

# FERDINAND

## ANTIPASTO

<b>OLIVES</b>	mixed marinated olives	6
<b>CHIPS</b>	shoestring fries	8
<b>POLENTA CHIPS</b>	house made polenta chips served with a gorgonzola sauce <b>(v)</b>	9
<b>ARANCINI</b>	mushroom arancini stuffed with mozzarella served with a gorgonzola sauce <b>(v)</b>	13.5
<b>MEATBALLS</b>	slow cooked pork and beef meatballs served with a rich Napoli sauce and house made focaccia	14.5
<b>CALAMARI</b>	salt and pepper calamari served with homemade aioli	16.5

## LE FOCACCE

<b>ALL' AGLIO</b>	garlic, extra virgin olive oil, parsley <b>(v)</b> add mozzarella +2	8
<b>TRICOLORE</b>	cherry tomatoes, basil oil, 125g air freighted buffalo mozzarella balsamic glaze <b>(v)</b>	12.5

## INSALATA

<b>FENNEL</b>	mixed leaves, cherry tomatoes and fennel served with a vinaigrette dressing	9
<b>PEAR</b>	rocket, walnut, pear and shaved Grana Padano served with a balsamic dressing add prosciutto di Parma +3	12.5
<b>CAPRESE</b>	tomato, 125g air freighted buffalo mozzarella and basil drizzled with extra virgin olive oil	13.5

## PASTA

**all pastas are made in house**

<b>CAPRESE</b>	tomato, 125g air freighted buffalo mozzarella and basil drizzled with extra virgin olive oil	13.5
<b>CAVATELLI</b>	house made cavatelli with olives, capers, garlic and Chilli cooked in Napoli sauce <b>(vg)</b>	22.5
<b>GNOCCHI</b>	house made gnocchi with a mixed mushroom, white wine and cream sauce or house made gnocchi with pear and walnuts, in a creamy gorgonzola sauce	22.5 23.5
<b>FETTUCINE</b>	house made fettuccine with slow braised beef ragu or house made fettuccine with chilli, clams, cherry tomatoes and zucchini cooked aglio e olio style	24.5 25.5

*gluten free pizza base add \$4  
(may contain traces of wheat)*

*gluten free chia pasta add \$3*

*olives may contain pips*

*Function spaces available upon  
request large and small*

*Please see website for  
function packages*

## WOOD FIRED PIZZE CLASSICHE

<b>MARGHERITA</b>	tomato base, mozzarella, parmesan and fresh basil	18.5
<b>VERACE</b>	tomato base, 125g air freighted buffalo mozzarella, parmesan and fresh basil add prosciutto di parma +3	20.5
<b>MULIGNANA</b>	tomato base, mozzarella, gorgonzola, roasted eggplant and shaved parmesan add spicy cacciatore salami +2	22.5
<b>DIAVOLA</b>	tomato base, mozzarella, spicy cacciatore salami, wood fire roasted capsicum, olives and rocket <b>(olives may contain pips)</b>	22.5
<b>VERDURE</b>	mozzarella, wood fire roasted zucchini, eggplant and capsicum with garlic oil and shaved parmesan <b>(v)</b>	22.5
<b>CALZONE</b>	tomato base, mozzarella, leg ham, ricotta and wood fire mushrooms	22.5
<b>CAPRICCIOSA</b>	tomato base, mozzarella, shaved leg ham, artichokes and wood fire roasted mushrooms with olives <b>(olives may contain pips)</b>	22.5
<b>4 FORMAGGI</b>	tomato base, mozzarella, gorgonzola, taleggio and parmesan <b>(v)</b>	23
<b>ESTIVA</b>	125g air freighted buffalo mozzarella, mozzarella, seasoned cherry tomatoes, rocket, prosciutto di Parma and shaved parmesan	24.5

## WOOD FIRED PIZZE SPECIALI

<b>BADOLA</b>	tomato base, mozzarella, pork sausage and capsicum	21.5
<b>SFIZIOSA</b>	mozzarella, shaved leg ham, zucchini, ricotta and shaved parmesan	22.5
<b>BROCCOLI</b>	mozzarella, broccoli, taleggio and garlic add pork sausage +2	22.5
<b>INFERNALE</b>	mozzarella, seasoned cherry tomatoes, wood fire roasted eggplant, spicy cacciatore salami and ricotta	22.5
<b>BIANCANEVE</b>	mozzarella, taleggio, potatoes and balsamic glaze add prosciutto di Parma +3	22.5
<b>BOSCAIOLA</b>	mozzarella, potatoes, pork sausage and porcini mushrooms	23.5
<b>PORCINI</b>	mozzarella, gorgonzola, porcini, wood fire roasted mushrooms, truffle oil and parsley <b>(v)</b> add prosciutto di Parma +3	23.5

## WOOD FIRED PIZZE VEGANE

<b>REGINA</b>	tomato base, vegan fior di latte, and fresh basil	20.5
<b>RUSTICO(FOLD OVER)</b>	vegan fior di latte, broccoli, potatoes, garlic, zucchini and parsley	23
<b>PRIMAVERA</b>	vegan fior di latte, seasoned cherry tomatoes, wood fire roasted zucchini, eggplant and capsicum	23.5
<b>SOTTO BOSCO</b>	vegan fior di latte, wood fire roasted mushrooms, artichokes, olives, garlic, and truffle oil	24.5

## DOLCE

<b>AFFOGATO</b>	vanilla bean ice cream served with a shot of espresso add kahlua or frangelico	7.5 13.5
<b>PANNA COTTA</b>	ask our friendly staff for the panna cotta of the day	9.5
<b>TIRAMISU</b>	ferdinands house made tiramisu	10.5
<b>MOUSSE</b>	smooth dark chocolate mousse	9.5