

NOT PIZZA

WOODFIRED GARLIC BREAD [V] [GFO]	12
Roasted garlic and herb butter	
HOT CHIPPIES [GF] [V] [VE]	12
Tomato sauce or mayo	
LEAF SALAD [V] [VE] [GF]	12
Leaves, fennel, ricotta, pear, pepita	
LAMB & NDUJA CROQUETTES [3] [GF]	16
Salsa verde	
WARM MARINATED OLIVES [V] [GF] [VE]	9
Australian olives, chilli, garlic, rosemary, olive oil	
LOADED FOCACCIAS	1 for 9 / 2 for 15
PUMPKIN [V] [VEO] Sour currents, pepita pinenut crumb, chives, parmesan	
PROSCIUTTO Pear chutney, bocconcini, parmesan	
ANCHOVY Pickled eschalot, green olive, dashi mayo, chives	
BUTTERMILK FRIED CHICKEN [GF]	22
Choice of the following: Chilli mayo, hot honey glaze, sesame seeds, spring onion Korean BBQ chicken, sesame, pickles Buffalo chicken, blue cheese sauce, pickles	

FINISH

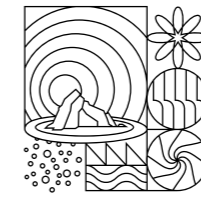
VALHALLA CHOC TOP	7
Vanilla, Choc, Salt Caramel, Choc-Mint or Boysenberry [V]	

PIZZA

[V] – Vego
[VE] – Vegan
[DF] – Dairy Free
[GF] – Gluten Free
[GFO] – Gluten Free Option
[VEO] – Vegan Option

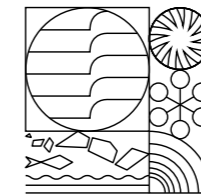
MARGHERITA [V] [VEO]	22
Red base, basil, mozzarella	
SEÑORITA [V] [VEO]	26
Red base, basil, mozzarella, stracchiarella, salsa verde	
PROSCIUTTO	30
Red base, basil, mozzarella, prosciutto, bocconcini, rocket	
CHOOK NORRIS	27
Red base, basil, mozzarella, BBQ chicken, tomatoes, red onion, spring onion	
JOHNNY UTAH	25
Red base, mozzarella, leg ham, pineapple	
SAUSAGE PARTY	27
Red base, basil, mozzarella, pork sausage, roasted peppers, agrodolce onion	
GREEN HORNET	28
Salsa Verde base, provolone, mortadella, bocconcini, pickled peppers	
CAPRICCIOSA [VEO]	29
Red base, basil, mozzarella, leg ham, mushroom, roasted peppers, artichoke, olives	
WIZARD [V] [VEO]	29
White base, basil, provolone, fermented mushroom ketchup, mushrooms, pickled enoki	
BIG MIKE	32
Red base, basil, mozzarella, salami, pork sausage, BBQ chicken, mortadella, pancetta, DSBC BBQ sauce	
CALABRESE	29
Red Base, chilli flake, basil, mozzarella, salami, hot honey, fermented chilli oil. WARNING: Spice alert	
NEPOLITANA	27
Red base, basil, provolone, capers, Olasagasti anchoive	
IDAHO [V] [VEO]	28
White base, oregano, mozzarella, red onion, potato, pickled peppers, bocconcini, chive	
	Add Pancetta +5
WHIPLASH	29
Red Base, mozzarella, salami, basil, whipped lemon zest, ricotta, hot honey	

BEERS



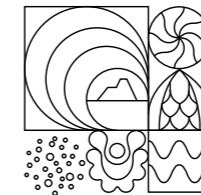
LION ROCK SESSION [3.5%]

Our easily accessible mid-strength doesn't skimp on taste. Simply put, it's an activity beer. Enjoy a couple of these at lunch or the beach, without needing a nap afterwards. It's the quintessential taste of Tassie summer and might very well be your new favourite beer.



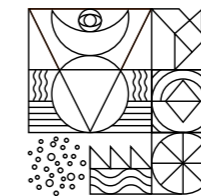
BREAKSEA DRAUGHT [4.5%]

A simple grain bill, pale straw in colour with hints of malt sweetness and a clean, dry finish. The addition of German hops bring a slight earthy spice to the party, while the late use of Topaz give it a subtle lift and a modest new world conclusion. A bloody good beer.



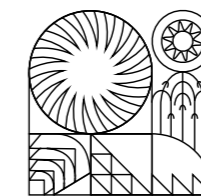
PEDRA PALE [5.6%]

Pedra may be a Pale, but she presents hues of deep, dark copper. With Golden Promise as the base malt and a soft touch of crystal for tone. The complex malt bill helps carry a firm bitterness, delivered by the unification of both Aussie and US hops. Based on an American style Pale Ale, Pedra is a reminder of just how beautiful the union of malt and hops can be.



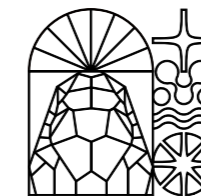
FLAT WITCH XPA [4.7%]

Oats in the malt help carry the big, fruity notes. Tassie grown Galaxy and Eclipse hops drive a well-rounded stone fruit and citrus palette whilst keeping the bitterness low and approachable. Don't be fooled by the name, it's clean, it's dry and far from flat.



SHARKSJAW IPA [7.2%]

As pale as the belly of a white pointer, Sharksjaw's malt bill forces hops to the forefront whilst maintaining a smooth, dry finish. Heavily hopped with Simcoe and Mosaic late in the brewing process, Sharksjaw IPA maintains a precise harmony between resin and floral notes. Dangerously delicious.



BLACK RICE LAGER [4.8%]

A pale base malt with a heavy percentage of flaked rice elevates the palette whilst contributing to the dry mouth feel. A subtle roast and addition of midnight wheat, gives a dark cherry-like hue of caramel notes, without the a-stringent bitterness. We finish with a sprinkle of Tassie grown Topaz hops to help round things out. She's dark, she's delicious and she's very sessionable.



UNCHARTED

Sometimes experimental, sometimes a crowd pleaser. Often seasonal, but always a bloody good beer. DSBC 'Uncharted' is a rotating keg that ventures into unknown waters. Please see our menu board to find out what's on tap today.

DIETARIES

Dairy free cheese +3
Gluten free base +6

ADD ONS

Anchovies +5
Pancetta +5
Additional proteins +4
Additional veg +3
Additional sauces +2

Note: All pizzas can be made GF though please be aware we can't guarantee against cross contamination? If you're celiac we can cook in a different oven, please just let our friendly staff know.