

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

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

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

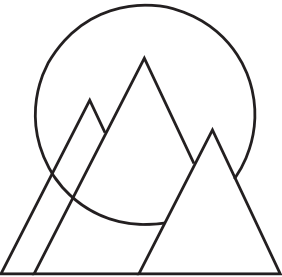
VODKA OR GIN SPIKED SOFT DRINKS	\$17
White Light Vodka Or Triple G Gin w/House made syrups made with fruit & topped with soda water	
- Passiona (Passionfruit & Pineapple)	
- Strawberry & Pear	
- Watermelon, Apple & Mint	
- Ginger	

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

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

NON ALCOHOLIC.

HOUSE MADE PASSIONA	Glass \$8	1L \$14
Passionfruit, Pineapple & Lemon		
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	\$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	\$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	Small \$11 Large \$14.5 GF, v, v+o
CAULIFLOWER CHIPS	Small \$15.5 Large \$19 GF, v, v+o
HOUSE SALAD	\$16 GF, v
GARLIC PIZZA 9"	\$18 v
VEGAN GARLIC PIZZA 9"	\$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

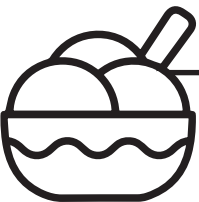


\$9 house Margaritas
\$30 Marg + Marg
\$7 Deeds Schooners



CHEAP TUESDAYS.

All pizzas \$18
(excludes delivery)



PIZZA SPECIALS.

New specials every fortnight rotating for all dietary requirements (not available for delivery, see specials board or socials).

SOMETHING SWEET.

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

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