

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, HIGH CUP MUSHROOMS, JALAPENOS, CHERRY, TOMATO, SPANISH ONION PERINAISE

TANDOORI

25.9

24 HOUR MARINATED TENDERLOINS, SUN DRIED TOMATO, FIRE ROASTED CAPSICUM, SPANISH ONION, BABY BOCOCCHINI, 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
TENDRILS, ROASTED HAZELNUTS FINISHED IN A DUKKAH
& BALSAMIC GLAZE

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

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 **9.9**
W AIOLI (V)

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

oldschoolpizzaofficial

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 -