



HEYDAYS



CONVERSATION STARTERS

\$10 ea

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

Spinach, Pumpkin & Parmesan Arancini (v, gf)

Calamari Fritti - Marinara (gf)

Farinata - Chickpea pancake, basil pesto (v, gf, veo)

House Marinated Olives (v, ve, gf)

Pork & Veal Meat Balls - Tomato sugo, parmesan (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 chillies & pepper (gf)

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

Focaccia - House baked rosemary & sea salt focaccia (v, ve) \$5

ENTRÉE

\$18 ea

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

Cotechino - Braised lentils (gf)

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

Gnocchi Alla Romana (v, gf)

Mt Martha Mussels - White wine & garlic (gf)

Beef Carpaccio - Rocket, parmesan, capers (gf)

KIDS

\$12 ea

Pizza - Hawaiian (gfo)/ Pepperoni (gfo)/ Margherita (v, gfo)

Linguine Ragu (gfo)

Linguine Napoli (v, gfo)

Kids Nuggets & Chips

Kids Fish & Chips

SIDES

\$7 ea

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

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

Green Beans - Anchovy dressing (gf)

French Fries

PIZZAS

Margherita - Fior di latte, mozzarella, tomato, basil (v, gfo) \$19

Potato - Taleggio, potato, garlic, rosemary (v, gfo) \$21

Quattro Formaggi - Gorgonzola, parmesan, taleggio, mozzarella, truffle (v, gfo) \$25

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

Capricciosa - Shaved leg ham, tomato, mozzarella, mushroom, artichoke, olive (gfo) \$26

Seafood - Prawns, garlic confit, mozzarella, chilli, parsley, lemon (gfo) \$28

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

Salumi - Salame, calabrese nduja, fennel, red onion, mozzarella (gfo) \$26

Hawaiian - Shaved leg ham, pineapple, mozzarella (gfo) \$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 (gfo) \$30

Spring Risotto - Peas, asparagus, broad beans, lemon & parmesan (v, gf, 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 \$16

Kids Ice Cream \$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

CHAMPAGNE/SPARKLING

Brown Brothers Prosecco Piccolo \$12

Louis Perdrier Brut Piccolo \$10



WHITES GLASS/BOTTLE

Sandhurst Chardonnay \$7/\$28

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

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

Sandhurst Moscato \$7/\$28

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

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

2022 Little Goat Creek Sauvignon Blanc Marlborough New Zealand \$9/\$32

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

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

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 \$6.50/\$13

Great Northern Super Crisp \$6/\$12

Stella Artois \$6.30/\$12.60

Peroni Nasturo \$7.30/\$14.50

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

@HEYDAYSPIZZERIA

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Please note a 15% public holiday surcharge applies. If paying by credit card, a 1.25% surcharge for Mastercard/ Visa & a 2.55% surcharge for AMEX will apply.

