

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 ROQUTEE (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

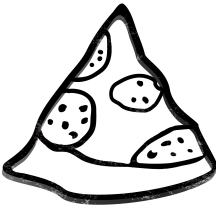
CHICKEN STRIPS (GF) 15.9  
GRILLED TENDERLOIN CHICKEN SERVED W CHIPS &  
SALAD

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 &  
MOZARELLA CHEESE W CHIPS



OLD SCHOOL PIZZA®

+ AND STONEGRILL +

Feedback : Info@Oldschoolpizza.com.au



@oldschoolpizzaofficial

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, SAUTÉED ONION, WILD ROQUETTE TOSSED IN AN EXTRA OLIVE OIL BASE TOPPED W PRESERVED LEMON

ADD GNOCCHI/RISOTTO OR GF PENNE +3.9

PIZZA

STANDARD W 100% STRETCHED CURD MOZARELLA & OUR SIGNATURE SAN MARZANO TOMATO SAUCE BASE.

LARGE SIZE ONLY

**OLD SCHOOL PIZZA 23.9**  
HAM, MUSHROOM, CAPSICUM, ONION, KALAMATA OLIVES.

**HAWAIIAN 23.9**  
HAM, PINEAPPLE.

**CAPRICOSA 23.9**  
HAM, MUSHROOM, OLIVES, ANCHOVIES.

**MARGHERITA (v) 22.9**  
DOUBLE CHEESE, INFUSED GARLIC OIL & GARDEN HERBS.

**NAPOLITANO 23.9**  
KALAMATA OLIVES, ANCHOVIES, INFUSED GARLIC OIL & GARDEN HERBS.

**AUSSIE 23.9**  
HAM, SMOKED BACON, EGG.

**MEXICANA 23.9**  
HAM, HOT SALAMI, CAPSICUM, JALAPENOS.

**FUNGHI (V) 24.9**  
MUSHROOM, INFUSED GARLIC OIL, GARDEN HERBS.

**PEPPERONI 23.9**  
MILD SALAMI, OREGANO.

**BBQ MEAT LOVERS 25.9**  
MILD SALAMI, SMOKEY BACON, HAM, OUR SIGNATURE BBQ SAUCE.

**PATATE 23.9**  
SMOKEY BACON, ROSEMARY, MARINATED SLICED POTATO.

**VEGETERIAN (V) 26.9**  
MUSHROOM, CAPSICUM, KALAMATTA OLIVES, ONION.

**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, SAUTÉED ONION TOSSED IN A CREAM SAUCE

**BUTTERNUT RIGATONI (V) 24.9**  
BUTTERNUT PUMPKIN, PINE NUTS, CHERRY TOMATO, GARLIC, SAUTÉED 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

**ATLANTIS 28.9**  
TIGER PRAWNS, SCALLOP, CALAMARI, MUSSELS, TOMATO, EXTRA VIRGIN OLIVE OIL, PARSLEY.

**BUTTERNUT PUMPKIN (V) 26.9**  
ROASTED PUMPKIN, WILTED BABY SPINACH, SPANISH ONION, ROASTED PINE NUTS, CRUMBLD HALLOUMI.

**GREEK LAMB 27.9**  
5 HOUR SLOW COOKED LEG OF LAMB SHREDDED, FRESH TOMATO, SPANISH ONION, KALAMATTA OLIVES, CRUMBLD FETTA, MINT YOGHURT.

**ITALIANA 25.9**  
MILD SALAMI, KALAMATTA OLIVES, BABY BOCCOCINI, CHERRY TOMATO, FRESH BASIL.

**PERI PERI 26.9**  
MARINATED CHICKEN, SPANISH ONION, CHERRY TOMATO, JALAPENO, MUSHROOM, PERINASE.

**TANDOORI 25.9**  
24 HOUR MARINATED TENDERLOINS, BABY SPINACH, SUN DRIED TOMATO, FIRE ROASTED CAPSICUM, SPANISH ONION, BABY BOCOCCINI, MINT YOGHURT

**CHILLI PRAWN 27.9**  
TOMATO, TIGER PRAWNS, SALAMI, SMOKED BACON, HOUSE SAMBAL

**ORTALANO (V) 26.9**  
ROASTED PUMPKIN, WILTED BABY SPINACH, MARINATED SLICED POTATO, ZUCCHINI, ROASTED EGGPLANT, OIL

■ 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.

1.9% 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®  
+ A N D S T O N E G R I L L +



# 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 +