

## COCKTAILS & MIXERS

Aperol Spritz   Dark 'n' Stormy   Coconut Margarita	20
Negroni   Lemon Drop   Pineapple Strawberry Daiquiri	22
Amaretto Sour   Espresso Martini   Chilli Margarita   PSM	24

## GRAPES

gls 150ml/btl 750ml

Squawking Magpie SQM Brut Méthode, Te Matau-a-Māui, NV	20/95
Gerard Bertrand 6eme sens Rose, Wiwi, 2024	15/70
Eradus Pinot Gris, Awatere, Te Taihu, 2025	14/65
Astrolabe Sauvignon Blanc, Te Taihu, 2025	16/75
Blackenbrook Chardonnay, Whakatū, 2023	16/75
Mount Edward 'Ted' Pinot Noir, Ōtākou, Maniatoto, 2022	20/95
Masseria Altemura 'Apulo' Primitivo, Puglia, Italy, 2024	15/70
Squawking Magpie Chatterer Syrah, Gimblett Gravels, 2023	18/75
El Payador Malbec, Argentina, 2023	18/85

## ON TAP

A few of the best ever changing & evolving local brews - ask for today's list

## CANS

330ml

Urbanaut 'Little Rock' Zero Alcohol <b>[0.0%]</b>	10
Asahi 'Super-Dry' [5.0%]	12
ParrotDog 'Sundog' Pilsner [5.2%]	12
Garage Project 'Hāpi Daze' Pacific Pale Ale [4.6%]	12
Urbanaut 'Jaco' Hazy Pale Ale <b>[2.5%]</b>	13
ParrotDog 'Bitterbitch' IPA [5.8%]	13
Garage Project 'White Mischief' Salted White Peach Sour [2.9%]	13
ParrotDog 'Black' Stout [5.0%]	12
Morningcider Original OR Strawberry Rose Cider [4.9%]	14

## NON-ALCOHOLIC

Almighty Sparkling / Almighty Organic Juice / Coke, Sprite, Coke No Sugar / Feijoa Fizz / Kombucha / Ginger Beer	6
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## PIZZA

- #1 - ONE** tomato, mozzarella, fresh basil, Grana Padano & EVOO [V][VGO] **30**  
-- add Clevedon Buffalo Co. mozzarella **+8**
- #2 - TWO** tomato, mozzarella, marinated artichokes, olives, capers, zucchini, & mushroom [V][VGO] **32**  
-- swap vegan cheese **+6**
- #3 - THREE** tomato, mozzarella, salamis Milano & Spianata, Nduja piccante & aged cheddar, [DFO] 🌶️🌶️ **36**  
-- Chef recommends blue cheese **+5**
- #4 - FOUR** mushroom cream, field mushrooms, bacon, garlic, mozzarella & Grana Padano [W][VO][DFO] **35**  
-- give it a Sweet Sting with hot honey **+4**
- #5 - FIVE** tomato, mozzarella, beef meatballs, fresh chilli, basil & Pecorino, \***meatballs contain dairy\*** -- with half an iceberg caesar **+7** **36**
- #808 - EIGHT-ZERO-EIGHT** tomato, mozzarella, shaved ham, charred pineapple chunks, & sautéed onion [DFO] **33**
- #99 - NINETY NINE** mozzarella & parmesan cream base, wood-fired potato, blue cheese, caramelised onion & aged cheddar [W][V] **35**  
-- say it with bacon **+6**
- #31 - THIRTY-ONE** mozzarella & parmesan cream base, wood-fired spiced chicken, feta & roasted capsicum sauce, [W][DFO] **36**
- #36 - THREE DOZEN** mozzarella, garlic prawns, cherry tomatoes, capers, anchovies, fresh basil, olives, & red onion [W] **38**
- #58 - FIFTY EIGHT** mozzarella & parmesan cream base, zucchini, lemon, blue cheese, garlic oil [V][VGO][W] **35**
- #XXX - PIZZA XXX** seasonal specials & chef's test kitchen shenanigans, be a beta tester for our new ideas & future menu **POA**

## NOT PIZZA

- MARINATED OLIVES** w/- lemon oil **for two 8 / for four 12**
- #00 - PIZZA DOUBLE ZERO** pizza bread w/- confit garlic oil, Grana Padano, cracked pepper & rosemary w/- house dips [VGO] **16**
- #CGB** pizza bread w/- confit garlic, mozzarella, Grana Padano, cheddar, parsley, Pecorino, rosemary, oregano, pepper & garlic oil **half 16 / full 26**
- CLEVEDON BUFFALO CO. MOZZARELLA** w/- cherry tomatoes, capers, olives, pesto, + fresh chilli **18**
- ICEBERG CAESAR** w/- Grana Padano, caesar dressing, crispy bacon & black pepper [V][VGO] **half 10 / full 16**  
-- add anchovies **+4**

## DIPS FOR YOUR CRUST

- edamame **hummus** [VG] **5**
- basil **pesto** [VG] **5**
- roasted capsicum** & sweet pepper [VG] **5**

## DESSERTS

- tiramisu** w/- mascarpone & Jumping Goat espresso liqueur **14**
- panna cotta** w/- orange & passionfruit sauce **14**
- sweet pizzetta** w/- spiced apple, ricotta custard & salted caramel **14**

## EXTRA TOPPINGS

- garlic prawns | Buffalo mozzarella | spiced chicken | GF base\* **8**
- salami | Nduja | bacon | ham | cherry tomatoes | vegan cheese **6**
- mushroom | potato | zucchini | mozzarella | blue cheese | feta **5**
- hot honey | onion jam | pineapple | confit garlic | olives | anchovies **4**
- truffle oil | basil pesto | fresh chilli | oregano | EVOO | chilli flakes **3**

[DFO] dairy free on request w/- Umu vegan cheese

[VO] vegetarian option on request

[VGO] vegan option on request

[W] white base [no tomato]

\*GF base - gluten free base available, however our

**kitchen is not gluten free** and is not suitable for coeliacs.