

BEER.

Draught lager, 4.2% Schooner \$9 Jug \$20

Pale Ale, 4.2% Schooner \$9 Jug \$20

Ask our staff for other packaged beers, seltzers, non alcoholic drinks and more!

WINE.

All our wines are either local or from small, environmentally conscious who farm organically and respect the environment. We have specifically kept the list small yet commanding in order to reduce wastage. All wines labelled V+ are vegan.

WHITE/PINK. Glass \$13 Bottle \$43
Bottle \$62

Ask our staff for the options.

SPARKLING. Bottle \$41

Ask our staff for the options.

RED. Glass \$13 Bottle \$41
Bottle \$62

Ask Our staff for the options..

We often have a special bottle or two on offer, chat to our staff for what's pouring

COCKTAILS

MARACUYA MARGARITA \$20
Tequila, Cointreau, Passionfruit Pulp, Lemon Slice, Sugar Syrup

SPICED MOJITO \$18
Sailor Jerry Spiced Rum, Lime Sugar Syrup, Soda Water

STRAWBERRY INFUSED SANGRIA \$18
Poached Pear + Strawberries & syrup, Grenache, Lemon, Lime, Mint, Soda Water

SCARLET ELIXIR \$18
Shiraz, Gin, House Made Syrup, Orange

VODKA OR GIN SPIKED SOFT DRINKS \$15
White Light Vodka Or Triple G Gin w/ House made syrups made with fruit & topped with soda water
- Passiona (Passionfruit & Pineapple)
- Strawberry & Pear
- Watermelon, Apple & Mint
- Ginger

MARGARITA \$18
Espolon Tequila Blanco, Cointreau, Lime, Sugar Syrup

FLOWER SPHERE COSMOPOLITAN \$20
Ice Sphere With Frozen Edible Flowers, White Light Vodka, Cointreau, ALime, Pink Cranberry Juice

NON ALCOHOLIC.

HOUSE MADE PASSIONA Glass \$6 1L \$12
Passionfruit, Pineapple & Lemon

HOUSE MADE STRAWBERRY & PEAR W/LIME Glass \$6 1L \$12

HOUSE MADE WATERMELON, APPLE & MINT W/LIME Glass \$6 1L \$12

HOUSE MADE GINGER BEER Glass \$6 1L \$12

SPARKLING WATER Glass \$4 1L \$8

REMEDY ORGANIC KOMBUCHA 330ML \$6
(ASK STAFF FOR FLAVOURS)

COKE CAN 375ML \$4

COKE NO SUGAR 375ML \$4

PASITO CAN \$4



S M A L L P R I N T

PIZZA BAR

M A K E P I Z Z A

N O T W A S T E

PIZZA.

All pizzas are 12" and come with a tomato napoli base (except the potato and mushroom pizzas). Gluten free base available at \$6 extra.

MARGHERITA Fior Di Latte & Basil	\$23v
VEGAN MARGHERITA Dairy Free Fior Di Late & Basil	\$25 v+
MUSHROOM White base, Button Mushrooms, Shimeji Mushrooms, Basil & Thyme - Add Truffle Oil (\$3) and Fior Di Latte (\$6)	\$26v+
EGGPLANT Roast Eggplant, Cherry Tomatoes, Gremolata & Chilli Jam -Add Goat Cheese (\$4)	\$26 v+
PUMPKIN Roast Pumpkin, Vegan Feta, Sage, Caramelised Onion & Toasted Pistachio	\$26 v+
POTATO White base, Potato, Red Onion, Rosemary, Goats Cheese, Mozzarella - Add Prosciutto (\$6)	\$27 v, v+0
PROSCIUTTO Prosciutto, Pear, Mozzarella, Gorgonzola & Rocket	\$29
CAPRICCIOSA Ham, Black Olives, Fior Di Latte, Mozzarella, Artichoke Tapenade & Button Mushrooms - Add Anchovies (\$4)	\$29
CHICKEN Smoked Paprika Chicken, Red Onion, Lime, Parsley, Chilli Jam and Mozzarella	\$27
SEAFOOD White base, Chilli Garlic Prawns, Zucchini, Birds Eye Chilli, Coriander and Lime	\$30
LAMB Slow Cooked Lamb, Mozzarella, Red Onion, Cherry Tomato, Yoghurt, Fresh Mint & Chilli Oil	\$29
HAM & PINEAPPLE Mozzarella, Ham & Pineapple	\$28
PEPPERONI Salami, Mozzarella & Parsley -Add Olives (\$3)	\$28
NOAH'S ARK Salami, Spanich, Red onion, Fior Di Latte, Cooked prosciutto, Oregano, Chilliflakes	\$29
VEGAN PEPPERONI Vegan Salami, Dairy Free Mozzarella, Button Mushroom & Chilli Jam (cannot be made gluten free).	\$28
FOUR CHEESE Fior Di Latte, Gorgonzola, Parmesan & Goats Cheese	\$28v
TOSCANA Spinach, Sun-dried Tomatoes, Mozzarella, Red Onion, Oregano, Black Olives & Fresh Parmesan	\$26 v
E CIPOLLA Ricotta cheese base, Oyster mushroom, Caramelized Onion, Truffle oil, Rosemary, Pecorino cheese	\$28v, v+0

SIDES.	
HOT CHIPS w/ Rosemary Salt & Your Choice of Garlic Aioli OR Smokey BBQ Sauce	Small \$12 Large \$16 GF, V, V+0
CAULIFLOWER CHIPS w/ Smoked Aioli	Small \$14 Large \$18 GF, V, V+0
HOUSE SALAD Rocket, Pear, Walnut, Parmesan & Honey Dressing	\$18 GF, V
GARLIC PIZZA 9" White Base w/ Mozzarella & Parsley	\$18 v
VEGAN GARLIC PIZZA 9" White Base w/ Dairy Free Mozzarella & Parsley	\$18 v+
ARANCINI BALLS Deep Fried Arancini Balls With Rocket, Pecorino Cheese, Marinara Sauce	\$18 v+

V - Vegetarian | V+ - Vegan | V+0 - Vegan option | GF - Gluten free. Please note: A 15% surcharge applies for public holidays.

Please be aware that our kitchen is not a gluten free or allergen free environment. All animal products are free range where possible, however our chefs are not. Thanks for dining with us! Social: @smallprintpizzabar

PIMP YOUR PIZZA

- \$3** Chilli Jam, Pineapple, Truffle Oil, Basil, Rocket, Black Olives, BBQ sauce or Aioli on the side
- \$4** Button Mushrooms, Anchovies, Parmesan, Goats Cheese, Gorgonzola
- \$5** Dairy Free Fior Di Latte, Dairy Free Mozzarella, Salami, Vegan Salami, Vegan Feta, Ham
- \$6** Slow Cooked Lamb, Fior Di Latte, Prosciutto, Smoked Paprika Chicken

SUN'S OUT?



Borrow a picnic rug and some outdoor games, head across to the beautiful Victoria Gardens (opposite us).

Glorious.

MARG MONDAYS



\$8 house Margaritas

\$28 Marg + Marg

\$5 Schooners



CHEAP TUESDAYS.

All pizzas \$18 (excludes delivery)



PIZZA SPECIALS.

New specials every fortnight rotating for all dietary

requirements (not available for delivery, see specials board or socials).

MAKE PIZZA NOT WASTE



1/ Food from raw ingredients, using every part.



2/ Organic waste to compost, not to landfill.



3/ Seasonal, local, vegetable focussed menus with all meat free-range.



4/ Reducing packaging, where possible (with help from our suppliers).

We strive to become a self sufficient, zero waste venue. Everything you see (and can't see) has been thoughtfully procured to minimise our impact and maximise your experience.



HAPPY HOUR
4:00 PM - 7:00 PM

\$7 Schooners Craft Beer & Cider | \$8 Tap Wine

