

STARTERS

MOZZARELLA CHEESE STICKS (V) (6pcs) • 16
Crumbed & fried with Italian herbs, served with aioli

BRUSCHETTA (V) (2pcs) • 16
Homemade toasted bread topped with stracciatella cheese & confit cherry tomatoes, finished with basil & black pepper

ARANCINO CLASSICO (2pcs) • 18
Handmade rice arancini with beef Bolognese sauce, peas, saffron and mozzarella, served on Napoli sauce

ARANCINO TRUFFLE & MUSHROOM (V) (2pcs) • 18
Handmade rice arancini stuffed with mushrooms, truffle sauce & mozzarella, served with cheese sauce

POLPETTE AL SUGO • 20
Homemade Italian beef meatballs slowly cooked with San Marzano tomato, served with homemade bread

CHICKEN WINGS (4pcs) • 18
Fried chicken wings served with spicy aioli

WOOD-FIRED OLIVES • 21
House marinated wood-fired olives served on pizza bread with homemade nduja sauce

MAINS

CALAMARI FRITTI (DF) • 29
Lightly fried calamari rings served with your choice of: chips *or* salad

CHICKEN SCHNITZEL • 33
Crumbed chicken schnitzel served with chips & mixed salad

CHICKEN PARMIGIANA • 36
Crumbed chicken schnitzel covered with Napoli sauce & melted mozzarella served with chips and mixed salad

LAMB SHANK • 39
Braised lamb shank cooked in tomato & red wine gravy served with truffle mash

PORK RIBS • 39
Slow cooked pork ribs served with chips & mixed salad

BEEF CHEEKS (GF) • 40
Slow cooked in red wine served with mash potatoes & topped with sweet potato chips

PORTERHOUSE TAGLIATA (300 gr.) (GF) • 42
Grass fed grilled porterhouse served with chips, mixed leaf salad & your choice between mushroom sauce or red wine sauce

PASTA & CO

GNOCCHI SORRENTINA (V) • 32
Homemade potato gnocchi tossed in Napoli sauce, mozzarella, basil oil & Parmesan

RAVIOLI PUMPKIN (V · CN) • 32
Typical Italian pasta stuffed with spinach & ricotta served with creamy pumpkin sauce, topped with fried sage & pine nuts
ADD GOAT CHEESE +3

RIGATONI ALLA VODKA (V) • 35
Tossed in a creamy vodka & Napoli sauce with a touch of chilli, topped with stracciatella cheese

GNOCCHI AI PORCINI (V) • 31
Homemade potato gnocchi tossed in a creamy Porcini & mushroom sauce. ADD CRISPY PROSCIUTTO +3

SPAGHETTI CARBONARA (Italian Style) • 34
Tossed with pork guanciale, eggs, pecorino cheese & black pepper

PAPPARDELLE BOLOGNESE • 30
Tossed with beef Bolognese sauce & Parmesan

HOMEMADE TRADITIONAL LASAGNA • 30
Layered with beef Bolognese sauce, bechamel & Parmesan

TORTELLONI WAGYU BEEF • 33
Homemade tortelloni filled with wagyu beef, served with a Parmesan & truffle sauce

SPAGHETTI CHILLI PRAWNS • 37
Tossed with prawns, cherry tomato, zucchini, garlic & chilli

SPAGHETTI MARINARA (DF) • 40
Selection of fresh seafood tossed with cherry tomato, garlic, touch of chilli & parsley served with your choice of sauce: white wine or Napoli sauce

BLUE SWIMMER CRAB RAVIOLI • 39
Blue swimmer crab ravioli tossed with king prawns, spinach, cherry tomato, garlic & a touch of chilli in a prawn bisque sauce

GLUTEN FREE PASTA AVAILABLE* +4
*May contain traces of gluten

VEGAN MOZZARELLA AVAILABLE* +4

SIDE & SALADS

CHIPS (V · DF) • 12
Served with rosemary salt & tomato sauce

SWEET POTATOES WEDGES (V) • 14
Served with aioli sauce

MASH POTATOES (V · GF) • 13

GARDEN SALAD (V · GF · DF) • 15
Mixed leaf salad, cherry tomato, pickled cucumber, Italian dressing

ROCKET SALAD (V · GF · CN) • 16
Rocket, pear, Parmesan, walnuts & Italian dressing

FOCACCIA

OLIO E SALE (V · DF) • 15

Sea salt, evoo, oregano
ADD PROSCIUTTO +5
ADD MARINATED WOODFIRED OLIVES +5

MELTED MOZZARELLA & GARLIC (V) • 21
Mozzarella, garlic, evoo, sea salt & oregano

GLUTEN FREE FOCACCIA AVAILABLE* +5
*May contain traces of gluten

VEGAN MOZZARELLA AVAILABLE* +4

GOURMET PIZZA

CUBBY HOUSE • 27
Mozzarella, pancetta, scamorza cheese, roasted potatoes & rosemary

SALSICCIA TRUFFLE • 27
Mozzarella, truffle, mixed mushrooms, pork sausage & Parmesan

3 MUSHROOMS (V) • 28
Mozzarella, king, enoki & oyster mushrooms, truffle oil, fresh buffalo mozzarella, thyme & rosemary

PROSCIUTTO & PERE (CN) • 31
Mozzarella, gorgonzola cheese, pear, San Daniele prosciutto & walnuts

THE GENTLEMAN • 30
Mozzarella, gorgonzola cheese, caramelised onion, homemade slow cooked beef cheeks & gravy drops

GAMBERETTI & ZUCCHINE • 30
Mozzarella, zucchini, prawns, cherry tomatoes, garlic oil, fresh buffalo mozzarella & chilli flakes

SPICY VODKA (CN) • 29
Mozzarella, spicy vodka sauce, pork sausage, pistachio pesto & stracciatella cheese

TRADITIONAL PIZZA

MARGHERITA (V) • 24
San Marzano tomato, mozzarella & basil

NORMA (V) • 27
San Marzano tomato, mozzarella, eggplant, stracciatella cheese, Parmesan & fresh basil

ORTOLANA (V · CN) • 27
San Marzano tomato, mozzarella, scamorza cheese, pesto, zucchini, capsicum, eggplant & roasted almond flakes

MEXICANA • 28
San Marzano tomato, mozzarella, hot salami, olives, capsicum, caramelised onion & chilli flakes

DOLCE PICCANTE • 28
San Marzano tomato, mozzarella, hot salami, goat cheese, honey & fermented chilli

CAPRICCIOSA • 28
San Marzano tomato, mozzarella, leg ham, mushrooms, olives & artichokes. ADD ANCHOVIES +3

SOPRESSATA (CN) • 27
San Marzano tomato, mozzarella, mild salami, olives, pesto & provolone cheese

MEAT LOVERS • 29
San Marzano tomato, mozzarella, pancetta, ham, pork sausage & hot salami

SAN DANIELE • 30
San Marzano tomato, mozzarella, rocket, San Daniele prosciutto & fresh buffalo mozzarella

GLUTEN FREE PIZZA AVAILABLE* +5
*May contain traces of gluten

VEGAN MOZZARELLA AVAILABLE* +4

Customers please note: OLIVES MAY PRESENT PITS

DESSERTS

GELATO MISTO (CHOOSE UP TO 3 FLAVOURS) • 15
Vanilla / Chocolate / Strawberry / Mango / Pistachio
EXTRA SCOOP +3

AFFOGATO (GF) • 11
Scoop of rich vanilla ice cream & a shot of coffee
Add your choice of liqueur +4
AMARETTO / BAILEYS / FRANGELICO / KAHLUA

STICKY DATE PUDDING • 16
Served warm with butterscotch sauce & vanilla ice-cream

TIRAMISÙ • 16
Sponge biscuit soaked with coffee, layered with rich mascarpone cream & chocolate powder

NUTELLA CREPES • 18
Nutella crepes served with strawberries & vanilla ice-cream

PIZZA DESSERT

NUTELLA CALZONCINO • 18
Filled with Nutella, served with vanilla ice-cream

NUTELLA PIZZA* • 18
Served with fresh strawberries & vanilla ice-cream
SUGGEST FOR 2 PPL

*(GF option available +5)

ASK OUR STAFF
FOR THE DAILY SPECIALS!



FOOD ALLERGY NOTICE:

NOT ALL INGREDIENTS ARE LISTED ON THE MENU;
IF YOU HAVE ANY SPECIFIC ALLERGY, PLEASE LET US KNOW!

PLEASE NOTE:

WE ARE NOT AN ALLERGEN-FREE KITCHEN, WE ARE UNABLE
TO GUARANTEE ANY ITEM IS ENTIRELY FREE OF ALLERGENS.
BE ADVISED THAT FOOD PREPARED HERE ON THE PREMISES
MAY CONTAIN THESE INGREDIENTS:

MILK, EGGS, WHEAT, SOYBEAN, PEANUTS,
TREE NUTS, FISH & SHELLFISH.

V = VEGETARIAN · DF = DAIRY FREE · CN = CONTAINS NUTS
GF = GLUTEN FREE · GFO = GLUTEN FREE OPTION

NO SUBSTITUTIONS OR CHANGES ON MENU.

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