

# SMALL PRINT

PIZZA BAR

## 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.

<b>MARGHERITA</b> Fior Di Latte & Basil	\$20v
<b>VEGAN MARGHERITA</b> Dairy Free Fior Di Latte & Basil	\$20 v+
<b>WHITE MUSHROOM</b> White base, Button Mushrooms, Shimeji Mushrooms, Basil & Thyme - Add Truffle Oil (\$2) and Fior Di Latte (\$4)	\$22 v+
<b>EGGPLANT</b> Roast Eggplant, Cherry Tomatoes, Gremolata & Chilli Jam - Add Goats Cheese (\$3)	\$22 v+
<b>PUMPKIN</b> Roast Pumpkin, Vegan Feta, Sage, Caramelised Onion & Toasted Pistachio	\$23 v+
<b>POTATO</b> White base, Potato, Red Onion, Rosemary, Goats Cheese, Mozzarella - Add Prosciutto (\$4)	\$22 v, v+o
<b>PROSCIUTTO</b> Prosciutto, Pear, Mozzarella, Gorgonzola & Rocket	\$25
<b>CAPRICCIOSA</b> Ham, Black Olives, Fior Di Latte, Mozzarella, Artichoke Tapenade & Button Mushrooms - Add Anchovies (\$3)	\$26
<b>CHICKEN</b> Smoked Paprika Chicken, Red Onion, Lime, Parsley, Chilli Jam and Mozzarella	\$24.50
<b>LAMB</b> Slow cooked Lamb, Mozzarella, Red Onion, Cherry Tomato, Yoghurt, Fresh Mint & Chilli Oil	\$27
<b>HAM</b> Mozzarella, Ham & Pineapple	\$23
<b>PEPPERONI</b> Salami, Mozzarella & Parsley - Add Black Olives (\$2)	\$23
<b>VEGAN PEPPERONI</b> Vegan Salami, Dairy Free Mozzarella, Button Mushrooms & Chilli Jam (cannot be made gluten free)	\$23.50 v+
<b>FOUR CHEESE</b> Fior Di Latte, Gorgonzola, Parmesan & Goats Cheese	\$23 v
<b>TOSCANA</b> Spinach, Sun-dried Tomatoes, Mozzarella, Red Onion, Oregano, Black Olives & Fresh Parmesan	\$23 v, v+o

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

## 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,

## SIDES.

<b>HOT CHIPS</b> w/Rosemary Salt & Your Choice of Garlic Aioli OR Smokey BBQ Sauce	Small \$10 Large \$14 GF, V, V+O
<b>CAULIFLOWER CHIPS</b> w/Smoked Aioli	Small \$12 Large \$16 GF, V, V+O
<b>HOUSE SALAD</b> Rocket, Pear, Walnut, Parmesan & Honey Dressing	\$15 GF, V
<b>GARLIC PIZZA 9"</b> White Base w/ Mozzarella & Parsley	\$14 v
<b>VEGAN GARLIC PIZZA 9"</b> White Base w/ Dairy Free Mozzarella & Parsley	\$14 v+
<b>WARM OREO CHOCOLATE BROWNIE</b> Hot Chocolate Sauce, Pistachios, Oreo Biscuit Pieces with your choice of Vanilla Ice Cream OR Dairy Free Ice Cream	\$17 v, v+o
<b>ICE CREAM</b> per scoop	\$6 GF, V
<b>DAIRY FREE ICE CREAM</b> per scoop	\$6 GF, V+

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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

# SMALL PRINT

PIZZA BAR

## FROZEN TAKE-HOME PIZZAS.

HAM	\$18
MARGHERITA	\$15 v,v+o
VEGAN MARGHERITA	\$16 v+
PEPPERONI	\$17
CAPRICCIOSA	\$20
CHEESE & NAPOLI	\$12
FRESH DOUGH BALLS	
Regular	\$5
Gluten Free	\$9

### These pizzas are ready go!

Any other pizza flavours are available at discounted prices but require 24 hours notice to prepare.

Orders over 10 pizzas will receive 10% off.

Dough balls are recommended for use on the day of purchase. Pick up only.

Please call: 9533 8402 or  
email: [Smallprintpizzabar@gmail.com](mailto:Smallprintpizzabar@gmail.com)

# MAKE PIZZA NOT WASTE



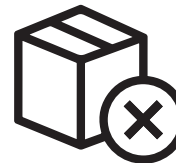
1/ Food from raw ingredients, using every part.



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).

## CHEAP TUESDAYS.

All pizzas \$16  
(excludes delivery)

## PIZZA SPECIALS.

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



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.