



# HEYDAYS



## CONVERSATION STARTERS

\$10 ea

**Polenta Chips** - Aioli, parmesan (v, gf, veo)

**Spinach, Pumpkin & Parmesan Arancini** (gf, v)

**Calamari Fritti** - Marinara (gf)

**Farinata** - Chickpea cake, basil pesto (v, gf, veo)

**House Marinated Olives** (gf, ve)

**Pork & Veal Meat Balls** - Tomato sugo, pecorino (gf)

## SALUMI BAR

\$13 ea/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 Casalingo** - Mild, flavoured with black pepper & spices (gf)

**Salame Soppressata** - Hot, flavoured with aromatic chilies & pepper (gf)

**Salame Finocchiona** - Mild, flavoured with fennel seed (gf)

**Focaccia** - House baked rosemary & sea salt focaccia \$5

## ENTRÉE

\$18 ea

**Burrata** - Broad bean pesto, basil & almonds (gfo, v)

**Cotechino** - Braised lentils (gf)

**Caprese Salad** - Fior di latte, tomato, basil & balsamic (gf,v)

**Gnocchi Alla Romana** (v, gf)

**Mt Martha Mussels** - White wine & garlic (gf)

**Beef Carpaccio** - Rocket, parmesan, capers (gf)

## KIDS

\$12 ea

**Pizza Hawaiian/ Pepperoni/ Margherita**

**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)

**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

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

**Seafood** - Prawns, garlic confit, mozzarella, chilli, parsley, lemon \$28

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

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

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

*Gluten free bases available* \$5

## 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 of the day** \$12

**Tiramisu** - Savoiardi, espresso, mascarpone \$12

**Pistachio Semifreddo** - Candied citrus (gf) \$12

**Nutella Calzone** - Folded pizza, stuffed with Nutella, vanilla ice cream \$16

**Kids Ice Cream** \$5

## 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 Primo Estate Joseph, d'Elena Pinot Grigio \$65

Adelaide Hills SA Btl

## 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 Winemaker'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

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## 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, Orange Zest

**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 \$7.5

Peroni Red \$8 Heineken Zero \$7

## TAP BEER SMALL/LARGE

Carlton Draught \$6.30/\$12.6

Great Northern Super Crisp \$5.90/\$11.8

Stella Artois \$6.30/\$12.6

Peroni Nasturo \$6.60/\$13.2

## SOFT DRINK/WATER

**Bundaberg** \$6

Lemon Lime & Bitters/ Passionfruit/ Sarsaparilla

**San Pellegrino** \$6

Chinotto/ Limonata/ Aranciata Rosa

**San Pellegrino Sparkling Water** 250ml/ 1 litre \$3/\$6.5

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

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

