



CONVERSATION STARTERS

\$13/three for \$35

Served with house made zucchini pickle & caper berries

Bresaola - Dry cured beef (gf)

Prosciutto - Dry cured pork thigh (gf)

Capocollo - Dry cured whole pork neck (gf)

Salame Casalinga - Mild, flavoured with black pepper & spices (gf)

Salame Soppresata - Hot, flavoured with aromatic chillies & pepper (gf)

Salami Finocchiona - Mild, flavoured with fennel seed (gf)

House baked rosemary & sea salt focaccia \$5

ENTRÉE

\$18 ea

Burata, broad bean pesto, basil & almonds (gfo, v) Gnocchi alla Romana (v, gf)

Cotechino, braised lentils (gf) Mt Martha Mussels, white wine & garlic (gf)

Caprese Salad, fior di latte, tomato, basil & balsamic (gf,v) Beef Carpaccio, rocket, parmesan, capers (gf)



SMALL BITES

\$10 ea

Polenta Chips, aioli, parmesan (v, gf, veo) Farinata, chickpea cake, basil pesto (v, gf, veo)

Spinach, Pumpkin & Parmesan Arancini (gf, v) House Marinated Olives (gf, ve)

Calamari Fritti, marinara (gf) Pork & Veal Meat Balls, tomato sugo, pecorino (gf)

KIDS

\$12 ea

Pizza (Hawaiian/ Pepperoni/ Margarita)

Linguine ragu

Linguine Napoli

Kids Nuggets & chips

Kids fish & chips

SIDES

\$7 ea

Sicilian Salad-roquette, fennel, orange, olives, mint, orange dressing (gf, ve)

Panzanella- tomato, cucumber, red onion, croutons, basil, red wine vinaigrette (ve)

French Fries

Green Beans, anchovy dressing (gf)

PIZZAS

Margherita - Fior di latte, mozzarella, tomato, basil \$19

Potato - Taleggio, potato, garlic, rosemary \$21

Quattro Formaggi - Gorgonzola, parmesan, taleggio, mozzarella, truffle \$25

Sausage - Italian sausage, mushroom, caramelised onion, mozzarella, sage \$26

Capriccioisa - Shaved leg ham, tomato, mozzarella, mushroom, artichoke, olive \$26

Seafood - Prawn, calamari, garlic confit, mozzarella, chilli, parsley, lemon \$28

Prosciutto - San Daniele, mozzarella, fior di latte, rocket, tomato \$28

Salumi - Salami, calabrese nduja, fennel, red onion, mozzarella \$26

Hawaiian - Shaved leg ham, pineapple, mozzarella \$24

Gluten free bases available \$3

MAINS

Eggplant Lasagna, spinach, mozzarella, tomato sugo (v) \$28

Veal Ossobucco, soft polenta, gremolata (gf) \$34

House Made Gnocchi, braised beef ragu \$30

Linguine, king prawns, cherry tomatoes, lemon & chilli \$30

Spring Risotto, peas, asparagus, broad beans, lemon & parmesan (gf, v, veo) \$28

DESSERT

Cannoli, lemon ricotta, vanilla custard, chocolate \$5 ea

Tiramisu, savoiardi, espresso, mascarpone \$12

Pistachio Semifreddo, candied citrus (gf) \$12

Nutella Calzone, folded pizza, stuffed with Nutella \$16

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

HEYDAYS

CHAMPAGNE/SPARKLING

Brown Brothers Prosecco Piccolo \$12

Louis Perdrier Brut Piccolo \$10

WHITES GLASS/BOTTLE

Sandhurst Chardonnay \$7/\$28

2021 Origins Series Chardonnay, Heathcote VIC \$9/\$40

2019 Cantina Tollo Rocca Pinot Grigio, Italy \$9/\$38

2020 Mesh Riesling, Eden Valley SA \$13/\$55

Sandhurst Rose \$7/\$28

Sandhurst Moscato \$7/\$28

2021 Ingram Road Chardonnay, Yarra Valley VIC Btl \$48

2018 King Valley Pinot Grigio, King Valley VIC Btl \$50

2021 Joseph Primo Estate, Pinot Grigio, Adelaide Hills SA Btl \$65

REDS GLASS/BOTTLE

Sandhurst Shiraz \$7/\$28

2020 Langmiel Prime Cut Shiraz, Heathcote VIC \$11/\$46

2018 De Bortoli Windy Peak Cabernet Sauvignon Yarra Valley VIC \$9/\$38

2020 Rocca Ventosa Montepulciano, Italy \$9/\$38

2021 Innocent Bystander Pinot Noir, Yarra Valley VIC Btl \$48

2019 Brown Brothers Wine Maker's Series, Heathcote VIC Btl \$48

2020 Mount Avoca Estate Shiraz, Pyrenees VIC Btl \$52

2021 Innocent Bystander Syrah, Yarra Valley VIC Btl \$50

2022 Lino Ramble Nero d'Avola Novello, McLaren Vale SA Btl \$55



COCKTAILS

\$15 ea

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

Garibaldi - Campari, Orange Juice

White Negroni - Beefeater Gin, Cocchi Americano, Suze Liqueur



BOTTLED BEER

Messina Sicilian \$9 VB \$8

Moo Brew Pilsner \$9 Cascade Light \$7.50

Peroni Red \$8 Heineken Zero \$7

TAP BEER SMALL/LARGE

Carlton Draught \$6.30/\$12.60

Great Northern Super Crisp \$5.90/\$11.80

Stella Artois \$6.30/\$12.60

Peroni Nasturo \$6.60/\$13.20

SOFT DRINK/WATER

Bundaberg Lemon Lime & Bitters, Passionfruit, Sarsaparilla \$6

San Pellegrino Chinotto, Limonata, Aranciata Rosa \$6

San Pellegrino Sparkling Water 1 litre \$6.50

San Pellegrino Sparkling Water 250ml \$3

Coke Cola, Coca Cola No Sugar, Fanta, Sprite 330ml \$3.85

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