



FIRE & STONE

WOOD OVEN PIZZA

EST. 08

Wine

G **B** **Sparkling Wines**

- 8.0 Dunes & Greene NV Chardonnay Pinot Noir – SA (Piccolo)
 9.0 Valdo Prosecco - Italy (Piccolo)

White Wines

9.0 30.9 Giesen Savignon Blanc – Marlborough, NZ
6.5 25.0 Fire & Stone Savignon Blanc - SA
10.9 34.9 Heggies Riesling – Edenvally, SA
8.9 30.9 Wirra Wirra Scruby Rise Unwooded Chardonnay – McLarenvale, SA
9.9 31.9 Two Italian Boys Moscato – Riverina, NSW

Red & Rose Wines

9.0 30.9 Two Italian Boys Rose – Adelaide Hills, SA
6.5 25.0 Fire & Stone Shiraz - SA
9.0 30.9 Running With The Bulls Tempranillo – Barossa, SA
8.0 30.0 Smith & Hooper Merlot – Wrattenbully, SA
9.9 31.9 Toscolo Chianti – Tuscany, Italy (DOP)
9.9 31.9 Two Italian Boys Sangiovese – Adelaide Hills, SA
37.9 37.9 Nardone Baker Cabernet Sauvignon - McLarenvale, SA
37.9 37.9 Nardone Baker Shiraz - McLarenvale, SA

Desert Wine

6.0 25.9 The Sticky Italian Botrytis Semillion – Riverina, NSW
15.9 15.9 Corkage 750ml

Drinks

Water

Aqua Pura Spring Water	600ml	3.5
San Pellegrino Sparkling Water	1Lt	12.0
	250ml	4.5
Aqua Panna Still Water	1Lt	12.0
	250ml	4.5

Soft Drinks

Schwepes Soda	300ml	3.9
Schwepes Tonic	300ml	3.9
Schwepes Lemonade	300ml	3.9
Schwepes Ginger Ale	300ml	3.9
Solo	300ml	3.9
Pepsi	300ml	3.9
Pepsi Max	300ml	3.9
Agrum Blood Orange	300ml	3.9
Agrum Citrus Blend	300ml	3.9
Coke	330ml	4.2
Fanta	330ml	4.2

Juices

Spring Valley	250ml	3.9
Orange, Apple, Pineapple		
Ice Tea	500ml	4.9
Peach, Lemon		
Tiro	330ml	3.9
Chinotto, Lemonade, Italian Red Orange		

Coffee

	S	L
Cappuccino	3.2	3.7
Caffe Latte	3.2	3.7
Flat White	3.2	3.7
Mocca	3.8	3.7
Hot Chocolate	3.2	3.7
Macchiato	2.8	-
Affogato	4.5	-
Short Black	2.6	-
Long Black	3.2	-
Vienna Coffee	4.5	-
Vienna Choc	4.5	-
Iced Coffee	-	5.5
Iced Chocolate	-	5.5
Liquore Affogato	10.0	10.0
Baileys, Frangelico, Tia Maria		

Tea

	S	L
Enlish Breakfast, Lavender Grey, Honeydew Green, Peppermint	3.0	3.5

Beer & Cider

Import

Corona, Heineken

Australian

Coopers Sparklin Ale, J.Boags Premium Lager,
Hahn Super Dry, Pure Blonde

Light

James Boags Premium Light

The Hills Cider

Apple, Pear

Spirits

Jack Daniels

Glenrothes Select Reserve

2001 Glenrothes Speyside Single Malt

1995 Glenrothes Speyside Single Malt

Jameson's Scotch Whisky

Belvedere Vodka

Canadian Club

Makers Mark Bourbon

Becardi Rum

Tequila

No.3 London Gin

Liquores

Galliano

Black, Vanilla, Sambucca

Frangelico

Lazzaroni Amaretto

Kahlua

Malibu

Apertifs

Campari

Aperol

Rosso Antico

Pimms

Marolo Chinato

Dedestives

8.5

Grand Manier

9.0

Amaro

9.0

8.5

Classic Mixers

Lemon Lime Bitter

4.5

8.5

Lime Cordial, Lemonade, Angostura Bitters

Negroni

15.0

Campari, Marolo Chinato, No.3 London Dry Gin

8.5

Antico

8.0

Rosso Antico, Tiro Blood Orange, Slice of Lemon

Frangelico Sour

9.5

Frangelico, Lemon Juice, Angostura Bitters

Spritz

10.0

10.0

Apperol, Prosecco, Slice of Orange

10.0

15.0

20.0

8.5

9

8.5

8.5

8.5

8.5

10.0

Cocktails

Margarita

14.0

Not the pizza, just the old favourite drink

Bellini

14.0

A little classy. . . with a mixture of Prosecco and peaches

Frangelico Cider

17.0

Nuts and apples are just meant to go together!

Mojito

14.0

9.0

The bitter tang of lime, the fresh fragrance of mint, muddled with brown sugar and mixed with rum.

9.0

French Peach

14.0

9.0

The freshness of cranberry and the bitter tang of lime, shaken not stirred with Absolut Peach

8.5

8.5

Toblerone

15.0

It tastes just like the chocolate

Strawberry Short Cake

17.0

A mixture of fresh strawberries, vanilla gelati and amaretto

8.5

makes the base, iced with whipped cream and fresh

8.5

strawberries

8.5

8.5

12.0

Tapas

- Prawn Skewer** 13.9
Australian organic prawns sautéed in green harissa, honey and brandy, grilled and topped with a lemon lime & orange dressing
- Arancini Balls** 13.9
Rice balls filled with bacon, mozzarella, sautéed onions and porcini mushrooms. Topped with Neapolitan Sauce and shaved parmesan
- Pallini** 13.9
Traditional homemade Italian meatballs topped with Bolognese sauce, rocket and shaved parmesan
- Salt & Pepper Squid** 12.9
Calamari infused with salt, pepper and flour, then served with sweet chilli sauce
- Potato Skins** 13.9
Fried served with bacon, mozzarella, spring onions, sweet chilli & sour cream
- Chorizo & Prawn** 13.9
Pan fired Australian organic prawns chorizo, shallots & garlic
- Caprese Salad** 14.0
Shaw River buffalo mozzarella, fresh basil, fresh vine ripened tomatoes & extra virgin olive oil
- Vongole** 15.0
Fresh S.A. Cockles, spring onions, tomato, shallots, garlic, chilli and parsley in a white wine sauce.

Breads

Available in 9" only

- Roma Bruschetta** 7.9
Pizza with home made pesto base, fresh marinated tomatoes & bocconcini
- Garlic Pizza** 5.9
Pizza base with wood oven roasted garlic topped with salt, pepper & parsley butter
- Herb Pizza** 5.9
Pizza base with an Italian herb mixture topped with wood oven roasted garlic, salt, pepper & parsley butter
- Potato Pizza** 7.9
Slices of potato marinated in garlic, salt, pepper and herbs placed on a pesto base topped with olive oil & basil
- The Luigi** 6.9
Pizza base wood oven roasted garlic topped with salt, pepper,

Sides & Salads

- Wedges** 10.9
Served with sour cream and sweet chilli sauce
- Chips** 9.9
Served with tomato sauce
- Garden Salad** 10.9
Mixed Lettuce, tomato, cucumber topped with a balsamic dressing
- Greek Salad** 14.9
Mixed Lettuce, tomato, olives cucumber and fetta topped with a Greek dressing
- Chicken Caesar** 18.9
Mixed lettuce with bacon, chicken, croutons and egg topped with Parmesan & Caesar dressing

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Ingredients:

- a light but chewy crust with a bit of scorching to the edges, thin but still able to hold itself. Hints of smokey flavour from the wood oven and perfectly cooked topping.

Method:

To achieve this our pastry is pre-fermented and allowed to bloom for over twenty four hours using a very high protein flour from Naples, this makes the pizza light, with the perfect elasticity for it to be hand rolled.

This perfect base is then topped only with the best South Australian, Australian and Imported ingredients from such suppliers as San Jose smallgoods, Spencer Gulf Prawns (SA), Shaw River Buffalo Mozzarella (the only untouched Italian buffalo herd in Australia), Simply Fresh - Fruit & Vegetables and Basile (importer of Italian products).

Cooking Time:

Approximately four to six minutes at 400°C

Farina

The flour of Naples. The strength and tradition: these two words hold Molino Caputo's values

Since 1942, the traditions of producing the best quality flour have passed from father to son making Caputo the most superior on the market

Caputo source only the finest grains from around world and they understand what it takes to make the perfect pizza flour.



La Farina di Napoli

12" Pizza's Only*

Shaw River Buffalo Mozzarella is subject to availability *

3 Amigos	19.9
Napolitana sauce, mozzarella, bocconcini and fetta	
Margherita	19.9
Napolitana sauce, mozzarella, fresh marinated tomatoes, fresh basil & bocconcini. Topped with a drizzle of balsamic	
Specialii	20.9
Napolitana sauce, mozzarella, San Jose shoulder ham, mushroom, salami, roast capsicum & olives	
Hawaiian Slice	18.9
Napolitana sauce, mozzarella, San Jose shoulder ham & pineapple	
King Salami	19.9
Napolitana sauce, mozzarella, salami & olives	
The Yankee Doodle	20.9
Napolitana sauce, mozzarella, San Jose shoulder ham, double smoked bacon, mushroom & olives	
Veggie Patch	19.9
Napolitana sauce, mozzarella, mushroom, capsicum, Spanish onion, olives & oregano	
Tutti Mangiasti The Lot (optional anchovies)	21.9
Napolitana sauce, mozzarella, San Jose shoulder ham, mushroom, salami, roast capsicum, double smoked bacon, onion, pineapple & olives	
The Bambino	17.9
Napolitana sauce, mozzarella & San Jose shoulder ham	
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BBQ Chook	22.9
Napolitana & BBQ sauce, mozzarella, double smoked bacon, marinated chicken breast & pineapple	
Yiros	22.9
Napolitana Sauce, mozzarella, marinated lamb & chicken breast, cherry tomato & Spanish onion. Topped with home made garlic sauce & tabouli	
Pollo	22.9
Napolitana Sauce, mozzarella, baby spinach, sun-dried tomato, Spanish onion, marinated chicken breast & bocconcini	
Prosciutto & Artichoke	23.9
Napolitana Sauce, mozzarella, mushrooms, marinated artichoke and olives. Topped with prosciutto, fresh basil and parmesan	
Extra Meaty	22.9
Bolognese sauce, mozzarella, San Jose shoulder ham, double smoked bacon & salami	
Smokey Porco	25.9
Napolitana Sauce tainted with BBQ sauce, mozzarella, shoulder ham, salami, bacon, flat pancetta, chorizo sausage and shallots	
F.O.B.	25.9
Napolitana Sauce, mozzarella, marinated Australian calamari, organic Australian prawns and mussels	
Salty Porco	23.9
Napolitana Sauce, mozzarella, mushroom, bocconcini & fresh marinated tomatoes. Topped with San Jose gold medal prosciutto, fresh basil and a drizzle of olive oil	
Tandoori	22.9
Napolitana Sauce, mozzarella, tandoori chicken & Spanish onion. Topped with sour cream & mango chutney	
Prestige Vegg	23.9
Napolitana Sauce, mozzarella, sundried tomatoes, roast capsicum, roast pumpkin, mushroom, bocconcini, olives & pesto	
Garlic Prawn	25.9
Napolitana Sauce, mozzarella, pan-seared organic Australian prawns in a creamy, white wine, parmesan, garlic & spring onion sauce	
The Big Bug	25.9
Napolitana Sauce, mozzarella, green harissa, Morton Bay bugs and organic Australian prawns sautéed in Asian spices. Topped with rocket and a lemon, lime & orange dressing	
Crackling Hearts	23.9
Napolitana Sauce, mozzarella, semi dried tomatoes, marinated artichoke hearts, baby spinach, San Jose flat pancetta & bocconcini	
Italian Rocket	23.9
Bolognese Sauce, mozzarella, San Jose Italian sausage and flat pancetta. Topped with rocket & shaved parmesan	
Bianca	26.9
Pizza base smeared with black truffle, olive oil, fresh basil, shallots, garlic & fiore di latte. Topped with olive oil, grated parmesan, San Jose gold medal prosciutto & fresh rocket	
The Original	23.9
Napolitana Sauce, Shaw River Fresh Buffalo mozzarella, fresh basil, salt, pepper & oregano. Topped with olive oil and fresh basil	

Pasta

Fettuccini, Penne, Spaghetti.
Gnocchi & Tortellini extra \$3.00

Alla Panna	17.9
Creamy sauce with double smoked bacon and mushrooms sautéed in white wine and parmesan	
Cabonara	17.9
Creamy sauce with double smoked bacon sautéed in wh parmesan and egg	
Napolitana	15.9
Homemade traditional Napolitana Sauce	
Bolognese	16.9
Homemade traditional sauce blended with a fine selection of mince meat	
Vegetarian	17.9
Napolitana sauce with mushrooms, roast capsicums, semi-dried tomatoes, onions and olives	
Creamy Chicken (optional cinnamon)	16.9
Creamy white wine sauce with sautéed onions, parmesan, breast chicken pieces & cinnamon	
F.O.B.	19.9
Napolitana sauce with marinated Australian calamari, organic Australian prawns, mussels and W.A. blue swimmer crab topped with garlic and a parsley & basil pesto	
Salsicce	17.9
Pan seared San Jose flat pancetta and Italian sausage topped with napolitana sauce	
Pollo	17.9
Creamy white wine & parmesan sauce with sautéed onion, bacon, breast chicken & broccoli	
Bianca (Recommended with Gnocchi)	19.9
Pan seared onion, fresh tomato, chorizo sausage topped with fresh goats curd & shredded prosciutto	

Mains

Porterhouse Schnitzel	19.5
Served with chips & garden salad	
Chicken Schnitzel	18.5
Served with chips & garden salad	
Sauces	3.5
- creamy mushroom sauce, green peppercorn, plain gravy & Parmigianna	
Calzone Rustico	21.9
Folded pizza with your choice of the traditional pizza toppings topped with bolognese or napolitana sauce	
Salt & Pepper Squid	20.9
Fresh Australian squid lightly dusted in flour and fried, served with chips and salad	
Sliders (2)	19.9
Glazed buger bun, beef patty, shallot, pickles, mustard, tomato sauce and aioli served tater tots	
Fire & Stones Wood Oven Roasted Ribs	
Wood oven roasted pork ribs in our home made BBQ sauce. Served with wedges and a garden salad	
The Slab (1kg)	28.9
½ Slab (500g)	20.9

Desert

Dessert pizza available in 9" only

Nutella Fold 15.9
Pizza base folded over Nutella & Ferrero Rocher's topped with Frangelico icing & coffee gelati

Strawberry Sensations 15.9
Fresh strawberries reduced to a syrup, infused with Frangelico, spread with vanilla custard & served with assorted gelati stacks

Kinder 15.9
Pizza base with vanilla custard & Kinder chocolate. Served with assorted gelati stacks

Mars 15.9
Pizza base with vanilla custard, Mars bar & a drizzling of caramel. Served with assorted gelati stacks

Banana Caramel 15.9
Pizza base spread with vanilla custard, caramel & fresh banana. Served with assorted gelati stacks

Apple Pie Calzone 15.9
Apple and cinnamon mixture placed in folded pastry then topped with vanilla custard & vanilla gelati

Cherry Ripe Pizza 15.9
Pizza base with vanilla custard & Cherry Ripe. Served with assorted gelati stacks

Gelati
Chocolate, Biscotto, Vanilla, Coffee & Strawberry

Single Scoop 4.9
Double Scoop 6.9