

Pizza

Vegan / Dairy free cheese	+2.5
Half / Half combination	+2.5
Gluten-free base (11inch)(not suitable for coeliacs)	+2
Piccolo (approx. 8inches) Grande (approx. 12inches)	
Margherita** (✳)	17 21
Cheese blend, tomato sauce, cherry tomatoes, bocconcini, oregano + basil	
Cow Huggin' Hippy** (✳)	22 26
Cheese blend, tomato sauce, roasted capsicum, artichoke, red onion, eggplant, sundried tomato + chimichurri	
Scarlet P (✳)	23 27
Cheese blend, creamy sauce, pumpkin, goats cheese, spinach + pine nuts	
The Whole Kit (and caboodle)** (✳)	23 27
Cheese blend, tomato sauce, mushroom, artichoke, tomato, red onion, capsicum, olives, spinach + feta	
The (not so) Raw Deal** (✳)	23 27
Vegan cheese, tomato sauce, cumin, eggplant, spinach, capsicum, red onion + chickpea patties	
Bambino**	21 25
Cheese blend, tomato sauce, ham + pineapple	
Niccinator**	23 27
Cheese blend, tomato sauce, mushroom, ham, olives + feta	
Chilleroni**	22 26
Cheese blend, tomato sauce, pepperoni, chilli flakes, capsicum + onion	
Pepped up**	23 27
Cheese blend, garlic + tomato sauce, pepperoni, mushroom, bocconcini	
Peelin' Blue ('cause your bacon my heart)**	23 27
Cheese blend, parmesan, olive oil + garlic, potato, bacon, blue cheese, onion + parsley	
(it ain't) Rocket Science**	23 27
Cheese blend, parmesan, olive oil + garlic, brussels sprouts, fresh rocket + prosciutto	
Capricciosa**	23 27
Cheese blend, tomato sauce, prosciutto, mushroom, anchovies, tomato + olives	
Darling Range**	23 27
Cheese blend, tomato sauce, chicken, artichoke, feta + avocado	
Foghorn Leghorn**	24 28
Cheese blend, bbq + tomato sauce, chicken, basil, red onion + roasted capsicum	
Emberino**	24 28
Cheese blend, tomato sauce, chilli chicken, beans, jalapeños, avocado, salsa + sour cream	
Nutty Chook **	24 28
Cheese blend, satay sauce, satay chicken, pumpkin, capsicum, onion, coriander + cashews	

pizza

Piccolo (approx. 8inches) | **Grande** (approx. 12inches)

Classic Italian**	24 28
Cheese blend, tomato sauce, cacciatore, prosciutto, tomato, olives, red onion + basil	
Cacc-22**	24 28
Cheese blend, tomato sauce, cacciatore, caramelised onion, cherry tomatoes, goats cheese, artichoke + balsamic reduction	
Alcapone**	24 28
Cheese blend, tomato sauce, beef, bacon, cacciatore, olives, chilli + roasted capsicum	
Carnivore**	25 29
Cheese blend, bbq + tomato sauce, chicken, bacon, ham, beef, cacciatore + Hollandaise (you won't regret it...)	+2.5
You've Got Beef	25 29
Cheese blend, gravy, rosemary, roast beef, pumpkin, potato + caramelised onion	
The Whole Shabang**	25 29
Cheese blend, tomato sauce, beef, bacon, cacciatore, chicken, tomato, capsicum, red onion, pineapple, olives + basil	
The King**	25 29
Cheese blend, olive oil + garlic, prawns, cherry tomatoes + parsley	
Embers Sea**	25 29
Cheese blend, tomato sauce, prawns, smoked salmon, red onion, capsicum + avocado	
Pappatore**	25 29
Cheese blend, tomato sauce, prawns, cacciatore, chilli, paprika + capsicum	
Chimi Hendrix**	26 30
Cheese blend, tomato sauce, lamb, mushroom, red onion, coriander + chimichurri	
(can't) Beta Lambda**	26 30
Cheese blend, olive oil, lamb, rosemary, caramelised onion, olives, feta + tzatziki	

** Ingredients on pizza can be adjusted to be **gluten friendly**.

Pizza made on **gluten free bases** are prepared in the same area and oven as regular bases. Due to the large amount of flour (gluten) in these areas, pizzas on gluten free bases will contain small amounts of flour and are **not suitable for coeliacs**. The Creamy sauce / Satay sauce / Gravy used on our pizzas contains flour (gluten).

(✳) Can be modified to be **vegan friendly**.

Please Note:

Not all ingredients are listed. Within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, soy, dairy products and other allergens. We do our best to cater for all requests but the decision to consume a meal is the responsibility of the diner. Should you require our chefs to omit an item please consult our friendly wait staff, all changes will be assumed to be due to taste rather than allergy/intolerance unless stated otherwise. Changes to items on the menu may incur a surcharge. We choose to serve meals in hot dishes, and with sharp knives and pointy forks, so please take care when consuming them.

Public Holiday Surcharge 10%.