



BENVENUTO A

HEYDAYS

MID-WEEK LUNCH MENU

Available 11:30am - 3:00pm, Monday to Friday.

LUNCH SPECIALS

- Steak Sandwich** - Scotch fillet, bacon, rocket, parmesan, buffalo mozzarella, mustard seed, basil aioli, served with fries (*gfo*) **\$22**
- Chicken Schnitzel Panini** - Crumbed chicken breast, tomato, lettuce, buffalo mozzarella, garlic aioli, served with fries **\$19**
- Mortadella Panini** - Mortadella, shaved parmesan, rocket, buffalo mozzarella, basil aioli, served with fries (*gfo*) **\$17**
- Eggplant Panini** - Crumbed fried eggplant, capsicum, caramelised onion, provolone, balsamic glaze, served with fries (*v*) **\$16**
- Spaghetti Carbonara** - Guanciale, pecorino, egg, black pepper (*gfo*) **\$22**
- Spaghetti Aglio Olio** - Garlic, chilli, parsley, parmesan, evoo (*v, gfo, veo*) **\$20**
- Calamari Salad** - Flash fried calamari, baby cos, onion, tomato, cucumber, dill mayo **\$19**
- Gluten friendly rolls available* **\$5**

a veggie delight

made the authentic way

BAMBINI MEALS

- Pizza** - Hawaiian / Pepperoni / Margherita **\$12**
- Linguine** - Napoli sauce / Beef & pork bolognese **\$12**
- Nuggets & Chips** **\$12**
- Fish & Chips** **\$12**
- Ice Cream** - Chocolate or strawberry topping **\$5**

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Please inform staff of any dietary requirements before ordering.
 We are not a gluten-free restaurant & cannot ensure cross contamination will not occur.
 v - vegetarian | ve - vegan | gf - gluten friendly | gfo - gluten friendly option available | veo - vegan option available | evoo - extra virgin olive oil

WORLD FAMOUS PIZZAS*

- Focaccia** - Garlic, herbs (*ve*) **\$15**
- Focaccia** - Fior di latte (*v*) **\$18**
- Margherita** - San Marzano tomato, buffalo mozzarella, basil, evoo (*v*) **\$21**
- Zuca** - Pumpkin puree, pesto, scamorza, feta, spinach, balsamic reduction (*v*) **\$24**
- Hawaiian** - San Marzano tomato, shaved leg ham, pineapple, scamorza **\$24**
- Mario** - San Marzano tomato, fior di latte, salami, olives, basil, garlic oil **\$25**
- HEYDAYS** - Italian sausage, potato, scamorza, caramelised onion, fresh pecorino, parsley **\$25**
- Quattro Formaggi** - Gorgonzola, taleggio, parmesan, scamorza, truffle paste (*v*) **\$26**
- Capricciosa** - San Marzano tomato, scamorza, shaved leg ham, mushroom, artichoke, olives **\$26**
- Calabrese** - San Marzano tomato, scamorza, nduja, hot salami, porcini mushroom **\$27**
- Prosciutto** - San Marzano tomato, scamorza, rocket, San Daniele prosciutto, buffalo mozzarella, parmesan **\$28**
- Gamberi** - Scamorza, prawns, garlic, parsley, lemon, chilli **\$28**
- Gluten friendly bases available* **+\$5**

Mario's signature dish

hot. hot. hot

SOMETHING EXTRA

- Fries** - Aioli or tomato sauce (*v, gf*) **\$7**
- Insalata** - Mixed tomato, baby cos, basil, buffalo mozzarella, aged balsamic, evoo (*v, veo*) **\$10**



DOLCI DELIGHTS

- Tiramisu** - Chocolate, savoiardi, coffee, mascarpone **\$13**
- Panna Cotta** - Vanilla, mixed berry coulis, white chocolate, toasted macadamias **\$12**
- Nutella Pizza** - Nutella, fresh strawberries, vanilla ice cream, icing sugar **\$19**
- Gelato** - Ask our lovely team for today's flavours **\$12**

SPARKLING

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|---------------------------------|----------|
| Brown Brothers Prosecco Piccolo | \$12 |
| Louis Perdrier Brut Piccolo | \$12 |
| Sandhurst Sparkling | \$9/\$35 |
| Ruggeri Prosecco Luc Btl | \$47 |
| Jansz Cuvee Sparkling, TAS Btl | \$72 |

VINO BIANCO

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| Sandhurst Chardonnay | \$8/\$28 |
| 2019 Cantina Tollo Rocca Pinot Grigio, Italy | \$9/\$38 |
| 2020 Mesh Riesling, Eden Valley SA | \$13/\$55 |
| Sandhurst Moscato | \$7/\$28 |
| 2022 Little Goat Creek Sauvignon Blanc Marlborough New Zealand | \$9/\$35 |
| 2022 Babich Sauvignon Blanc, Marlborough NZ | \$10/\$44 |
| 2021 Pra Soave 'Otto' Veneto, Italy | \$10/\$42 |

VINO ROSSO

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| Sandhurst Rosé | \$8/\$28 |
| Tellurian Rosé | \$10/\$47 |
| Sandhurst Shiraz | \$8/\$28 |
| 2020 Rocca Ventosa Montepulciano, Italy | \$9/\$38 |
| 2019 Amaranta Ulisse Tenuta, Montepulciano Italy Btl | \$58 |
| 2019 Shiraz, The Potts Family, Bleasdale SA | \$14/\$45 |
| 2018 Cabernet Sauvignon, The Potts Family, Bleasdale SA Btl | \$14/\$45 |

PLEASE NOTE A 15% PUBLIC HOLIDAY SURCHARGE APPLIES
If paying by credit card a 1.25% surcharge for Mastercard or
Visa & a 2.55% surcharge for AMEX will apply.

COCKTAILS

the best value south of naples

\$15 ea

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| Amaretto Sour - Amaretto Liqueur, Lemon juice, Bitters |
| Americano - Vermouth, Campari, Soda |
| Aperol Spritz - Atalia Aperol, Prosecco, Soda |
| Espresso Martini - Kahlua, Vodka, Espresso Shot |
| Limoncello Mojito - Santa Marta Limoncello, White Rum |
| Negroni - Beefeater Gin, Vermouth, Campari, Orange Zest |
| Garibaldi - Campari, Orange Juice |
| White Negroni - Beefeater Gin, Cocchi Americano, Suze Liqueur |

BOTTLED BIRRA

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|------------------|------|-----------------|-------|
| Messina Sicilian | \$9 | Victoria Bitter | \$8 |
| Peroni Red | \$9 | Cascade Light | \$7.5 |
| Moo Brew Pilsner | \$11 | Carlton Zero | \$7 |

TAP BIRRA SMALL/LARGE

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|----------------------------|--------------|
| Carlton Draught | \$6.5/\$13 |
| Great Northern Super Crisp | \$6/\$12 |
| Stella Artois | \$6.3/\$12.6 |
| Canadian Club & Dry | \$12 |

SOFT DRINK/WATER

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| Bundaberg | \$6 |
| Lemon Lime & Bitters / Passionfruit / Sarsaparilla / Ginger Beer | |
| San Pellegrino | \$6 |
| Chinotto / Limonata / Aranciata Rosa | |
| San Pellegrino Sparkling Water 250ml / 750ml | \$3/\$6.5 |
| Coca Cola, Coca Cola No Sugar, Fanta, Sprite 330ml | \$3.85 |

since when did cows brew birra?

i'm heading to heydays



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*Our Pizza's are world famous - Nino has told his entire extended family!!!