

CRUST

BRIGHTON

ENTREE

Herb and Garlic Squares \$10.50

Garlic Squares topped with fresh herbs

Fried Calamari \$15

Served with aioli

Arancini Balls \$15

3 Truffle mushroom arancini served with aioli sauce

Chicken Bites \$16

Served with choice of garlic aioli or peri peri sauce

Pepproni & Hot Honey Calzone \$13

Pepproni,mozzarella,pizza sauce,drizzled with hot honey & fresh herbs

Chicken Pesto Calzone \$15

BBQ Chicken,Spanish onion,mozzarella,drizzled with pesto aioli & parmesan

Peri Peri Loaded Garlic Bread \$12

BBQ Chicken,roasted red capsicum,mozzarella,shallots, drizzled with peri peri sauce

Garlic Bread \$7

For a cheesy garlic bread additional \$2

MAINS

Parma \$24

Crumbed chicken, mozzarella, Napoli sauce & ham, served with chips & house salad

Tropical Parma \$25

Crumbed chicken, mozzarella, Napoli sauce, ham & pineapple, served with chips & house salad

Chicken Salad \$20

Salad leaf, crispy bacon, parmesan, croutons, caesar emulsion

Thai Calamari Salad \$23

Asian slaw, chilli, fried onions, aioli

SIDES

Chips \$10

Served with garlic aioli

Garden Salad \$12

Mixed leaves, spanish onions, cherry tomatoes and cucumber tossed with EVOO, lemon and dressed with balsamic

Rocket & Parmesan Salad \$10

Rocket & shaved parmesan, served with a lemon EVOO dressing

Chicken Wings \$12

6 Wings tossed with your choice of sauce - honey soy, bbq and spicy Korean

Cheesy Garlic Sticks \$12

Served with garlic aioli

Chicken & Bacon Loaded Fries \$12

Served with liquid cheese,garlic aioli & fresh shallots

PASTA

Carbonara Linguine \$20

Crispy bacon, baby spinach, creamy white wine sauce, parsley

Calabrese Linguine \$23

Salami, spanish onion, roasted capsicum, cherry tomatoes, olives, chilli, garlic, Napoli sauce

Basil Pesto Gnocchi \$24

Creamy basil pesto, mushroom

Beef Bolognese Linguine \$20

Beef, bacon, parmesan & basil

Seafood Linguine \$25

Tiger prawns, calamari, scallops, mussels, shallots, spanish onions, spring onions, spinach cooked with olive oil, chilli and garlic

Vegetarian Linguine \$23

Olives, roasted capsicum, mushroom, baby spinach, spanish onions, cherry tomato, artichokes, Napoli sauce & garnished with crumbled feta

KIDS MENU

Cheese Pizza \$12

Mozzarella and a swirl of Napoli sauce on a tomato base

Ham and Cheese Pizza \$12.50

Ham served on a tomato base, topped with mozzarella

Ham and Pineapple Pizza \$12.50

Ham and pineapple served on a tomato base, topped with mozzarella

Chicken and Pineapple Pizza \$12.50

Chicken & pineapple served on a BBQ base topped with mozzarella

Chicken bites and chips \$16

Served with tomato Sauce

Linguine Bolognese \$16

All Kids meals served with Apple Juice

Rack'em Bones

The Rack Pack \$35

A half rack (500g) of our slow cooked pork ribs with your choice of sauce. Served with back-off slaw and chips

Stacks On \$63

Double 'em up with a full rack (1kg) of our slow cooked pork ribs with your choice of sauce. Served back-off slaw and chips Stacks On

Ribs 'n Things \$48

A half rack (500g) of our slow cooked pork ribs and 6 x stickn chicken wings with your choice of sauce (is a mixture of drumettes and wings). Served with back-off slaw and chips

Glazed 'n Blazed \$70

A full rack (1kg) of our slow cooked pork ribs and 6x Stickn chicken wings with your choice of sauce (is a mixture of drumettes and wings) Served with back-off slaw and chips

The Beef Rack Pack \$65

Slow cooked beef short ribs with your choice of sauce. Served with back-off slaw and chips

Burnt Ends \$16

Tender slow cooked Brisket Burnt Ends, smothered with your choice of sauce

Choice of sauce for ribs and wings: Honey Soy, BBQ and Spicy Korean

PIZZA

Margherita \$18

(W, G, M) GF*

Mozzarella and oregano on a tomato base

Capricciosa \$18

(W, G, M, F) GF*

Ham, mushrooms and olives on a tomato base (Anchovies optional)

Hawaiian \$18

(W, G, M) GF*

Ham and pineapple on a tomato base

Australian \$18

(W, G, M, E) GF*

Ham, bacon, mozzarella & egg on a tomato base

Quattro Salumi \$24

(W, G, M, SOY, Sp) GF*

Thinly sliced Prosciutto, Pepperoni, thick-cut Chorizo & Italian Sausage with Roasted Cherry Tomatoes & Mozzarella on a Tomato base, topped with Buffalo Mozzarella and fresh Basil

Meat Deluxe \$24

(W, G, M, SOY, Sp) GF*

Smoked ham, pepperoni, Italian sausage, house-cooked chicken, ground beef and bacon on a BBO base

Crust Supreme \$24

(W, G, M) GF*

Smoked ham, pepperoni, Italian sausage, mushrooms, green capsicum, spanish onions, pineapple and kalamata olives on a tomato base

Peri Peri Chicken \$24

(W, G, M, SOY, EGG,)GF*

House cooked chicken, roasted capsicum, caramelised onions, shallots and bocconcini on a tomato base, topped with our famous peri peri sauce

Pesto Chicken Club \$24

(W, G, M, TNUTS, SOY, EGG) GF*

House-cooked chicken, thinly sliced prosciutto, spanish onions and tomatoes on a tomato & garlic base, garnished with fresh avocado, rocket and pesto aioli

Vietnamese Chilli Chicken \$24

(W, G, M, TNUTS, SOY, Sp, F, C)

House-cooked chicken topped with shallots, on a tomato, hoisin, sweet chilli & garlic base, garnished with slaw, fresh coriander, chilli & coriander aioli

Pepperoni \$24

(W, G, M, SOY, Sp) GF

Pepperoni, spanish onions, green capsicum, house-cooked ground beef, olive tapenade and garlic on a tomato base.

(chilli optional)

Vegetarian Supreme \$24

(W, G, M, TNUTS, SOY, Sp, EGG) GF*

Grilled eggplant, marinated artichokes, baby spinach, roasted capsicum, mushrooms, sun-dried tomatoes and bocconcini on a tomato base, topped with pesto aioli

1889 Margherita \$24

(W, G, M) GF

Originating in 1889, a genuine margherita with buffalo mozzarella and roasted cherry tomatoes on a tomato base, garnished with basil, cracked pepper and sea salt.

BBQ Chicken \$24

(W, G, M) GF*

House-cooked chicken, mushrooms, spanish onions & shallots on a BBQ base (Feta optional)

Garlic Prawns \$26

(W, G, M, Sp,S) GF*

Marinated prawns, sun-dried tomatoes, shallots, roasted capsicum and feta on a tomato base, garnished with fresh herbs and a lemon wedge

Truffle Beef Rossini \$26

(W, G, M, SOY, EGG,)

Slow cooked beef brisket, wild mushroom medley and caramelised onions on a béchamel base, garnished with fresh parsley & basil, topped with buffalo mozzarella and truffle aioli

Pulled Pork & Slaw \$26

(W, G, M, SOY, EGG)

Twice cooked shredded pork and caramelised onions on a BBQ base, topped with fresh pear, slaw and garlic aioli

Moroccan Lamb \$26

(W, G, M, SOY, Sp) GF

House cooked lamb roasted in aromatic spices, spanish onions and baby spinach on a tomato base, garnished with mint yoghurt and a lemon wedge

Mediterranean Lamb \$26

(W, G, M, SOY) GF

House-cooked Lamb roasted in mediterranean spices, tomatoes, green capsicum, spanish onions, feta and oregano on a garlic infused base, garnished with mint yoghurt and a lemon wedge

PLANT-BASED PIZZA

(Not) Beef Royale \$24

(W,G,M, SOY, Ss) GF

Seasoned plant-based mince, roasted heirloom tomatoes, sliced onion and mozzarella on a tomato base with a sesame seed crust. topped with burger sauce and pickles. *Vegan option available

Peri Peri (Not) Chicken \$24

(W,G,M, SOY, Ss, PNUTS, TNUTS, EGG)

Plant-based Chicken, roasted capsicum, caramelised onion, mozzarella, shallots and bocconcini on a tomato base with a sesame seed crust. Topped with our famous peri peri sauce. Vegan option available

Pizza size 11" Gluten-Free Base + \$4

Low Carb Base +\$3 Cheese Crust \$4

W Wheat **G** Gluten **M** Milk **PNUTS** Peanuts **TNUTS** Tree Nuts **SOY**

Soy **EGG** Egg **F** Fish/Seafood **B** Barley **Ss** Sesame Seeds **Sp** Sulphites

GF Gluten Free **S** Spicy **GF*** Gluten Free Toppings **EVOO** Extra Virgin Olive Oil

CRUST

BRIGHTON

DESSERTS

Chocolate Brownie \$13

Served with vanilla ice cream and chocolate fudge sauce

Churros \$12

Cinnamon sugar, vanilla ice cream & chocolate fudge

Chocolate Mousse \$10

A creamy smooth Milk Chocolate Mousse

Kids Dessert \$10

Vanilla Ice Cream with choice of topping

Chocolate / Caramel / Strawberry

COCKTAILS

Limoncello Spritz \$20

Limoncello liqueur, prosecco, lemon juice, fresh mint and a dash of soda water

Brighton Strawberry Spritz \$20

Strawberry-infused organic Rondo Aperitivo, prosecco and a dash of soda water

Smoky Italian Margarita \$22

Amaretto liqueur, reposado tequila, orange juice, lemon juice, sugar syrup and complemented by a delectable orange salt rim

Floral Delight \$22

Gin, strawberry syrup, hibiscus syrup, lemon juice, soda water and fresh thyme

Amaro Sour \$22

Amaro digestivo, house bourbon, lemon juice, sugar syrup, cocktail foamer and aromatic bitters

Blue Havana \$22

White rum, blue curaçao, coconut and lychee syrups, lemon juice, citrus bubble and a touch of mint

Cherry Blaze \$22

Smoked Bourbon, Italian cherry liqueur, orange bitters and a fresh mint sprig

Indigo Thrill \$22

House-made purple gin, lavender syrup, lychee syrup, lemon juice, and a dash of soda water

MOCKTAILS

Lost in Wonderland \$13

Peach and gingerbread syrups, mango puree, orange and lemon juices, sugar syrup, and soda water.

Tropical Cruise \$13

Pineapple and lemon juices, along with luscious strawberry and creamy coconut purees.

WINES

Sparkling

Rare Penny Prosecco,SA-AUS

Angelo Bortolin Valdobbiandene Brut,Veneto– Italy

White

Rare Penny Sauvignon Blanc, SA – Aus

Rare Penny Pinot Grigio, SA – Aus

Red

Rare Penny Pinot Noir, SA – Aus

Rare Penny Shiraz, SA – Aus

Majnoni Guicciardini Chianti Superiore DOCG.

Tuscany – Italy

Anna Maria Abbona Langhe Nebbiolo DOC, Piedmont – Italy

Rose

Rameau d'Or Petit Amour, IGP Méditerranée – France

CLASS

BOTTLE

\$12

\$40

\$70

\$12

\$40

\$12

\$40

\$12

\$40

\$12

\$40

\$65

\$80

\$14

\$50

BOTTLED BEER

Bottled Beer

Carlton Draught 4.6% ABV

Asahi 5% ABV

Corona 4.6%ABV

James Squire 150 Lashes Pale Ale 4.2%ABV

\$10

\$10

\$10

\$12

NON ALCOHOLIC

Soda Water

Sparkling Water 750mls

Coke, Diet Coke, Coke No Sugar, Sprite, Fanta

Lemon Lime Bitters

Apple, Orange, Pineapple Juice

\$3

\$7

\$5

\$5

\$5

BRANDY & COGNAC

Chateau Chantelle Brandy

Hennessy Cognac VSOP

\$12

\$18

WHISKEY VARIETIES

Jack Daniel's, Sour Smash Tennessee

Johnny Walker Black Label, Blended Malt Scotch

Buffalo Trace, Kentucky Straight Bourbon

Monkey Shoulder, Speyside Blended Malt Scotch

Woodford Reserve, Kentucky Straight Bourbon

Glenfarclas 8-Year-Old, Highlands Single Malt Scotch

\$12

\$12

\$13

\$14

\$14

\$16

RUM

Beenleigh White

Sailor Jerry Spiced

Kraken Black Spiced

Appleton Estate 8-Year-Old

\$11

\$12

\$14

\$16

VODKA

Arktika

Arktika Vanilla

Belvedere

Roberto Cavalli Gold Edition Super

\$11

\$12

\$14

\$16

GIN

Begin

House-Infused Butterfly Pea Flower Begin

Tanqueray

Archie Rose Signature

Hendrick's

\$11

\$12

\$13

\$14

\$15

TEQUILA

El Jimador Blanco \$13

El Jimador Reposado \$13

1800 Coconut \$14

Grand Mayan Silver, Triple Distilled \$22

\$13

\$13

\$14

\$22