

# BACK BAR PIZZA

## PIZZA

All pizzas are 12" | Gluten Free +\$4

### Potato

\$20

White base, potato, leek, rosemary, notzarella, parmesan

### Mushroom

\$20

White base, mushroom, caramelised onion, thyme, notzarella, rocket

### Pumpkin

\$20

Tomato base, pumpkin, feta, carmelised onion, notzarella, basil

### BBQ Jackfruit

\$20

Tomato base, BBQ jackfruit, red onion, jalapeños, notzarella, smokey chipotle aioli, oregano

### Zucchini

\$20

White base, chargrilled zucchini, caramelised onions, green olives, notzarella, parsley

### Margherita

\$18

Tomato base, notzarella, basil

## KIDS

### Kids Margherita

\$12

Tomato base, notzarella

SCAN QR CODE  
TO ORDER



## EXTRAS

Leek, Rocket, Olives, Thyme, Parsley, Basil, Jalapeños

\$2

Potatoes, Mushrooms, Pumpkin, Red onion, Caramelised onions, Chargrilled zucchini  
Parmesan, Notzarella, Feta

\$3

\$4

## SMALL PLATES

### Cauliflower Tacos

\$16

Two open tacos, guacamole, cauliflower, red cabbage, smokey chipotle mayo, crispy shallots, coriander, lime

### Quinoa Salad

\$10

Quinoa, peas, rocket, feta, avocado, olive oil + lemon, mint

### Marinated Broccoli Salad

\$10

Marinated broccoli, spinach, edamame, crispy shallots, sesame seeds, mint

### Hot Chips

\$8

Air-fried chips with rosemary salt

## DESSERT

### Chocolate Fudge Brownie

\$12

Chocolate fudge brownie served with coconut yoghurt + strawberry chia jam

*Our menu is 100% plant based*

# DRINKS

## WINE

### Sparkling

	Glass	Bottle
Amanti Prosecco, Italy	\$11	\$45
Fleury Champagne, France	\$16	\$80

### White

Pour Le Vin Sauvignon Blanc, France	\$12	\$45
Shut the Gate, Riesling, SA	\$13	\$50
Terra Viva Pinot Grigio, Italy	\$13	\$50
Dominique Portet Chardonnay, VIC	\$14	\$55
Le Domaine d'Henri Chablis, France		\$75

### Rosé

Fabre en Provence Rosé, France	\$13	\$50
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### Red

Granite Hills Pinot Noir, VIC	\$14	\$55
Harvest Syrah, SA	\$13	\$50
Shut the Gate Tempranillo, SA	\$14	\$55
Domaine Parent Pommard, France		\$95

*All wines are organic, low-intervention  
and bio-dynamic*

## BEER + CIDER

### Beer

Asahi	\$10
Balter XPA	\$11
Balter Captain Sensible	\$11
Brewmanity Social Beast Pale Ale	\$11
Brewmanity Tango + Splash Juicy Lager	\$11
Carlton Draught	\$10
Cascade Light	\$10
Great Northern	\$10
Peroni	\$10
Pure Blonde	\$10

### Cider

Colonial Brewing Co. Bertie Apple Cider	\$9
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## NON-ALCOHOLIC

Virgin G&T	\$5
Virgin Margarita	\$5
Remedy Kombucha	\$5
Naked Life Sodas	\$5
Kreol Sparkling	\$5

*Make it dirty ... +\$6*

## COCKTAILS

### Espresso Martini

Vodka, coffee liqueur, espresso

**\$19**

### Aperol Spritz

Aperol, prosecco, soda

**\$18**

### Limoncello Spritzer

Limoncello, prosecco, fresh lemon, soda

**\$18**

### Margarita

Tequila, cointreau, fresh lime, agave

**\$19**

## SPIRITS

Bombay Dry Gin + tonic	\$11
Hendricks Gin + tonic	\$13
Jose Cuervo Esp Gold Tequila	\$12
Absolut Vodka	\$11
Grey Goose Vodka	\$13
Johnnie Walker Black Label	\$10
Jack Daniels	\$11