



CONVERSATION STARTERS

- Ostriche** - Freshly shucked oyster, finger lime, basil oil (gf) \$5ea
- Burrata** - Toasted breadcrumbs, chilli oil, basil, focaccia (v) \$18
- Arancini** - Saffron rice, bocconcini, basil mayo, parmesan (v) \$16
- Salumi** - Italian meats, olives, house preserves, focaccia \$30
- Carpaccio** - Eye fillet, rocket, parmesan, truffle mayo (gf) \$19
- Mussels** - White wine, butter, garlic, chilli, focaccia \$18
- Calamari** - Semolina coated, citrus mayo, lemon \$15
- Kingfish** - Thinly sliced kingfish, fried capers pickled shallot, salmon roe, basil oil, dill (gf) \$22

PASTA & RISOTTO

- Rigatoni** - Lamb shoulder ragu \$30
 - Pappardelle** - Traditional beef & pork bolognese \$28
 - Spaghetti** - Guanciale, pecorino, egg, black pepper \$28
 - Gnocchi** - Napoli sauce, burrata, fried eggplant, toasted breadcrumbs, basil (v, veo) \$27
 - Linguine** - Squid ink, prawn, crab, vongole, confit cherry tomatoes, garlic, chilli, basil \$33
 - Risotto** - Mixed Italian mushrooms (v, gf, veo) \$27
- Gluten friendly pasta available +4

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

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, olives \$27
 - Prosciutto** - San Marzano tomato, scamorza, rocket, San Daniele prosciutto, buffalo mozzarella, parmesan \$28
 - Gamberi** - Scamorza, san marzano tomato, prawns, garlic, parsley, lemon, chilli \$28
- Gluten friendly bases available +\$5

SOMETHING EXTRA

- Fries** - Aioli or tomato sauce (v, gf) \$7
- Patate** - Roasted kipfler potatoes, confit garlic, grated parmesan, rosemary salt (v, veo) \$10
- Broccolini** - Toasted almonds, garlic oil (v, gf, veo) \$10
- Insalata** - Mixed tomato, baby cos, basil, buffalo mozzarella, aged balsamic, evoo (v, veo) \$15

DOLCI DELIGHTS

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

SPARKLING

- 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

- 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

- 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

- Amaretto Sour** - Amaretto Liqueur, Lemon juice, Bitters \$15 ea
- 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

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

TAP BIRRA SMALL/LARGE

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

SOFT DRINK/WATER

- 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





*Our Pizzas are world famous - Nino has told his entire extended family!!!



BENVENUTO A

HEYDAYS



  @HEYDAYSPIZZERIA

heydayspizzeria.com | hey@heydayspizzeria.com