



Pizza

PIZZA BY THE SLICE \$6

MARGHERITA \$22

Tomato base, basil, buffalo cheese, grated parmesan and oil \$22

PEPPERONI \$24

Tomato Base, cheese and pepperoni \$24

BIGFOOT'S BARBECUE \$24

Tomato base, cheese, ham, Italian sausage, pepperoni, n'duja, bbq sauce

BOSCO \$23

Tomato base, cheese, eggplant, zucchini, capsicum, fresh bocconcini, basil, oregano and oil

MR LANDOO \$24

Vegan cheese, zucchini, porcini mushroom, cherry tomato and parsley

- Gluten free bases available

Wine

SPARKLING

NV Pete's Pure Prosecco, Murray Darling, Australia \$8/\$50

NV Taittinger 'Cuvée Prestige', Champagne, France \$120

WHITE

16' Earth's End Sauvignon Blanc, Marlborough, New Zealand \$10/\$45

17' Pete's Pure Pinot Grigio, Murray Darling, Australia \$9/\$45

16' Garage Project 'Tequila Barrel', Nelson, New Zealand \$60

ROSE

16' Il Villagio Rose, Sicily, Italy \$10/\$50

17' Holyman 'Albertina' Orange, Tasmania, Australia \$55

RED

17' Pete's Pure Pinot Noir, Murray Darling Australia \$9/\$45

17' Yarran Shiraz, Hilltops, Australia \$9/45

15' Estarguez 'Piggy' Grenache, Rhone, France \$48

COCKTAIL

Frozen Margarita \$16

Beer

FROM THE TAPS

Frosty's Pale Ale \$9.50

Sydney Draught Lager \$8.50

Pickled Monkey IPA \$11

FROM THE FRIDGES

Sydney Draught Lager \$8.5

Pabst Blue Ribbon \$8.5

Mismatch Session Ale \$10

Liefman's 'Brut Reserve' Kriek \$17

Big Shed 'Frankenbrown' \$13

Sierra Nevada Stout \$13

Coopers Best Extra Stout \$14

Tripel Karmeliet \$21

Trappist Rochefort '10' \$29

Wildflower 'Amber Blend 18' \$59

Amager 'Buffalo Burlesque' \$39

Duvel Magnum \$99

Hills Apple or Pear Cider \$8.5

Light beer available \$5