



PIZZA

NUMBER ONE 20
tomato, mozzarella, fresh basil & extra virgin olive oil
-- add buffalo mozzarella for +5
-- spice it up with jalapeño & chilli flakes for +3

NUMBER TWO 26
tomato, mozzarella, eggplant, Grana Padano,
panko breadcrumbs, basil & olive oil
--meat up with house made Sicilian sausage +3

NUMBER THREE 25
tomato, mozzarella, hot salami Milano & jalapeño
-- add caramelised onions for +2

NUMBER FOUR 26
mozzarella, roasted field mushrooms, pecorino, garlic,
pancetta, garlic oil, & smoked provolone (white base)
--level up with spianata salami for +3

NUMBER FIVE 25
mozzarella, tomato, house made Sicilian sausage, garlic,
wild broccoli, Grana Padano & chilli
--meat up with spianata salami for +3

NUMBER SIX 25
roasted butternut, caramelised onion, gorgonzola,
crispy sage, and chilli oil (white base)
-- level up with pancetta for +3

NUMBER NINETY-NINE 25
mozzarella, mascarpone, roasted potatoes,
caramelised onions & truffle oil (white base)

NUTELLA CALZONE 15

EXTRAS

mushrooms, buffalo mozz, double cheese 5
salami, sausage, pancetta, eggplant, butternut 3
jalapeño, caramelised onion, capers, anchovies 2
chilli flakes, chilli oil, take-away box 1

DIPS FOR YOUR CRUST

artichoke, lemon, garlic 3
roasted red pepper 3

SIDES & SALADS

pizza bread with house dip 11
mesclun, cherry tomatoes, pecorino & house dressing 12

HOPS

FROM THE TAP gls/420ml jug/1L
Garage Project 'BEER' Pale Lager (4.8%) 11/24
Urbanaut 'Kingsland' Pilsner (4.8%) 11/24
Cassels 'American Pale Ale' (5.4%) 11/24
Cassels 'Milk Stout' (5.2%) 11/24

FROM THE CHILLER

8 Wired 'Yes, Sensei' APA (330ml, 5.5%) 12
Bach Brewing 'Juicy AF' Hazy IPA (330ml, 5.2%) 12
Behemoth 'Brain Smiles' Hazy IPA (330ml, 5.4%) 12.5
Behemoth 'Something Hoppy' IPA (330ml, 5.9%) 12
Cassels American Pale Ale (420ml, 5.4%) 11
Coopers Original Pale Ale (375ml, 4.5%) 9
Deep Creek 'Lotus' Pale Ale (330ml, 5.4%) 11.5
Garage Project 'Hpi Daze' Pale Ale (330ml, 4.6%) 12
Garage Project 'Fugazi' Session Ale (330ml, 2.2%) 10
Morningcider Cider (330ml, 4.9%) 11.5
Urbanaut 'The Mission' APA (330ml, 5.9%) 12.5
Urbanaut 'Brixton' Pale Ale (330ml, 4.4%) 10.5
Urbanaut 'Juno' Hazy Pale Ale (330ml, 2.5%) 10.5
Victoria Bitter (375ml, 5.0%) 8

GRAPES

BY THE GLASS / BOTTLE gls(150ml)/btl(750ml)
NV Extra Dry Borga Prosecco, Italy 11/53
2020 Blackenbrook Pinot Gris, Te Tai o Aorere 11/55
2019 Hecht & Bannier Rosé, Languedoc-Roussillon 10/48
2020 Astrolabe Sauvignon Blanc, Rapaura 11/55
2020 Tony Bish 'Fat n Sassy' Chardonnay, Ahuriri 11/55
2019 Squawking Magpie 'The Gravels' Chardonnay, Te Aranga -/75
2019 Durvillea Pinot Noir, Marlborough 10/50
2018 Cornacchia Montepulciano d'Abruzzo 11/53
2018 Head 'Cellar Reserve' Shiraz, Barossa 14/69
2018 Bone Line 'Wai-iti' Pinot Noir, Waipara -/93
2019 Spinifex 'Espirit' Grenache/Mataro/Shiraz, Barossa -/96

COCKTAILS & MIXERS

Aperol Spritz 16
Chilli Margarita 18
Cold Brew Espresso Martini 18
Dark 'n' Stormy 18
Moscow Mule 18
Mulled Wine 10
Negroni 18
Tom Collins 18
UMU Berry Sangria (for 2) 30

NON - ALCOHOLIC

Sparkling Water (Feijoa, Passionfruit or Berry) 6.5
Coke, Sprite, Coke No Sugar, Feijoa Fizz 5
Kombucha - (ask your friendly server for flavours) 9