

PASTA

BOLOGNESE SPAGHETTI 24.9

A TRUE PREMIUM GROUND BEEF BOLOGNESE TOSSED IN A RICH NAPOLI SAUCE

ALLO SCOGLIO SPAGHETTI 56.9

A SEAFOOD LOVERS DREAM PLATE, TIGER PRAWNS, SCALLOP, KING PRAWN, CALAMARI, MUSSELS, BLUE SWIMMER CRAB

YOUR CHOICE OF CREAM | OIL - NAPOLI

LASAGNA 24.9

TENDER FLAT PASTA SHEETS LAYERED IN OUR RICH BOLOGNESE SAUCE & MOZZARELLA CHEESE FINISHED W BECHAMEL SERVED WITH GARLIC CIABATTA

GAMBERI TAGLIATELLE 32.9

OUR CLASSIC GAMBERI, TIGER PRAWNS, HEIRLOOM TOMATO, SAUTEED ONION, WILD ROQUETTE TOSSED IN AN EXTRA OLIVE OIL BASE TOPPED W PRESERVED LEMON

CARBONARA SPAGHETTI 26.9

BACON , SAUTEED ONIONS, GARLIC IN A CREAMY WHITE SAUCE

POLLO FUNGHI TAGLIATELLE 26.9

OUR MOST POPULAR PASTA SAUCE, MUSHROOM, CHICKEN, SAUTEED ONION TOSSED IN A CREAM SAUCE

BUTTERNUT RIGATONI (V) 24.9

BUTTERNUT, PUMPKIN, PINE NUTS, CHERRY TOMATO, GARLIC, SAUTEED ONION, & HALLOUMI CHEESE IN A ROSE SAUCE (ADD CHICKEN +3.9)

GNOCCHI PESTO (V) 24.9

HOUSE CRUSHED BASIL PESTO, GRANA PADANO PARMESAN FINISHED IN A LIGHT CREAMY SAUCE

LAMB RAGU RIGATONI 27.9

BRAISED LAMB W ROOT VEGETABLES IN A RICH NAPOLI SAUCE

AMATRICIANA RIGATONI 26.9

SALAMI, KALAMATA OLIVES, CHERRY TOMATO, CHILLI, GARLIC WILD ROQUETTE IN A ROSE SAUCE

ADD GNOCCHI/RISOTTO OR GF PENNE +3.9

WOODFIRE PIZZA

MARGHERITA (V) 22.9

SAN MARZANO TOMATO, FIOR DI LATTE, BASIL, EXTRA VIRGIN OLIVE OIL

FUNGI (V) 24.9

PIZZA A BIANCO, FIOR DI LATTE, PORCINI & CUP MUSHROOMS, FRESH OREGANO & PARSLEY

NAPOLITANA 23.9

SAN MARZANO TOMATO, ANCHOVIES, OLIVES GARLIC HERBS

PEPPERONI 23.9

SAN MARZANO TOMATO, FIOR DI LATTE, MILD SALAMI, OREGANO

CAPRICIOSA 23.9

SAN MARZANO TOMATO, FIOR DI LATTE, HAM , MUSHROOM, KALAMATA OLIVES, ANCHOVIES

POLLO 23.9

SAN MARZANO TOMATO, FIOR DI LATTE, CHICKEN PINEAPPLE, MUSHROOM, BBQ SAUCE

PATATA 23.9

PIZZA IN BIANCO, FIOR DI LATTE, SMOKED BACON, HERBED POTATOES

VOLCANO 23.9

SAN MARZANO TOMATO, FIOR DI LATTE, SALAMI, OLIVES , JALAPENOS, ROASTED CAPSICUMS

ORTOLANA (V) 26.9

SAN MARZANO TOMATO, FIOR DI LATTE, EGGPLANT, ZUCCHINI, ROASTED RED CAPSICUM, PARSLEY

MEAT LOVERS 25.9

SAN MARZANO TOMATO, MOZZARELLA, HAM, BACON, SALAMI , BBQ SAUCE

VEGETERIAN (V) 26.9

SAN MARZANO TOMATO, MOZZARELLA, MUSHROOM, CAPSICUM, OLIVES & ONION

PERI PERI 26.9

SAN MARZANO TOMATO MOZZARELLA CHICKEN THIGH CUP MUSHROOMS JALAPENOS CHERRY TOMATO SPANISH ONION PERINAISE

TANDOORI 25.9

24 HOUR MARINATED TENDERLOINS, SUN DRIED TOMATO, FIRE ROASTED CAPSICUM, SPANISH ONION, BABY BOCOCCHINI, MINT YOGURT

ATLANTIC 28.9

SAN MARZANO TOMATO, FIOR DI LATTE, TIGER PRAWNS, SCALLOPS, CALAMARI, MUSSELS, GARLIC, PARSLEY

ROASTED PUMPKIN (V) 26.9

SAN MARZANO TOMATO, FIOR DI LATTE, PUMPKIN, SPANISH ONION, PINENUTS, HALOUMI

ITALIANO 25.9

SAN MARZANO TOMATO, FIOR DI LATTE, SALAMI, OLIVES, CHERRY TOMATO, BASIL

CHILLI PRAWN 27.9

SAN MARZANO TOMATO, FIOR DI LATTE, TIGER PRAWNS, SALAMI, SMOKED BACON, HOUSE SAMBAL

GREEK LAMB 27.9

SAN MARZANO TOMATO, MOZZARELLA, SLOW COOKED LAMB, OLIVES, ONION CHERRY TOMATO FINISHED W A DRIZZLE OF MINT YOGHURT

HAWAIIIAN 23.9

SAN MARZANO, MOZZARELLA, HAM, PINEAPPLE

■ GLUTEN FREE BASE LARGE ONLY +6 ■ VEGAN OPTIONS UPON REQUEST ■ EXTRAS INCUR ADDITIONAL SURCHARGE

■ *PROTEIN PIZZA BASE LOW CARB (11.5 G) +3.9

FOR YOUR CULINARY PLEASURE

WE SOURCE THE FRESHEST PRODUCE AVAILABLE DAILY & COOK EVERY ITEM ON OUR MENU TO ORDER.

WE HOPE YOU ENJOY YOUR DINING EXPERIENCE WITH US & SINCERELY THANK YOU FOR YOUR SUPPORT

PLEASE ADVISE WAITER OF ANY DIETARY REQUIREMENTS OR ALLERGIES.

19% SURCHARGE FOR ALL CARD PURCHASES (BANK CHARGES ARE PASSED ON), ATM IS FREE TO USE, PLEASE NOTE A 15% SURCHARGE IS APPLIED ON PUBLIC HOLIDAYS, SPLIT BILLS ONLY POSSIBLE IF YOU ORDER BY NAME.



OLD SCHOOL PIZZA®
+ AND STONEGRILL +

ENTREE

FOCACCIA (V) **16.9**
EXTRA VIRGIN OLIVE OIL, SALT FLAKES, MOZZARELLA
CHOOSE BETWEEN GARLIC- HERB

BRUSCHETTA BURRATINA (V) **18.9**
BURRATINA SOFT MILK CHEESE, ROMA TOMATOES,
SPANISH ONION, BASIL, ON A HOUSE BAKED CIABATTA
FINISHED W A BALSAMIC GLAZE

CALAMARI (GF) **E 17.9 | M 24.9**
LIGHTLY FRIED DUSTED IN LEMON PEPPER SEASONING
SERVED W HOUSE SALAD & ROASTED CAPSICUM AIOLI

CAULIFLOWER CROQUETTES (V) **19.9**
CAULIFLOWER & MOZZARELLA COMBINED & LIGHTLY
FRIED W A TOMATO CHILLI JAM & A HALOUMI HERB
SALAD

PRAWN SAGANAKI **24.9**
TIGER PRAWNS, PAN FRIED WITH MUSSELS & CALAMARI
IN A SPICY NAPOLI SAUCE TOPPED W FETTA, HERBS &
LEMON, SERVED W CIABATTA BREAD

GREEN LIP MUSSELS **E 15.9 | M 23.9**
250G 500G
PREMIUM NZ MUSSELS CLASSICALLY PREPARED IN YOUR
CHOICE OF CHILI NAPOLI OR CREAMY GARLIC SAUCE.
FINISHED W FRESH LEMON & HERBS SERVED W
CIABATTA

STUFFED MUSHROOM **18.9**
MUSHROOMS STUFFED W WHIPPED PERSIAN FETTA,
CREAM CHEESE, TOPPED W PISTACHIOS & SERVED W A
TOMATO COULIS

BEETROOT CURED SALMON **19.9**
BEETROOT & LIME CURED SALMON, W CHARRED CORN
SALSA & FINISHED W PRESERVED LEMON & SALSA VERDE
ON CROUTE

SALAD

RADICCHIO & WILD ROQUETTE (GF) (V) **18.9**
RADICCHIO & WILD ROQUETTE W SLICES OF PEAR MIXED
IN A HERB OIL FINISHED W GRANA PADANO CHEESE,
PRESERVED LEMON SLICES & ALMOND FLAKES

MEDITERRANEAN SALAD (GF) (V) **17.9**
MIXED LETTUCE, PERSIAN FETTA, RED ONIONS,
CUCUMBERS, PITTED OLIVES DRESSED IN OUR BALSAMIC
DRESSING W SUMAC & CHERRY TOMATOES

FATOUSH SALAD (V) **18.9**
CHERRY TOMATO, CUCUMBER, CAPSICUM, SPANISH
ONION, PARSLEY, SUMAC & FRIED FLAT BREAD TOPPED W
LEMON AIOLI

BEETROOT SALAD (V) **18.9**
HOUSE PICKLED BEETROOT, LABNA, SNOW PEA
TENDRILS, ROASTED HAZELNUTS FINISHED IN A DUKKAH
& BALSAMIC GLAZE

MAINS

ALL MAINS SERVED W CHIPS & SALAD
SWAP TO MASH, VEGIES, WEDGES
EXTRA SAUCE +4

CHICKEN SCHNITZEL **24.9**
FREE RANGE CHICKEN BREAST, DOUBLE CRUMBED W
MUSHROOM SAUCE

BEEF MILANESE **32.9**
PREMIUM BEEF SCHNITZEL, DOUBLE CRUMBED THAN
GRILLED, FINISHED W JALAPENO, TOMATO 'SUGO' &
MOZZARELLA

PARMIGIANA **28.9**
FREE RANGE CHICKEN BREAST, DOUBLE CRUMBED,
TOPPED W YOUR CHOICE OF SAUCE AND FINISHED W
MOZZARELLA
NAPOLI - BOLOGNESE - PERI PERI - (MEXICANA +3)

GRILLED CHICKEN **29.9**
FREE RANGE CHICKEN TENDERLOINS SERVED ON A BED
OF SAFFRON RICE WITH YOUR CHOICE OF SAUCE -
MUSHROOM, AVOCADO, HONEY MUSTARD

TIGER PRAWNS **35.9**
PAN TOSSED TIGER PRAWNS COOKED TO PERFECTION
ON A BED OF SAFFRON RICE IN YOUR CHOICE OF SAUCE
GARLIC - CHILLI - LEMON

VEAL SCALOPPINI **33.9**
GRILLED TENDER MEDALLIONS OF BOBBY VEAL TOSSED
IN A MUSHROOM OR PEPPER SAUCE SERVED W MASH

EGGPLANT PARMIGIANA **24.9**
MARINATED GOURMET EGGPLANT HAND PANKO
CRUMBED THAN LIGHTLY SHALLOW FRIED SANDWICHED
BETWEEN GOOEY MOZZARELLA & SUGO

SHORTHORN BBQ BEEF RIBS **HALF 45.9 | FULL 69.9**
SLOW COOKED FOR 12 HOURS & FINISHED IN OUR
SIGNATURE BBQ BASTING

FISH OF THE DAY MARKET PRICE
SERVED W FRIED POTATOES, OLIVES, CHERRY TOMATO,
ROQUETTE, HERBS, SALSA VERDE, & ROMESCO

O.S.P TOWER **149**
THREE TIERS, HOT & COLD ENTREE, AWARD WINNING
MEATS ON THE STONE, TWO LARGE SIDES. SERVES 2 - 4

ADD ONS:
GRILLED CHICKEN TENDERLOINS (4) **9.9**
LAMB BACKSTRAP SKEWERS (2) W MINT YOGHURT **14.9**
GRILLED CALAMARI W LEMON AIOLI **11.9**
TIGER PRAWNS (4) **11.9**

ON THE STONE

ALL STONEGRILL MEALS SERVED W CHIPS &
SALAD SWAP TO MASH, VEGIES, WEDGES OR
ADD EXTRA SAUCE +4

SAUCES

GARLIC, MEXICAN, MUSHROOM, PERPPERCORN,
LEMON BUTTER, SALSA VERDA

THOUSAND GUINEAS

SHORTHORN GRAIN FED 120 DAY UNIQUE BEEF
CUTS W AN EXQUISITE TENDERNESS & FLAVOUR

LAMB BACKSTRAP | 250G SKEWERS **38.9**
SERVED W RICE
EYE FILLET MEDALLIONS MB2+ | 300G **63.9**
SIRLOIN MB2+ | 300G **48.9**
RIB EYE MB2+ | 450G **68.9**

WAGYU

MAYURA STATION FULL BLOOD BEEF GRAIN FED
500 DAY NATIONAL AWARD-WINNING BOUTIQUE
MEAT, THE ULTIMATE BEEF EXPERIENCE

SCOTCH FILLET MB 6-8 | 300G **73.9**
RIB EYE MB 7-8 | 550G **119.9**
WAGYU GOLD RIBEYE 500 G **199.9**

*PLEASE ADVISE IF YOU WOULD PREFER YOUR
MEAT COOKED BY OUR CHEFS RATHER THAN
ON THE STONE

STONEGRILL

STONEGRILL IS AN INTERACTIVE DINING EXPERIENCE
THAT PRESENTS YOUR MEAL COOKING ON A 550C
VOLCANIC STONE SOURCED FROM SOUTH AUSTRALIA.
THIS UNIQUE METHOD & HIGH TEMPERATURE SEALS
IN ALL THE NATURAL JUICES & NUTRIENTS,
ENHANCING THE FULL FLAVOURS & TENDERNESS.

STONEGRILL IS INTERNATIONALLY RECOGNIZED AS
ONE OF THE HEALTHIEST METHODS OF COOKING.

FOR THE PERFECT STONEGRILL EXPERIENCE SIMPLY
USE YOUR KNIFE & FORK TO TURN OVER YOUR FOOD
SELECTION WHEN IT ARRIVES TO SEAL IN ALL THE
NATURAL JUICES & FLAVORS, PLEASE ALLOW 2-3
MINUTES. THEN SLICE INTO BITE SIZE PIECES, LAY TWO
TO THREE PORTIONS ON THEIR SIDE & ALLOW TO
SEAR, COOK TO YOUR PERSONAL LIKING THEN EAT
DIRECTLY FROM THE STONE. THE STONE REMAINS HOT
FOR APPROX 60 MINUTES ALLOWING YOU TO DINE AT
YOUR LEISURE.

SIDES

BOWL OF CHIPS (V) (VGN) **S 7.9 | L 12.9**
W HOUSE SALT

WEDGES (V) (VGN) **S 9.9 | L 15.9**
W SOUR CREAM & SWEET CHILLI

SALAD (V) (VGN) **8.9**

MASH POTATOES (V) **7.9**

RICE PILAF (V) **5.9**

GARLIC CIABATTA LOAF (V) **8.9**

SEASONAL GREENS (V) **10.9**

FRIED PAPRIKA POTATOES **9.9**
W AIOLI (V)

CONDIMENTS **3.9**
GARLIC AIOLI - TOMATO SAUCE - CHILLI SAUCE
SWEET CHILLI - SOUR CREAM - LEMON AIOLI

KIDS

12 YEARS AND UNDER

CHICKEN STRIPS (GF) **15.9**
GRILLED TENDERLOIN CHICKEN SERVED W CHIPS &
SALAD

LASAGNA **15.9**
OUR CLASSIC LASAGNA IN A KID SIZE SERVING

SPAGHETTI **15.9**
CHOOSE BETWEEN BEEF BOLOGNESE OR NAPOLI
TOSSED IN SPAGHETTI

CHICKEN SCHNITZEL **15.9**
FREE RANGE & DOUBLE CRUMBED W CHIPS

CHICKEN PARMIGIANA **15.9**
FREE RANGE & DOUBLE CRUMBED TOPPED WITH NAPOLI &
MOZZARELLA CHEESE W CHIPS



OLD SCHOOL PIZZA®
+ AND STONEGRILL +

Feedback : Info@Oldschoolpizza.com.au

OPTIONS WE HAVE AVAILABLE : (VGN) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE



THE DINNER



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SET MENU IS COMPULSORY FOR PARTIES LARGER THAN 12.
CHILDREN UNDER 3 EAT FREE AND CHILDREN UNDER 12 ARE
HALF PRICE.
BOOKINGS AND DIETARY REQUIREMENTS NEED TO BE
CONFIRMED AT LEAST 2 DAYS PRIOR. 1 DAY NOTICE IS REQUIRED
TO INCREASE OR DECREASE THE NUMBER OF GUESTS.
THE NUMBER OF GUESTS CONFIRMED AT THIS TIME IS FINAL AND
THE PARTY WILL BE CHARGED FOR ANY NON-ATTENDANCE.

OPTION A

ALL YOU CAN EAT

ENTREE

45PP

CHIPS AND SALAD - TO SHARE

MAIN

PIZZA

MARGHERITA PEPPERONI BBQ CHICKEN VEG

PASTA

BOLOGNESE SPAGHETTI POLLO FUNGHI TAGLIATELLE

OPTION B

CHEF SELECTION

ENTREE

55PP

ARANCINI, BRUCHETTA, CALAMARI, CIABATTA
BREAD AND DIPS - TO SHARE

PIZZA

MARGHERITA AND VEGETARIAN - TO SHARE

SIDES

SEASONAL GREENS, MEDITERRANEAN SALAD
AND CHIPS - TO SHARE

MAINS - PER PERSON

CHOICE OF GRILLED MUSHROOM CHICKEN GARLIC TIGER PRAWNS

CHICKEN PARMA SCHNITZEL W MUSHROOM SAUCE

BOLOGNESE SPAGHETTI GAMBERI TAGLIATELLE POLLO FUNGHI

BUTTERNUT PUMPKIN PENNE

STONEGRILL - ADD \$10

CHOICE OF LAMB BACKSTRAP 250G SIRLOIN

OPTION C

OLD SCHOOL FAVES

99PP

ENTREE

CALAMARI, ANTIPASTO, ARANCINI, TRIO OF
DIPS, CIABATTA BREAD, BRUCHETTA AND
CAULIFLOWER CROQUETTES - TO SHARE

PIZZA

CHOOSE ANY FOUR PIZZA FLAVOURS

MAINS - PER PERSON

CHOICE OF FISH OF THE DAY ALLO SCOLIO

1/2 RACK BEEF BACK RIBS

STONEGRILL 250G EYE FILLET

STONEGRILL 200G WAGYU SCOTCH

SIDES

RADICCHIO AND PARMESAN SALAD, CRISPY
CHATS W FETA AND PINENUTS, FATTOUSH
SALAD, SEASONAL GREENS AND FRIES - TO
SHARE

DESSERT

NUTELLA DOUGHNUTS, TIRAMISU,
CHOCOLATE MOUSSE AND SEASONAL FRUIT
- TO SHARE

ADD UNLIMITED SOFT
DRINKS OR TEA TO ANY
SET MENU FOR \$5PP



OLD SCHOOL PIZZA
AND STONEGRILL

IFTAR MENU



OLD SCHOOL PIZZA®
+ AND STONEGRILL+

ON ARRIVAL (SHARED)

★ PREMIUM DATES ★ CHEF'S SOUP OF THE DAY

COLD ENTRÉES

OLIVE & HALLOUMI FOCACCIA

ROMA TOMATO BRUSCHETTA

TOPPED W DANISH FETTA

CHEF'S SELECTION OF MINI CROSTINIS

ANTIPASTO MIXED VEGETABLES

HOT ENTRÉES

ITALIAN MEATBALLS

IN TOMATO SUGO TOPPED W GRANA PADANO

OLD SCHOOL CALAMARI

LIGHTLY FRIED W LEMON PEPPER SEASONING &
RED PEPPER AIOLI

THREE-CHEESE ARANCINI

W BOLOGNESE SAUCE

PISTACHIO & BASIL CREAM CHEESE

STUFFED MUSHROOMS

MAINS (CHOOSE ONE)

PIZZA OPTIONS

ATLANTIC PIZZA

GREEK LAMB PIZZA

ORTOLANO PIZZA

ITALIANO PIZZA

SCHNITZEL

W CHIPS & MUSHROOM SAUCE (200G)

PARMA WITH CHIPS

(CHOICE OF NAPOLI, BOLOGNESE, OR PERI PERI-200G)

GRILLED CHICKEN

W MUSHROOM SAUCE & RICE

GARLIC PRAWNS

W RICE

CHILLI PRAWNS

W RICE

LAMB CHEVAPI

W RICE

PASTA OPTIONS

POLLO FUNGI TAGLIATELLE

PENNE PESTO

BOLOGNESE SPAGHETTI

BUTTERNUT PUMPKIN PENNE

GAMBERI TAGLIATELLE (OIL BASE)

RAVIOLI SPINACH & RICOTTA

IN ROSE SAUCE

SIDES

(SHARED)

PIZZA SELECTION

MARGARITA

SALAD

FATTOUSH

PREMIUM MAINS (ADDITIONAL CHARGES APPLY)

BBQ GLAZED LAMB RIBS WITH CHIPS (400G)

+10

TOPPED W DANISH FETTA

MARINARA SPAGHETTI (NAPOLI BASE)

+10

GRILLED AUSTRALIAN BARRAMUNDI (200G)

+14

W BROCCOLINI, MASH & SALSA VERDE

TWO LAMB BACKSTRAP SKEWERS (180G)

+14

ON STONE GRILL W RICE & TZATZIKI

SIRLOIN STEAK(300G,MB 3)

+20

ON STONE GRILL W BROCCOLINI, CHIPS & MUSHROOM SAUCE

LAMB CUTLETS (4 PIECES)

+20

W MASH & BROCCOLINI

SCOTCH FILLET (300G, MB 6-7)

+35

W BROCCOLINI, CHIPS & MUSHROOM SAUCE

NOTE: STEAKS CAN BE COOKED BY THE CHEF (CHOICE OF MEDIUM OR WELL DONE ONLY)

JUST FOR KIDS (UNDER 12 ONLY)

MAINS (CHOOSE ONE)

KIDS PENNE

BOLOGNESE OR NAPOLI

KIDS NUGGETS

KIDS PARMA

KIDS LASAGNA

KIDS CHICKEN STRIPS

DESSERT

ICE CREAM

DESSERT & TEA (SHARED)

CHEF'S SELECTION OF DESSERT OF THE DAY
(PLEASE ASK YOUR WAITER)

WATERMELON & AUSTRALIAN FETTA

UNLIMITED TEA

■ PRICE PER HEAD: 59, CHILDREN UNDER 12 KIDS MENU:
29.5 (KIDS UNDER 3: FREE OF CHARGE)

■ UNLIMITED SOFT DRINK AVAILABLE +5 PER HEAD)

DRINKS



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BEVERAGES

PEPSI, PEPSI MAX, SUNKIST, LEMONADE

GLASS BOTTLE	5.90	JUG	13.9
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RASPBERRY LEMONADE

GLASS	5.90	JUG	13.90
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DAYLESFORD AND HEPBURN

JUICE

APPLE, ORANGE, BANANA, MANGO & PASSIONFRUIT

SPARKLING 5.90

• BLOOD ORANGE • ORANGE & PASSIONFRUIT
• CHINNOTO • LEMON

LEMON LIME BITTERS

GLASS	5.90	JUG	13.90
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SPARKLING WATER

GLASS	5.90	750ml	7.90
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KIDS JUICE 3.90

APPLE, ORANGE

• LEMON LIME BITTERS
• PINK GRAPEFRUIT

WILLY WONKA SHAKES

Small
13.9

Large
16.9

WILLY WONKA

THE STAR OF OUR WONKA LINEUP, BLUEHAVEN MILKSHAKE TOPPED W STRAWBERRY ICE CREAM & SMOTHERED IN YOUR FAVOURITE CANDY

CHARLIE CHOCOLATE

A CHOCOHOLICS DREAM SHAKE TOPPED W ICE CREAM & FINISHED W YOUR FAVOURITE CHOCOLATE

BERRY GOBSTOPPER

STRAWBERRY MILKSHAKE TOPPED W STRAWBERRY ICE CREAM & FINISHED W BERRY FLAVOURED CANDY

HOT BEVERAGES

ESPRESSO 3.9

SHORT MACCHIATO LONG MACCHIATO

FLAT WHITE 4.9

CAPPUCCINO

LONG BLACK

LATTE

CHAI LATTE

SHORT MACCHIATO

LONG MACCHIATO

PICCOLO LATTE

HOT CHOCOLATE

AFFOGATO

SOY- ALMOND - MUG SIZE EXTRA SHOT	+1.0
DECAF	
FLAVOURINGS CARAMEL- HAZELNUT- VANILLA	+1.0

ICED COFFEE 6.9

ICED MOCHA | ICED LATTE

MOCKTAILS

MARGARITA 14.9

FRESH ORANGES, LIME JUICE, MINT, PASSIONFRUIT

CALIBRA

ROSEMARY, LEMON & LIME JUICE, BLOOD ORANGE, HONEY

RASPBERRY SPRITZER

FRESH RASPBERRIES, FRESH MINT MIXED IN OUR PREMIUM LEMON SPARKLING

LEMON MOJITO

FRESH LEMON, LIME JUICE, MARGARITA, MINT

ZERO ALCOHOL BEVERAGES

BEER 8.9

APPLE CIDER GIN AND TONIC

DESSERT

DESSERT

DESSERT



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DONUT SNACK PACK (DSP)

MADE TO ORDER FILLED W/ NUTELLA & A SCOOP OF ICE CREAM
THEN LOADED W/ YOUR CHOICE OF FLAVOURS

8 DONUTS - 16.9

CHOICE OF FLAVOURS	CURLY WURLY	CHERRY RIPE	KINDER	CHOMP	PLAIN
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ALL DESSERT SERVED WITH ICE CREAM

CHEESECAKE 12.9

MIXED BERRY - NEW YORK - TIM TAM

TRIPLE CHOC MOUSSE 12.9

MARS BAR CAKE 12.9

VANILLA SLICE 12.9

LEMON MERINGUE 12.9

WAFFLES 24.9

DOUBLE STACKED

- BLACK FORREST NUTELLA
- SALTED CARAMEL BISCOFF

CRÈME BRULE 16.9

SEASONAL FRUIT

ICE CREAM

ONE SCOOP | 4.9

TWO SCOOPS | 8.9

MAGNUM BROWNIE BOWL 17.9

HOUSE MADE BROWNIE SERVED WARM TOPPED
WITH FRESH BERRIES & A WHITE CHOC MAGNUM
WALNUTS



OLD SCHOOL PIZZA
- AND STONEGRILL -