

PIZZA MENU

SERVED FROM 5.30PM–8.00PM FRIDAY & SATURDAY NIGHT

	– 11" sugo base –		– 11" garlic base –	
PIZZA	THE APPRENTICE [margherita]	22	DUCTILITY [duck]	28
	sugo, basil, fior di latte, parmesan, extra virgin olive oil		confit garlic, fior di latte, confit duck, rocket, red onion, spring onion, smoky plum & hoisin sauce	
	THE FORGE [pepperoni]	26	THE IRON PIG [prosciutto]	28
	sugo, oregano, fior di latte, pepperoni, olives, extra virgin olive oil		confit garlic, fior di latte, prosciutto, spiced poached pear, fresh rocket	
	THE BLACKSMITH [chicken]	26	THE CHISEL [mushroom]	25
sugo, roasted chicken, fior di latte, basil, cherry tomatoes, pesto		confit garlic, fior di latte, truffled mushrooms, provolone, parmesan, thyme, truffle oil		
THE TEMPER [spiced sausage]	27	THE PATCH [vegetarian]	25	
sugo, fior di latte, spiced csabai sausage, caramelised onion, red capsicum		confit garlic, fior di latte, parmesan, potato, red capsicum, pesto		
THE HAMMER [lamb]	28	GARLIC BREAD gfo, df, ve	10	
sugo, marinated lamb shoulder, fior di latte, danish feta, red onion, greek yoghurt sauce				
ADD ONS	prosciutto	5	GF = gluten free, GFO = gluten free option VE = vegan, VEO = vegan option DF = dairy free, DFO = dairy free option	
	ham, pepperoni, spiced sausage (csabai)	4	our kitchen does use allergen containing ingredients	
	mushrooms, olives, red onion, vegan cheese	3	please let us know if you have any dietary requirements so that we can best accommodate your needs	
	fresh chilli paste, jalapeños			
	capsicum, pesto	2		
gluten free base	4			



TAPAS MENU

SERVED FROM 5.30PM–8.00PM FRIDAY & SATURDAY NIGHT

SALAD

PEKING DUCK PANCAKES 5p, df 25
peking duck, spring onion, cucumber
w hoisin dipping sauce

SALT & PEPPER SQUID gf, df 27
szechuan salt & pepper local squid, chips
& salad, sweet chilli & spring onion aioli

NACHOS gf, dfo, veo 18
mixed bean nachos w avocado,
mex cheese, corn salsa, sour cream

H&T BEER BATTERED FISH & CHIPS df 26
seasonal fish in a crispy beer batter, seasoned
chips & salad, charred lemon, tartare

AMERICAN PORK RIBS gf, df 26
full rack of ribs w sticky bourbon bbq glaze
chips & salad

THAI SALAD gf, dfo, veo 16
mesclun greens, capsicum, spring onion,
coriander, shallots, bean sprouts, vermicelli
noodle w thai dressing



SMALL PLATES

SPRING ROLLS 3p, df 16
house made

– pork & mixed vegetable, vermicelli
w nahm jim sauce

– vegetable, vermicelli w nahm jim sauce
veo - sweet chilli sauce

LAMB KOFTAS gfo, dfo 16
3 middle eastern spiced lamb koftas,
tzatziki, charred lemon w warmed flat bread

ARANCINI 5p, df, ve 16
mushroom & white wine arancini
w sugo dipping sauce

PRAWN TWISTERS 6p 16
crispy prawn cones w jalapeno aioli

HALLOUMI CHIPS gf 16
crumbed halloumi served w puréed
pommegranate jam

SEASONED WEDGES gf, df, veo 14
w sour cream & sweet chilli

GARLIC BREAD gfo, df, ve 10

THE HAWAIIAN PIZZA 9" 16
[ham & pineapple]

sugo, mozzarella, ham, pineapple

SPAGHETTI BOLOGNESE 14

FISH & CHIPS df 16
battered fish, chips & salad

DESSERT

HNT DONUT BALLS dfo, veo 16
hot donut balls w caramel sauce,
vanilla bean ice cream, toffee shards

HAMMER 'N' TONGS
EST 2020

S T R A T H A L B Y N