

GALLERY ROOFTOP BAR

PIZZA

SALAMI - SOPRESSA + FIOR DI LATTE (NF)	24
PORK BELLY - MOZZARELLA, FIOR DI LATTE, CORIANDER, SPRING ONION, RED CHILLI + SOYA BEAN (NF) (GLUTEN FREE N/A)	27
SEAFOOD - PRAWN, SQUID, CHORIZO, OLIVES + PARSLEY (NF, I)	27
BIANCO - HOMMUS, POTATO + ROSEMARY OIL (VG, DF, V)	24
PUMPKIN + PROSCIUTTO - FETTA, RED ONION, PECORINO + GARLIC OIL (NF)	25
MEDITERRANEAN - ROASTED VEGETABLES, BALSAMIC ONION, OLIVES + FETTA (NF, V)	24
MARGHERITA - TOMATO, FIOR DI LATTE + BASIL (NF, V)	23
FUNGI - MUSHROOMS, TRUFFLE OIL, GOAT'S CHEESE + ROCKET (NF, V)	24
CHORIZO - RED ONION, QUESO MEZCLA, CAPSICUM + JALAPENOS (NF)	26
BBQ CHICKEN - BBQ SAUCE, RED ONION + FIOR DI LATTE (NF) (GLUTEN FREE N/A)	26
MOROCCAN LAMB - BALSAMIC ONION, FIOR DI LATTE, TOMATO + TZATZIKI (NF)	27

CHILLI OIL AVAILABLE ON REQUEST - GF BASES \$4 - VEGAN CHEESE \$4

V=VEGETARIAN DF=DAIRY FREE NF=NUT FREE VG=VEGAN GF=GLUTEN FREE

I=INTERNATIONAL A=AUSTRALIAN

LUNCH SPECIAL - 20 DOLLAR PIZZAS -
WITH THE PURCHASE OF ANY DRINK

SIDES

FRIES - HOUSE SEASONING + GARLIC AIOLI (DF, NF, V)	13
WEDGES - HOUSE SEASONING + SOUR CREAM + SWEET CHILLI (NF, V)	18
OLIVES - WHOLE GREEN SICILIAN (VG, DF, NF, GF, V)	10
SALTED LOAF - WITH OLIVE OIL + BALSAMIC (VG, DF, V)	13
ARANCINI - BUTTERNUT, BURNT BUTTER SAGE + GARLIC AIOLI (GF, NF, V)	14
SQUID - HOUSE BATTERED, LEMON + GARLIC AIOLI (DF, NF, I)	14
CHICKEN SKEWERS - HERBS, LEMON PEPPER, GARLIC + ROSEMARY OIL (GF, DF, NF)	15
PRAWN SKEWERS - GREEN CHILLI, LIME + CORIANDER (GF, NF, I)	15
BEEF SATAY SKEWERS - PEANUT SAUCE + PICKLED VEG (GF, DF)	16
CAPRESE - ROMA TOMATO, FIOR DI LATTE, BASIL + BALSAMIC (GF, NF, V)	14
LEAVES - MIXED LEAVES, DILL, MINT, PARSLEY, FENNEL + VINEGARETTE (VG, DF, NF, GF, V)	12

BAR SNACKS

- AVAILABLE BETWEEN LUNCH
+ DINNER SERVICE

FRIES 13 - OLIVES 10 - WEDGES 18 -

SALTED LOAF 13 - ARANCINI 14

30 DOLLAR ALL YOU CAN EAT PIZZAS
EVERY WEDNESDAY NIGHT