



The Garden

WOOD-FIRED PIZZA

Pizzas are a trademark of our kitchen

TRADITIONAL PIZZA & CALZONE

Garlic pizza 7" Confit garlic, rosemary, olive oil & oregano V	\$8	Parmigiana Ham, eggplant, tomato, mozzarella, parmesan & The Garden tomato sauce	\$22
Margherita Buffalo mozzarella, basil & The Garden tomato sauce V	\$16	Prosciutto Prosciutto, rocket, buffalo mozzarella, parmesan & The Garden tomato sauce	\$23
Napoletana Mozzarella, olives, anchovies & The Garden tomato sauce	\$18	Four cheeses Mozzarella, blue cheese, provolone & parmesan cheese V	\$23
Siciliana Salami, buffalo mozzarella, Spanish onion & The Garden tomato sauce	\$20	Peri-Peri chicken 🍗 Rotisserie chicken, mushroom, mozzarella, jalapeño, peri-peri sauce & The Garden tomato sauce	\$23
Pepperoni 🍄 Pepperoni, jalapeño, mozzarella & The Garden tomato sauce	\$20	Vegetarian calzone Folded pizza base filled with ricotta, roasted pumpkin, walnuts, mozzarella & The Garden tomato sauce V	\$23
Capricciosa Ham, mushrooms, olives, mozzarella & The Garden tomato sauce	\$22	Meat calzone Folded pizza base filled with ham, salami, Spanish onion, mozzarella & The Garden tomato sauce	\$23

GOURMET PIZZA

Potato & goat's cheese Roast potatoes, garlic, rosemary, goat's cheese, shallots & mozzarella V	\$20	Pork sausage 🍗 Pork sausage, chilli, mozzarella & The Garden tomato sauce	\$22
BBQ chicken Rotisserie chicken, bacon, BBQ sauce & mozzarella	\$21	Meat lovers Ham, salami, bacon, pepperoni, BBQ sauce & mozzarella	\$23
From the field Mushroom, capsicum, eggplant, olives, mozzarella & The Garden tomato sauce V	\$22	Aussie prawn Prawns, tomato, garlic, mozzarella & The Garden tomato sauce	\$23

FROM THE BASE UP



DOUGH

We source organic and sustainably grown grains to produce our flour in-house using a traditional stone mill.



SAUCE

Our recipe for house-made sauce uses nothing but sun-ripened tomatoes, olive oil, garlic and basil.



TOPPINGS

We combine fresh seasonal vegetables with artisan cheeses and our own house cured meats.



OVEN

All pizzas are baked in our wood-fired oven using a blend of Australian fruit woods to create a rich smoky flavour.