azzurri's Mozzarella / Chilli Prawns / Baby Spinach / Spanish Onion / Cherry Tomato

**\$24.00**

**Kid's Pizza** – ask our restaurant team today's options

**\$12.00**

Gluten Free Pizzas Bases are available

For any dietary requirements please speak to our Restaurant Team



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## Lunch Menu

<b>Soup of the Day</b>	<b>\$ 9.00</b>
<b>Charcuterie for Two</b> Cured Meats / Cheeses / Dips / Orange Zest Croutons	<b>\$32.00</b>
<b>Chunky Cut Chips</b> Roasted Garlic Aioli	<b>\$ 9.00</b>
<b>Rocket, Parmesan, Pear and Walnut Salad</b>	<b>\$10.00</b>
<b>Confit of Barkers Creek Pork Belly</b> / Pomegranate Jelly / Radicchio / Apple Puree (Gluten Free)	<b>\$32.00</b>
<b>Pesto Cream Cheese Chives Stuffed Free Range Chicken Breast</b> / Romesco / Quinoa Salad	<b>\$31.00</b>
<b>Azzurri's Spinach Ricotta Agnolotti</b> / Cleveland Napoli Sauce / Grilled Asparagus / Pumpkin Salad (Vegetarian)	<b>\$26.00</b>

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