

# PASTA

## BOLOGNESE SPAGHETTI 24.9

A TRUE PREMIUM GROUND BEEF BOLOGNESE TOSSED IN A RICH NAPOLI SAUCE

## ALLO SCOGLIO SPAGHETTI 56.9

A SEAFOOD LOVERS DREAM PLATE, TIGER PRAWNS, SCALLOP, KING PRAWN, CALAMARI, MUSSELS, BLUE SWIMMER CRAB

YOUR CHOICE OF CREAM | OIL - NAPOLI

## LASAGNA 24.9

TENDER FLAT PASTA SHEETS LAYERED IN OUR RICH BOLOGNESE SAUCE & MOZZARELLA CHEESE FINISHED W BECHAMEL SERVED WITH GARLIC CIABATTA

## GAMBERI TAGLIATELLE 32.9

OUR CLASSIC GAMBERI TIGER PRAWNS, HEIRLOOM TOMATO, SAUTEED ONION, WILD ROQUETTE TOSSED IN AN EXTRA OLIVE OIL BASE TOPPED W PRESERVED LEMON

## CARBONARA SPAGHETTI 26.9

BACON, SAUTEED ONIONS, GARLIC IN A CREAMY WHITE SAUCE

## POLLO FUNGHI TAGLIATELLE 26.9

OUR MOST POPULAR PASTA SAUCE, MUSHROOM, CHICKEN, SAUTEED ONION TOSSED IN A CREAM SAUCE

## BUTTERNUT RIGATONI (V) 24.9

BUTTERNUT PUMPKIN, PINE NUTS, CHERRY TOMATO, GARLIC, SAUTEED ONION, & HALLOUMI CHEESE IN A ROSE SAUCE (ADD CHICKEN +3.9)

## GNOCCHI PESTO (V) 24.9

HOUSE CRUSHED BASIL PESTO, GRANA PADANO PARMESAN FINISHED IN A LIGHT CREAMY SAUCE

## LAMB RAGU RIGATONI 27.9

BRAISED LAMB W ROOT VEGETABLES IN A RICH NAPOLI SAUCE

## AMATRICIANA RIGATONI 26.9

SALAMI, KALAMATA OLIVES, CHERRY TOMATO, CHILLI, GARLIC WILD ROQUETTE IN A ROSE SAUCE

ADD GNOCCHI/RISOTTO OR GF PENNE +3.9

# WOODFIRE PIZZA

## MARGHERITA (V) 22.9

SAN MARZANO TOMATO, FIOR DI LATTE, BASIL, EXTRA VIRGIN OLIVE OIL

## FUNGI (V) 24.9

PIZZA A BIANCO, FIOR DI LATTE, PORCINI & CUP MUSHROOMS, FRESH OREGANO & PARSLEY

## NAPOLITANA 23.9

SAN MARZANO TOMATO, ANCHOVIES, OLIVES GARLIC HERBS

## PEPPERONI 23.9

SAN MARZANO TOMATO FIOR DI LATTE, MILD SALAMI, OREGANO

## CAPRICIOSA 23.9

SAN MARZANO TOMATO, FIOR DI LATTE, HAM, MUSHROOM, KALAMATA OLIVES, ANCHOVIES

## POLLO 23.9

SAN MARZANO TOMATO, FIOR DI LATTE, CHICKEN, PINEAPPLE, MUSHROOM, BBQ SAUCE

## PATATA 23.9

PIZZA IN BIANCO, FIOR DI LATTE, SMOKED BACON, HERBED POTATOES

## VOLCANO 23.9

SAN MARZANO TOMATO FIOR DI LATTE, SALAMI, OLIVES, JALAPENOS, ROASTED CAPSICUMS

## ORTOLANA (V) 26.9

SAN MARZANO TOMATO, FIOR DI LATTE, EGGPLANT, ZUCCHINI, ROASTED RED CAPSICUM, PARSLEY

## MEAT LOVERS 25.9

SAN MARZANO TOMATO, MOZZARELLA, HAM, BACON, SALAMI, BBQ SAUCE

## VEGETERIAN (V) 26.9

SAN MARZANO TOMATO, MOZZARELLA, MUSHROOM, CAPSICUM, OLIVES & ONION

## PERI PERI 26.9

SAN MARZANO TOMATO MOZZARELLA CHICKEN THIGH CUP MUSHROOMS JALAPENOS CHERRY TOMATO SPANISH ONION PERINAISE

## TANDOORI 25.9

24 HOUR MARINATED TENDERLOINS, SUN DRIED TOMATO, FIRE ROASTED CAPSICUM, SPANISH ONION, BABY BOCOCCINI, MINT YOGURT

## ATLANTIC 28.9

SAN MARZANO TOMATO, FIOR DI LATTE, TIGER PRAWNS, SCALLOPS, CALAMARI, MUSSELS, GARLIC, PARSLEY

## ROASTED PUMPKIN (V) 26.9

SAN MARZANO TOMATO, FIOR DI LATTE, PUMPKIN, SPANISH ONION, PINENUTS, HALOUMI

## ITALIANO 25.9

SAN MARZANO TOMATO, FIOR DI LATTE, SALAMI, OLIVES, CHERRY TOMATO, BASIL

## CHILLI PRAWN 27.9

SAN MARZANO TOMATO, FIOR DI LATTE, TIGER PRAWNS, SALAMI, SMOKED BACON, HOUSE SAMBAL

## GREEK LAMB 27.9

SAN MARZANO TOMATO, MOZZARELLA, SLOW COOKED LAMB, OLIVES, ONION CHERRY TOMATO FINISHED W A DRIZZLE OF MINT YOGHURT

## HAWAIIAN 23.9

SAN MARZANO, MOZZARELLA, HAM, PINEAPPLE

■ GLUTEN FREE BASE LARGE ONLY +6 ■ VEGAN OPTIONS UPON REQUEST ■ EXTRAS INCUR ADDITIONAL SURCHARGE

■ \*PROTEIN PIZZA BASE LOW CARB (11.5 G) +3.9

### FOR YOUR CULINARY PLEASURE

WE SOURCE THE FRESHEST PRODUCE AVAILABLE DAILY & COOK EVERY ITEM ON OUR MENU TO ORDER.

WE HOPE YOU ENJOY YOUR DINING EXPERIENCE WITH US & SINCERELY THANK YOU FOR YOUR SUPPORT

PLEASE ADVISE WAITER OF ANY DIETARY REQUIREMENTS OR ALLERGIES.

19% SURCHARGE FOR ALL CARD PURCHASES (BANK CHARGES ARE PASSED ON), ATM IS FREE TO USE, PLEASE NOTE A 15% SURCHARGE IS APPLIED ON PUBLIC HOLIDAYS, SPLIT BILLS ONLY POSSIBLE IF YOU ORDER BY NAME.



OLD SCHOOL PIZZA®  
+ AND STONEGRILL +

# ENTREE

**FOCACCIA (V)** 16.9  
EXTRA VIRGIN OLIVE OIL, SALT FLAKES, MOZZARELLA  
CHOOSE BETWEEN GARLIC- HERB

**BRUSCHETTA BURRATINA (V)** 18.9  
BURRATINA SOFT MILK CHEESE, ROMA TOMATOES,  
SPANISH ONION, BASIL, ON A HOUSE BAKED CIABATTA  
FINISHED W A BALSAMIC GLAZE

**CALAMARI (GF)** E 17.9 | M 24.9  
LIGHTLY FRIED DUSTED IN LEMON PEPPER SEASONING  
SERVED W HOUSE SALAD & ROASTED CAPSICUM AIOLI

**CAULIFLOWER CROQUETTES (V)** 19.9  
CAULIFLOWER & MOZZARELLA COMBINED & LIGHTLY  
FRIED W A TOMATO CHILLI JAM & A HALOUMI HERB  
SALAD

**PRAWN SAGANAKI** 24.9  
TIGER PRAWNS, PAN FRIED WITH MUSSELS & CALAMARI  
IN A SPICY NAPOLI SAUCE TOPPED W FETTA, HERBS &  
LEMON, SERVED W CIABATTA BREAD

**GREEN LIP MUSSELS** E 15.9 | M 23.9  
250G 500G  
PREMIUM NZ MUSSELS CLASSICALLY PREPARED IN YOUR  
CHOICE OF CHILI NAPOLI OR CREAMY GARLIC SAUCE.  
FINISHED W FRESH LEMON & HERBS SERVED W  
CIABATTA

**STUFFED MUSHROOM** 18.9  
MUSHROOMS STUFFED W WHIPPED PERSIAN FETTA,  
CREAM CHEESE, TOPPED W PISTACHIOS & SERVED W A  
TOMATO COULIS

**BEETROOT CURED SALMON** 19.9  
BEETROOT & LIME CURED SALMON, W CHARRED CORN  
SALSA & FINISHED W PRESERVED LEMON & SALSA VERDE  
ON CROUTE

## SALAD

**RADICCHIO & WILD ROQUETTE (GF) (V)** 18.9  
RADICCHIO & WILD ROQUETTE W SLICES OF PEAR MIXED  
IN A HERB OIL FINISHED W GRANA PADANO CHEESE,  
PRESERVED LEMON SLICES & ALMOND FLAKES

**MEDITERRANEAN SALAD (GF) (V)** 17.9  
MIXED LETTUCE, PERSIAN FETTA, RED ONIONS,  
CUCUMBERS, PITTED OLIVES DRESSED IN OUR BALSAMIC  
DRESSING W SUMAC & CHERRY TOMATOES

**FATOUSH SALAD (V)** 18.9  
CHERRY TOMATO, CUCUMBER, CAPSICUM, SPANISH  
ONION, PARSLEY, SUMAC & FRIED FLAT BREAD TOPPED W  
LEMON AIOLI

**BEETROOT SALAD (V)** 18.9  
HOUSE PICKLED BEETROOT, LABNA, SNOW PEA  
TENDRILLS, ROASTED HAZELNUTS FINISHED IN A DUKKAH  
& BALSAMIC GLAZE

# MAINS

ALL MAINS SERVED W CHIPS & SALAD  
SWAP TO MASH, VEGIES, WEDGES  
EXTRA SAUCE +4

**CHICKEN SCHNITZEL** 24.9  
FREE RANGE CHICKEN BREAST, DOUBLE CRUMBED W  
MUSHROOM SAUCE

**BEEF MILANESE** 32.9  
PREMIUM BEEF SCHNITZEL, DOUBLE CRUMBED THAN  
GRILLED, FINISHED W JALAPENO, TOMATO 'SUGO' &  
MOZZARELLA

**PARMIGIANA** 28.9  
FREE RANGE CHICKEN BREAST, DOUBLE CRUMBED,  
TOPPED W YOUR CHOICE OF SAUCE AND FINISHED W  
MOZZARELLA  
NAPOLI - BOLOGNESE - PERI PERI - (MEXICANA +3)

**GRILLED CHICKEN** 29.9  
FREE RANGE CHICKEN TENDERLOINS SERVED ON A BED  
OF SAFFRON RICE WITH YOUR CHOICE OF SAUCE -  
MUSHROOM, AVOCADO, HONEY MUSTARD

**TIGER PRAWNS** 35.9  
PAN TOSSED TIGER PRAWNS COOKED TO PERFECTION  
ON A BED OF SAFFRON RICE IN YOUR CHOICE OF SAUCE  
GARLIC - CHILLI - LEMON

**VEAL SCALOPPINI** 33.9  
GRILLED TENDER MEDALLIONS OF BOBBY VEAL TOSSED  
IN A MUSHROOM OR PEPPER SAUCE SERVED W MASH

**EGGPLANT PARMIGIANA** 24.9  
MARINATED GOURMET EGGPLANT HAND PANKO  
CRUMBED THAN LIGHTLY SHALLOW FRIED SANDWICHED  
BETWEEN GOOEY MOZZARELLA & SUGO

**SHORTHORN BBQ BEEF RIBS** HALF 45.9 | FULL 69.9  
SLOW COOKED FOR 12 HOURS & FINISHED IN OUR  
SIGNATURE BBQ BASTING

**FISH OF THE DAY MARKET PRICE**  
SERVED W FRIED POTATOES, OLIVES, CHERRY TOMATO,  
ROQUETTE, HERBS, SALSA VERDE, & ROMESCO

**O.S.P TOWER** 149  
THREE TIERS, HOT & COLD ENTREE, AWARD WINNING  
MEATS ON THE STONE, TWO LARGE SIDES. SERVES 2 - 4

**ADD ONS:**  
GRILLED CHICKEN TENDERLOINS (4) 9.9  
LAMB BACKSTRAP SKEWERS (2) W MINT YOGHURT 14.9  
GRILLED CALAMARI W LEMON AIOLI 11.9  
TIGER PRAWNS (4) 11.9

# ON THE STONE

ALL STONEGRILL MEALS SERVED W CHIPS &  
SALAD SWAP TO MASH, VEGIES, WEDGES OR  
ADD EXTRA SAUCE +4

SAUCES

GARLIC, MEXICAN, MUSHROOM, PERPPERCORN,  
LEMON BUTTER, SALSA VERDA

## THOUSAND GUINEAS

SHORTHORN GRAIN FED 120 DAY UNIQUE BEEF  
CUTS W AN EXQUISITE TENDERNESS & FLAVOUR

LAMB BACKSTRAP | 250G SKEWERS 38.9  
SERVED W RICE

EYE FILLET MEDALLIONS MB2+ | 300G 63.9

SIRLOIN MB2+ | 300G 48.9

RIB EYE MB2+ | 450G 68.9

## WAGYU

MAYURA STATION FULL BLOOD BEEF GRAIN FED  
500 DAY NATIONAL AWARD-WINNING BOUTIQUE  
MEAT, THE ULTIMATE BEEF EXPERIENCE

SCOTCH FILLET MB 6-8 | 300G 73.9

RIB EYE MB 7-8 | 550G 119.9

WAGYU GOLD RIBEYE 500 G 199.9

\*PLEASE ADVISE IF YOU WOULD PREFER YOUR  
MEAT COOKED BY OUR CHEFS RATHER THAN  
ON THE STONE

## STONEGRILL

STONEGRILL IS AN INTERACTIVE DINING EXPERIENCE  
THAT PRESENTS YOUR MEAL COOKING ON A 550C  
VOLCANIC STONE SOURCED FROM SOUTH AUSTRALIA.  
THIS UNIQUE METHOD & HIGH TEMPERATURE SEALS  
IN ALL THE NATURAL JUICES & NUTRIENTS,  
ENHANCING THE FULL FLAVOURS & TENDERNESS.

STONEGRILL IS INTERNATIONALLY RECOGNIZED AS  
ONE OF THE HEALTHIEST METHODS OF COOKING.

FOR THE PERFECT STONEGRILL EXPERIENCE SIMPLY  
USE YOUR KNIFE & FORK TO TURN OVER YOUR FOOD  
SELECTION WHEN IT ARRIVES TO SEAL IN ALL THE  
NATURAL JUICES & FLAVORS, PLEASE ALLOW 2-3  
MINUTES. THEN SLICE INTO BITE SIZE PIECES, LAY TWO  
TO THREE PORTIONS ON THEIR SIDE & ALLOW TO  
SEAR, COOK TO YOUR PERSONAL LIKING THEN EAT  
DIRECTLY FROM THE STONE. THE STONE REMAINS HOT  
FOR APPROX 60 MINUTES ALLOWING YOU TO DINE AT  
YOUR LEISURE.

# SIDES

**BOWL OF CHIPS (V) (VGN)** S 7.9 | L 12.9  
W HOUSE SALT

**WEDGES (V) (VGN)** S 9.9 | L 15.9  
W SOUR CREAM & SWEET CHILLI

**SALAD (V) (VGN)** 8.9

**MASH POTATOES (V)** 7.9

**RICE PILAF (V)** 5.9

**GARLIC CIABATTA LOAF (V)** 8.9

**SEASONAL GREENS (V)** 10.9

**FRIED PAPRIKA POTATOES  
W AIOLI (V)** 9.9

**CONDIMENTS** 3.9  
GARLIC AIOLI - TOMATO SAUCE - CHILLI SAUCE  
SWEET CHILLI - SOUR CREAM - LEMON AIOLI

# KIDS

12 YEARS AND UNDER

**CHICKEN STRIPS (GF)** 15.9  
GRILLED TENDERLOIN CHICKEN SERVED W CHIPS &  
SALAD

**LASAGNA** 15.9  
OUR CLASSIC LASAGNA IN A KID SIZE SERVING

**SPAGHETTI** 15.9  
CHOOSE BETWEEN BEEF BOLOGNESE OR NAPOLI  
TOSSED IN SPAGHETTI

**CHICKEN SCHNITZEL** 15.9  
FREE RANGE & DOUBLE CRUMBED W CHIPS

**CHICKEN PARMIGIANA** 15.9  
FREE RANGE & DOUBLE CRUMBED TOPPED WITH NAPOLI &  
MOZZARELLA CHEESE W CHIPS



**OLD SCHOOL PIZZA®**  
+ AND STONEGRILL +

Feedback : Info@Oldschoolpizza.com.au

OPTIONS WE HAVE AVAILABLE : (VGN) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE

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# THE DINNER



@oldschoolpizzaofficial

SET MENU IS COMPULSORY FOR PARTIES LARGER THAN 12. CHILDREN UNDER 3 EAT FREE AND CHILDREN UNDER 12 ARE HALF PRICE. BOOKINGS AND DIETARY REQUIREMENTS NEED TO BE CONFIRMED AT LEAST 2 DAYS PRIOR. 1 DAY NOTICE IS REQUIRED TO INCREASE OR DECREASE THE NUMBER OF GUESTS. THE NUMBER OF GUESTS CONFIRMED AT THIS TIME IS FINAL AND THE PARTY WILL BE CHARGED FOR ANY NON-ATTENDANCE.

## OPTION A ALL YOU CAN EAT

ENTREE 45PP

CHIPS AND SALAD - TO SHARE

MAIN

PIZZA

MARGHERITA PEPPERONI BBQ CHICKEN VEG

PASTA

BOLOGNESE SPAGHETTI POLLO FUNGHI TAGLIATELLE

## OPTION B CHEF SELECTION

ENTREE 55PP

ARANCINI, BRUCHETTA, CALAMARI, CIABATTA BREAD AND DIPS - TO SHARE

PIZZA

MARGHERITA AND VEGETARIAN - TO SHARE

SIDES

SEASONAL GREENS, MEDITERRANEAN SALAD AND CHIPS - TO SHARE

MAINS - PER PERSON

CHOICE OF GRILLED MUSHROOM CHICKEN GARLIC TIGER PRAWNS

CHICKEN PARMA SCHNITZEL W MUSHROOM SAUCE

BOLOGNESE SPAGHETTI GAMBERI TAGLIATELLE POLLO FUNGHI

BUTTERNUT PUMPKIN PENNE

STONEGRILL - ADD \$10

CHOICE OF LAMB BACKSTRAP 250G SIRLOIN

## OPTION C OLD SCHOOL FAVES

99PP

ENTREE

CALAMARI, ANTIPASTO, ARANCINI, TRIO OF DIPS, CIABATTA BREAD, BRUCHETTA AND CAULIFLOWER CROQUETTES - TO SHARE

PIZZA

CHOOSE ANY FOUR PIZZA FLAVOURS

MAINS - PER PERSON

CHOICE OF FISH OF THE DAY ALLO SCOLIO

1/2 RACK BEEF BACK RIBS

STONEGRILL 250G EYE FILLET

STONEGRILL 200G WAGYU SCOTCH

SIDES

RADICCHIO AND PARMESAN SALAD, CRISPY CHATS W FETA AND PINENUTS, FATTOUSH SALAD, SEASONAL GREENS AND FRIES - TO SHARE

DESSERT

NUTELLA DOUGHNUTS, TIRAMISU, CHOCOLATE MOUSSE AND SEASONAL FRUIT - TO SHARE

ADD UNLIMITED SOFT DRINKS OR TEA TO ANY SET MENU FOR \$5PP



OLD SCHOOL PIZZA  
- AND STONEGRILL -