



great **Pizza.**  
great times!

We know that for a good pizza, there are 3 key requirements: a good oven, the freshest ingredients, and of course, expertise.

All our pizza chefs go through regular training and learn these skills from an international pizza expert. We only use Italian flour, the freshest tomatoes, and the best cheese available. We bake our pizza in a very hot stone oven for maximum flavor...

## THIN CRUST

### GRECO

With a touch of Greek  
Roast lamb fillet, bell peppers,  
olives, Feta cheese, topped  
with yoghurt and mint **\$140**

### FORMAGGI

Cheesy – Mozzarella, Gorgonzola,  
Parmesan and Gruyere **\$105**

### PEPPERONI

Spicy Italian sausage with or  
without Jalapeno chilies **\$125**

### QUATTRO STAGIONE

Mushrooms, salami, capers,  
olives and anchovies,  
baked with mozzarella **\$120**

### SMOKED SALMON

Tomato based with Mascarpone,  
red onions, capers, topped  
with smoked salmon and dill **\$128**

### MUSHROOM BOLOGNESE

Thin crust topped with meat sauce and  
mushrooms **\$120**

### MEATBALLS

On thin crust with tomato sauce, garlic  
and buffalo mozzarella **\$138**

### PESTO VEGGIE

Thin base spread with pesto, mushrooms,  
sweet peppers, spicy jalapenos, olives and  
onions baked with mozzarella **\$110**

### DEL MONTE

Thin crust béchamel base with parma  
ham and pineapple chutney **\$125**

## TRADITIONAL ITALIAN

### NAPOLETANA

Tomato sauce, anchovies, olives and  
buffalo mozzarella **\$110**

### AGLIO, OLIO E PEPORONCINO CON SPECK

Garlic, extra virgin olive oil,  
chili and Italian smoked bacon **\$125**

### MARGHERITA

Named after an Italian queen,  
representing the colors of Italy,  
green-basil, red-tomato and  
white-mozzarella **\$95**

### PROSCIUTTO DI PARMA

Parma ham, Ricotta and  
fresh mushrooms **\$125**

### PRIMAVERA

Vegetarian style with bell peppers,  
mushrooms, tomato, artichokes,  
asparagus tips, olives, topped with  
Mozzarella and basil pesto **\$110**

### BURRATA

Tomato base pizza out of the oven  
topped with cold Burrata cheese,  
sprinkled with our secret  
chili vinaigrette **\$145**

### MEAT LOVERS

Traditional crust pizza topped with ham,  
pepperoni, pancetta and chicken baked  
with mozzarella **\$140**

### BACON AND SPINACH

Traditional crust pizza topped with  
spinach, sliced bacon and baked with an  
egg and mozzarella **\$135**

### CALZONE

Folded pizza with tomato sauce,  
bell peppers, salami, mushrooms  
and mozzarella **\$138**

## FANTASY

### HAWAII

This pizza was invented in Canada and  
is Australia's favorite.  
smoked ham, pineapple and  
baked mozzarella **\$98**

### PEKING DUCK

Hoi sin sauce, roast duck, chili flakes, spring  
onions and baked Mozzarella **\$140**

### TANDOORI

Indian roasted tandoori chicken with  
masala spices, yoghurt,  
red onions, mint and coriander  
and mozzarella **\$110**

### FRENCH FRIES

The best of everything for our young  
members and Dad's do not be shy.  
Tomato mozzarella pizza topped with...  
french fries **\$125**

## KIDS

**HAWAII \$50**

**MARGHERITA \$50**



Vegetarian without meat or seafood



Gluten friendly pizzas are available upon request, add \$25



Halal meat certified



## Salads

### CAESAR SALAD

Crispy romaine lettuce with garlic-anchovie dressing and croutons

- Plain **\$71**
- Roast chicken **\$92**
- Smoked salmon **\$97**

### MOZZARELLA AND TOMATO

Sun ripened tomato with buffalo Mozzarella and pesto dressing **\$98**

### SMALL SIDE SALAD

Tossed in olive oil dressing **\$28**



## desserts

### ALL-TIME CLASSICS

- Tiramisu **\$45**
- Warm fondant chocolate pudding **\$48**
- Cheese cake **\$48**

### MOVENPICK ICE CREAM SELECTION

- Strawberry
- Lemon & Lime Sorbet
- Tiramisu
- Maple Walnut
- Single Scoop **\$29**
- Double Scoop **\$48**

## drinks

### SIGNATURES

- Raspberry Orange Fizz **\$40**
- Cherry Limeade **\$40**
- Blueberry Cooler **\$40**
- Pineapple Mint Soda **\$40**

### SOFT DRINKS / WATER

#### Bottled Soft Drinks

- Coca Cola **\$15**
- Coca Cola Zero **\$15**
- Cream Soda **\$15**
- Fanta **\$15**
- Sprite **\$15**
- Bundaberg Sodas: Root Beer, Guava, Lemon Lime & Bitters, Ginger Beer **\$26**

#### Mineral Water

- Panna **\$22**
- San Pellegrino **\$22**

### ICE CREAM FLOAT

- Root Beer + your choice of Ice Cream **\$48** (one scoop)
- Other Soft Drinks + your choice of Ice Cream **\$38** (one scoop)

### MILK SHAKE

- Made with your choice of Movenpick Ice Cream **\$52** (two scoops)



### COFFEE

Regular / Grande

- Coffee **\$27 / \$33**
- Cappuccino **\$28 / \$35**
- Espresso **\$27 / \$34**
- Café Latte **\$28 / \$35**
- Mocha **\$28 / \$35**

### TEA

- Black Tea **\$18**
- Darjeeling / Earl Grey / English Breakfast
- Fruit Tea **\$18**
- Blackcurrant
- Herbal Tea **\$18**
- Chamomile / Mint
- Japanese Green Tea **\$18**
- Jasmine Tea **\$18**

### CHILLED JUICE

- Apple / Orange / Cranberry / Pineapple **\$24** (25cl) / **\$45** (50cl)



### DRAUGHT BEER

Draught Heineken

- \$31** (½ pint), **\$51** (pint)

#### By Bottle

- Samuel Adams Rebel IPA **\$38**
- Dragon's Back Pale Ale **\$38**
- Tsing Tao Beer (IPA) **\$31**
- Peroni Nastro Azzurro **\$38**

### WINE

#### Champagne

- Louis Roederer Brut Premier, France NV **\$466** (per bottle), **\$80** (per glass)

#### Prosecco

- Marsuret Prosecco Superiore DOCG, Italy NV **\$225** (per bottle), **\$40** (per glass)

#### White

- Elena Walch, Pinot Grigio DOC, Alto Adige, Italy 2016 **\$265** (per bottle), **\$45** (per glass)

#### Red

- Principe de Butera, Nero d'Avola di Sicilia DOC, Sicily, Italy 2014 **\$260** (per bottle), **\$40** (per glass)

#### Sweet Sparkling

- Banfi, Rosa Regale Brachetto d'Acqui DOC, Piedmont, Italy 2016 **\$290** (per bottle), **\$50** (per glass)

▶ For takeaway order. Please call 3199 3601