

S M A L L P R I N T

P I Z Z A B A R

PIZZA.

All pizzas are 12" and come with a tomato napoli base (except the potato pizza).
Gluten free base are available at \$4 extra.

MARGHERITA Fior Di Latte & Basil \$18 V,V+O

VEGAN MARGHERITA - Dairy Free Fior Di Latte & Basil \$19 V+

MUSHROOM Roast Portobello Mushrooms, Enoki Mushrooms,
Truffle Oil & Rocket \$20 V+
- Add Fior Di Latte (\$4)

EGGPLANT Roast Eggplant, Cherry Tomatoes, Gremolata & Chilli Jam
- Add Goats Cheese (\$3) \$19 V+

PUMPKIN Roast Pumpkin, Vegan Feta, Sage, Caramelised Onion &
Toasted Pistachio \$19 V+

POTATO White Base, Potato, Onion, Rosemary, Goats Cheese & Mozzarella
- Add Prosciutto (\$4) \$20 V, V+O

PROSCIUTTO Prosciutto, Pear, Mozzarella, Gorgonzola & Rocket \$22

CAPRICCIOSA Leg ham, Black Olives, Fior Di Latte, Mozzarella
Artichoke Tapenade & Portobello Mushrooms \$23
- Add Anchovies (\$3)

CHICKEN Hot Smoked Paprika Chicken Thigh, Red Onion, Lime,
Parsley, Chilli Jam and Mozzarella \$22

BEEF Slow Cooked Beef Cheek, Radicchio, Mozzarella &
House Smoked Yoghurt \$22

HAM Leg Ham, Pineapple & Mozzarella \$21

PEPPERONI Salami, Mozzarella & Parsley \$20
- Add Black Olives (\$2)

VEGAN PEPPERONI Vegan Salami, Dairy Free Mozzarella, Parsley,
Radicchio & Chilli Jam. (cannot be made Gluten Free) \$21 V+

FOUR CHEESE Fior Di Latte, Gorgonzola, Parmesan, Goats Cheese \$22 V

TOSCANA Wilted Spinach, House Dried Tomatoes, Mozzarella,
Red Onion, Oregano, Black Olives & Fresh Parmesan \$20 V, V+O
- Add Rocket (\$2)



PIMP YOUR PIZZA

\$2 Chilli Jam, Pineapple, Truffle Oil, Smoked
Yoghurt, Basil, Rocket, Black Olives

\$3 Portobello Mushrooms, Anchovies,
Parmesan, Goats Cheese, Gorgonzola Cheese

\$4 Fior Di Latte, Dairy Free Fior Di Latte,
Dairy Free Mozzarella, Salami, Vegan Salami,
Almond Feta, Hot Smoked Chicken,
Beef Cheek, Prosciutto, Leg Ham

SIDES.

HOT CHIPS

w/ Rosemary Salt & Your Choice Of Garlic Aioli OR Smokey BBQ Sauce \$9 GF, V, V+O

CAULIFLOWER CHIPS

w/ Smoked Aioli \$12 GF, V, V+O

HOUSE SALAD

Rocket, Pear, Walnut, Parmesan & Honey Dressing \$13 GF, V

GARLIC PIZZA 9"

\$12 V

VEGAN GARLIC PIZZA 9"

White Base w/ Dairy Free Mozzarella & Parsley \$13 V+

DESSERT.

WARM OREO CHOCOLATE BROWNIE

Hot Chocolate Sauce, Pistachio, Oreo Biscuit Pieces with Your
Choice of Vanilla Ice Cream or Dairy Free Coconut Vanilla Ice Cream. \$14 V, V+O

ICE CREAM per scoop

\$3 GF, V

DAIRY FREE COCONUT ICE CREAM per scoop

\$3 GF, V+

V - Vegetarian | V+ - Vegan | V+O - Vegan option | GF - Gluten free.

Please note: A 15% surcharge applies for public holidays.

S M A L L P R I N T

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ALCOHOL.

BEER	Schooner \$10 Jug \$25
PALE ALE CANS	Single \$12 Jug \$25 V+
CIDER	Schooner \$10 Jug \$25 V+
WINE	Please see wine list

NON ALCOHOLIC.

	Glass	1L
HOUSE MADE PASSIONA Passionfruit, Pineapple & Lemon	\$6	\$12
HOUSE MADE STRAWBERRY PEAR w/Lime	\$6	\$12
HOUSE MADE CITRUS Orange, Lemon, Lime & Ginger	\$6	\$12
HOUSE MADE GINGER BEER	\$6	\$12
SPARKLING WATER	\$5	\$10
ORGANIC KOMBUCHA 330ml (Ask staff for flavours)	\$6	
COKE CAN 375ml	\$4	
COKE NO SUGAR 375ml	\$4	



HAPPY HOUR



\$6 Schooners Craft Beer & Cider | \$6 Wines 4pm-6pm

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

M A K E P I Z Z A N O T W A S T E



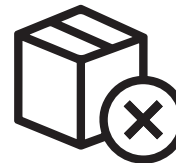
1/ Food from raw ingredients, using every part.



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.