

New School **ARTICHOKE** *Pizza Parlor*

SNACKS

GARLIC BREAD (NF, VE, VG)	toasted pizza bianca, aglio olio relish	10
HOT CHIPS (VE)	chicken salt, toum garlic whip	10
CAULIFLOWER (GF, VE)	tomato & raisin relish, almond dukkah, feta, basil	16
CRISPY FRIED RIVER SHRIMP (NF)	whole fried baby shrimp, coriander aioli	18
HUMMUS (DF, GF, VG)	grilled market vegetables, chilli crunch, almond dukkah, lemon	18
GREEN & GOLD KIWI (GF, NF, VE)	feta, pecorino, mint, black pepper, EVOO	18
BURRATA (GF, NF, VE)	gently spiced lentil stew, lemon, mint	25
WHOLE BAKED CAMEMBERT	black truffle honey, buttered nuts, ritz crackers	28

PLATES

HOUSE SALAD (GF, NF, VE)	blue cheese ranch, pecorino, raw mushrooms, greens	20
ARTI-CAESAR (GF)	pistachio mortadella, soft egg, caesar salad, croutons	25
FALAFEL PLATE (GF, VE, VG)	pine nut tehina, grilled oyster mushrooms, pickles, fresh greens	25
SUPER CRUNCH CHICKEN (GF, NF)	lebanese za'atar honey, toum garlic whip, pickles	25
BRISKET RAGU PASTA (NF)	slow cooked beef brisket ragu, tomato, rocket, pecorino	30
HARISSA PRAWN PASTA (NF)	green harissa cream sauce, prawns, fried onions	34
OX TONGUE & CHIPS (GF, NF)	seared tongue strips, marsala wine sauce, mushrooms, chips	35
LAMB KEBAB (GF, NF)	lamb tenderloin, sumac onions, zhoug spicy sauce	38

PIZZA

UNDERCRUNCH

DIRTY MARGHERITA (NF, VE)	blue cheese ranch, pecorino, raw mushrooms, greens	20
BEEF PEPPERONI (NF)	pistachio mortadella, soft egg, caesar salad, croutons	25
SUNNY SLICE (NF, VE)	pine nut tehina, grilled oyster mushrooms, pickles, fresh greens	25
BACON APPLE PIE	lebanese za'atar honey, toum garlic whip, pickles	25
MIXED PLATTER	slow cooked beef brisket ragu, tomato, rocket, pecorino	30
	green harissa cream sauce, prawns, fried onions	34
	seared tongue strips, marsala wine sauce, mushrooms, chips	35
	lamb tenderloin, sumac onions, zhoug spicy sauce	38

PILLOWY RECTANGLES WITH CRISPY CHEDDAR BOTTOMS

**ADD STRACCIATELLA ON ANY PIZZA		6
fior de latte, pecorino, tomato, spicy garlic oil		27
pickled peppers, fermented chilli honey, tomato cream sauce		28
roast fennel, kumquat, haloumi, arugula, fermented chilli honey		28
pancetta, brie, roasted apples, rosemary, hazelnuts		34
2 slices of each of the above pizzas, 8 slices in total		60

STONE BAKED ROUNDS

MARINARA (VE, VG)	talula hills heirloom tomatoes, red sauce, oregano, basil, garlic	23
FIG & MORTY	pistachio mortadella, dried figs, fresh jalapeno, arugula	30
CRAB-ONARA (NF)	pancetta, crab meat, pecorino, egg yolk sauce, black pepper	35
TROPIC THUNDER (NF)	parma ham, stracciatella, jackfruit, ginger flower, hot honey, mint	35

SUPER BOWL

SUPREME

DESSERT

FRESHLY CHURNED ICE CREAM	chocolate	5
5-10 MIN CHURNING TIME	strawberry + raspberry	5
	pistachio	8
	3-IN-1 bowl	16
OG DATE PUDDING	cashew caramel, dulce de leche, coffee jelly, smoked salt	18

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CANNED COCKTAILS

ARTICHOKE NEGRONI

CAMPARI, ARTICHOKE LIQUER, SWEET VERMOUTH, GIN, 250ML

MARGARITA

TEQUILA, TRIPLE SEC, LIME JUICE, 250ML

DILL & TONIC

DILL INFUSED GIN, TONIC, 250ML

BEER

LITTLE CREATURES PALE ALE, AU

CRISP, CITRUSY, HOPPY WITH BITTER FINISH, 285ML

STELLA ARTOIS, BELGIUM

CRISP, MALTY, REFRESHING WITH A CLEAN FINISH, 330ML

COOPERS BREWERY BEST EXTRA STOUT

BLACK MALT, BITTER CHOCOLATE, COFFEE NOTES, 375ML

LITTLE CREATURES PIPSQUEAK CIDER

SHARP & FRUITY, FRESH SWEET APPLE NOTES, 330ML

BUBBLY

PROSECCO ASTORIA, ITA

DRY SPARKLING WINE, INTENSE AROMA OF RHUBARB, GREEN APPLE, HONEY, VANILLA & PEAR

RED

MERLOT, CL

JAMMY FRUITS, WARM SPICES WITH HIGH ACIDITY

SANGIOVESE CASTELLO TREBBIO CHIANTI, ITA

RED FRUIT, HIGH ACIDITY, MEDIUM BODY

VALPOLICELLA CLASSICO BRIGALDARA, ITA

CHERRY, VANILLA SPICES, MEDIUM BODY

AMARONE DELLA VALPOLICELLA RESERVA, ITA

INTENSE CHERRY, PLUM AROMA, FRUITY FLORAL FINISH

WHITE

SAUVIGNON BLANC, CL

STONE FRUIT, HERBACEOUS

PINOT GRIGIO ALISA, ITA

CITRUS WITH HINTS OF HONEY

GAGANEGA SOAVE BRIGALDARA, ITA

TART & ROUNDED

PECORINO OFFIDA, ITA

DRY WITH HINT OF SAGE & THYME

DOMAINE CHRISTIAN MOREAU CHABLIS, FR

WHITE CURRANT, RIPE PEACH

<0.5% ABV BEERS

22 TINY HAZY IPA, NZ

TROPICAL FRUITS, JUICY & BRIGHT

18 TINY IPA, NZ

CITRUS, DANK, HOPPY BRIGHTNESS

18 TINY XPA, NZ

CITRUS, SMOOTH, BALANCED

FIZZY

15 HIBISCUS LEMONADE

LEMONADE, HIBISCUS, ORANGE BLOSSOM, SODA

15 CALAMANSI NOJITO

CALAMANSI, MINT, SODA

15 PEACHES

PEACH, SODA

15 CRAFT CHERRY COLA

CHERRY, HOUSE SPICED COLA, TONIC

COFFEE / TEA

18 | 95 BLACK TEA HOT

TURKISH TEA, 100ML

KARAK HOT / ICE

MIDDLE EASTERN SPICED MILK TEA

COLD BREW ICED TEA

SUGAR FREE TURKISH TEA

16 | 80 BLACK COFFEE HOT / ICE

TURKISH COFFEE

18 | 95 WHITE COFFEE HOT / ICE

TURKISH COFFEE WITH MILK

110 CALAMANSI ICED LONG BLACK

220 SALTED MAPLE ICED LATTE

CORKAGE

16 | 80 750ML WINE

18 | 95 750ML SPARKLING WINE / CHAMPAGNE

125 750ML SPIRIT / LIQUEUR

135 MAGNUM

160 DUTY-FREE BOTTLES ARE NOT PERMITTED TO BE CONSUMED WITHIN THE VENUE