

BEER.

Deed's Draught lager, 4.2% Glen Iris	Schooner \$9	Jug \$22
Deed's Pale Ale, 4.2% Glen Iris	Schooner \$9	Jug \$22

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.

Continental Platter Pinot Gris, Adelaide Hills (V+)	Glass \$9	Bottle \$43
Rouleur Chardonnay, Yarra Valley		Bottle \$62

SPARKLING.

The King & I Prosecco, King Valley (V+)		Bottle \$41
---	--	-------------

RED.

The King & I 'Nuovo Rosso', King Valley Vic (V+)	Glass \$9	Bottle \$41
Bill Downie Pinot Noir, Vic (V+)		Bottle \$62

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

COCKTAILS

SPICED MOJITO Sailor Jerry Spiced Rum, Lime Sugar Syrup, Soda Water		\$22
---	--	------

STRAWBERRY INFUSED SANGRIA Poached Pear + Strawberries & syrup, Grenache, Lemon, Lime, Mint, Soda Water		\$22
---	--	------

DARK & STORMY Sailor Jerry Rum, Lime, House-made Ginger Syrup, Soda Water		\$22
---	--	------

VODKA OR GIN SPIKED SOFT DRINKS 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		\$17
---	--	------

MARGARITA Espolon Tequila Blanco, Cointreau, Lime, Sugar Syrup		\$24
--	--	------

FLOWER SPHERE COSMOPOLITAN Ice sphere with frozen edible flowers, White Light Vodka, Cointreau, ALime, Pink Cranberry Juice		\$26
---	--	------

NON ALCOHOLIC.

HOUSE MADE PASSIONA Passionfruit, Pineapple & Lemon	Glass \$8	1L \$14
---	-----------	---------

HOUSE MADE STRAWBERRY & PEAR W/LIME	Glass \$8	1L \$14
--	-----------	---------

HOUSE MADE WATERMELON, APPLE & MINT W/LIME	Glass \$8	1L \$14
---	-----------	---------

HOUSE MADE GINGER BEER	Glass \$8	1L \$14
-------------------------------	-----------	---------

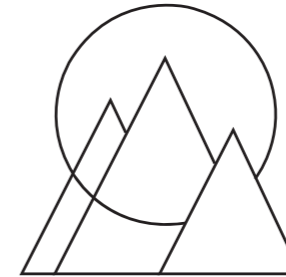
SPARKLING WATER	Glass \$5	1L \$10
------------------------	-----------	---------

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

COKE CAN 375ML	\$4	
-----------------------	-----	--

COKE NO SUGAR 375ML	\$4	
----------------------------	-----	--

PASITO CAN	\$4	
-------------------	-----	--



S M A L L P R I N T

P I Z Z A B A R

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	\$24.5 v
VEGAN MARGHERITA Dairy Free Fior Di Late & Basil	\$26.5 v+
MUSHROOM White base, Button Mushrooms, Shimeji Mushrooms, Basil & Thyme - Add Truffle Oil (\$2) and Fior Di Latte (\$4)	\$26 v+
EGGPLANT Roast Eggplant, Cherry Tomatoes, Gremolata & Chilli Jam - Add Goats Cheese (\$4)	\$26 v+
PUMPKIN Roast Pumpkin, Vegan Feta, Sage, Caramelised Onion & Toasted Pistachio	\$27 v+
POTATO White base, Potato, Red Onion, Rosemary, Goats Cheese, Mozzarella - Add Prosciutto (\$6)	\$26 v, v+o
PROSCIUTTO Prosciutto, Pear, Mozzarella, Gorgonzola & Rocket	\$30
CAPRICCIOSA Ham, Black Olives, Fior Di Latte, Mozzarella, Artichoke Tapenade & Button Mushrooms - Add Anchovies (\$4)	\$31
CHICKEN Smoked Paprika Chicken, Red Onion, Lime, Parsley, Chilli Jam and Mozzarella	\$29
SEAFOOD White base, Chilli Garlic Prawns, Zucchini, Birds Eye Chilli, Coriander and Lime	\$32
LAMB Slow cooked Lamb, Mozzarella, Red Onion, Cherry Tomato, Yoghurt, Fresh Mint & Chilli Oil	\$32
HAM & PINEAPPLE Mozzarella, Ham & Pineapple	\$29
PEPPERONI Salami, Mozzarella & Parsley - Add Black Olives (\$3)	\$29
VEGAN PEPPERONI Vegan Salami, Dairy Free Mozzarella, Button Mushrooms & Chilli Jam (cannot be made gluten free)	\$28 v+
FOUR CHEESE Fior Di Latte, Gorgonzola, Parmesan & Goats Cheese	\$28 v
TOSCANA Spinach, Sun-dried Tomatoes, Mozzarella, Red Onion, Oregano, Black Olives & Fresh Parmesan	\$28 v, v+o

SIDES.

HOT CHIPS w/Rosemary Salt & Your Choice of Garlic Aioli OR Smokey BBQ Sauce	Small \$11 Large \$14.5 GF, v, v+o
CAULIFLOWER CHIPS w/Smoked Aioli	Small \$15.5 Large \$19 GF, v, v+o
HOUSE SALAD Rocket, Pear, Walnut, Parmesan & Honey Dressing	\$16 GF, v
GARLIC PIZZA 9" White Base w/ Mozzarella & Parsley	\$18 v
VEGAN GARLIC PIZZA 9" White Base w/ Dairy Free Mozzarella & Parsley	\$19.5 v+

V - Vegetarian | V+ - Vegan | V+O - 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.

- \$4** Chilli Jam, Pineapple, Truffle Oil, Basil, Rocket, Black Olives, BBQ sauce or Aioli on the side
- \$5** Button Mushrooms, Anchovies, Parmesan, Goats Cheese, Gorgonzola
- \$6** Dairy Free Fior Di Latte, Dairy Free Mozzarella, Salami, Vegan Salami, Vegan Feta, Ham
- \$7** 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



\$9 house Margaritas

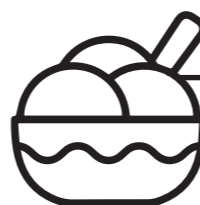
\$30 Marg + Marg

\$7 Deeds Schooners



CHEAP TUESDAYS.

All pizzas \$18
(excludes delivery)



SOMETHING SWEET.

WARM OREO CHOCOLATE BROWNIE Hot Chocolate Sauce, Pistachios, Oreo Biscuit Pieces with your choice of Vanilla Ice Cream OR Dairy Free Ice Cream	\$17 v, v+o
ICE CREAM per scoop - Add Warm Chocolate Sauce \$2, Crushed Oreos, \$2	\$6 GF, v
DAIRY FREE ICE CREAM per scoop - Add Warm Chocolate Sauce \$2, Crushed Oreos, \$2	\$6 GF, v+

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
4PM-6:30PM

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