

## STARTERS +

<b>MARINATED OLIVES</b>	9.5	<b>BRUSCHETTA PIZZA CRUST</b>	18.5
Garlic, lemon, italian herbs		Tomato, garlic, onion, evoo, basil	
<b>GARLIC OR HERB PIZZA CRUST</b>	15.5	<b>MAMMA'S MEAT BALLS (4)</b>	18.5
Garlic, evoo, parsley or mixed herbs		Tomato sugo, parmesan	
<b>MINI ARANCINI (4)</b>	14.5	<b>ANTIPASTO FOR 2</b>	32.5
Crumbed rice balls, fried, mozzarella, parmesan, tomato sugo		Prosciutto, mortadella, salami, mozzarella, herb pizza crust	
<b>ZUCCHINI FLOWERS (2)</b>	14.5	<b>MOZZA STICK</b>	28.5
Fried battered zucchini flowers filled w. ricotta mousse, parmesan		Mozzarella, mixed herbs, sea salt, evoo	
<b>SALT &amp; PEPPER CALAMARI</b>	24.5	<b>STICKY WINGS</b>	15.5
Fried calamari, lightly crumbed		Sticky chicken wings, bbq sauce	

## PASTA - RISOTTO GLUTEN FREE PENNE +4.9 ADD BURRATA +7.9

<b>SPAGHETTI MEAT BALLS</b>	26.5	<b>LINGUINE BOSCAIOLA</b>	26.5
Napoli sauce, mamma's meat balls, parmesan, evoo, basil		Crispy fried bacon, mushroom, cream, shallots	
<b>GNOCCHI NAPOLI</b>	28.5	<b>PENNE PESTO &amp; POLLO</b>	29.5
Napoli sauce, evoo, basil		Creamy pesto, grilled chicken	
<b>RISOTTO GAMBERI</b>	30.5	<b>PENNE ALLA NORMA</b>	28.5
Prawns, tomatoes, zucchini, garlic, evoo, parsley		Napoli sauce, fried eggplant, mozzarella, evoo, basil	

## KIDDIES

<b>CHICKEN NUGGETS</b>	14.5	<b>PENNE NAPOLETANA</b>	15.5
Served w. fries, tomato sauce		Kids penne w. napoli sauce	
<b>MINI HAWAIIAN PIZZA</b>	18.5	<b>MINI MARGHERITA</b>	16.5
Tomato, mozzarella, ham, pineapple,		Tomato, mozzarella, basil	
<b>PENNE MEAT BALL</b>	18.5	<b>MAC &amp; CHEESE</b>	14.5
Penne napoli w. meatball		Cheesy maccheroni pasta	
<b>SPAGHETTI RAGU'</b>	20.5	<b>KIDS FISH &amp; CHIPS</b>	15.5
Hand cut beef ragu' (our gourmet take on bolognese)		Battered fish w. chips & ketchup	

# BURGERS

## PULL N' BEAR BURGER

22.5

Saucy BBQ pulled pork, cheese, grilled onion, pickles, bbq sauce, fries

## MICKEY'S BURGER

24.5

Grilled calabrese sausage, garlic prawns, cheese, grilled onion, spicy mayo, fries

## SHNITTY BURGER

20.5

Chicken schnitzel, cheese, lettuce, tomato, chili mayo sauce, fries

# MAIN PART

## SCHNITTY & CHIPS

28.9

Hand crumbed chicken schnitzel, gravy, fries

## CHICKEN PARMA

29.5

Chicken schnitzel, fried eggplant, tomato, mozzarella, fries

## STEAK & FRIES

32.5

Grilled MSA beef sirloin (250gr), diane sauce, fries

## RIBS & CHIPS

35.5

BBQ Pork or Beef ribs, bbq sauce, fries

## FISH & CHIPS

26.5

Battered fried fish, fries, tartare sauce

## POLLO BOSCAIOLA

29.9

Grilled chicken breast, mushroom, bacon, cream, shallots, fries

## BANGERS & MASH

28.5

BBQ Italian fennel sausages, creamy potato mash

## GRILLED SALMON

34.5

Tassie salmon fillet, mash, bruschetta salsa

# SHARE IT

## MEDITERRANEAN SALAD

19.5

Mix leaf, tomato, cucumber, red onion, capsicum, olives, feta, vinaigrette

## CHICKEN CAESER

21.5

Lettuce, grilled chicken breast, bacon, croutons, parmesan

## ROASTED VEGGIES

15.9

Oven baked vegetables, mixed herbs

## ROCKET SALAD

17.5


Rocket, parmesan, balsamic vinaigrette

## FRIES

12.5

Fries w. sauce

# PIZZA

made with 

ADD VEGAN CHEESE

+5.9

ADD BURRATA

+7.9

GLUTEN FREE

+6.9

SELECT UP TO 3 TOPPINGS ON 1 OR MORE METRE PIZZAS

TRADITIONAL

1 METRE

2 METRE

3 METRE

TRAD.

1 M

2 M

3 M

## QUEEN MARGHERITA

22.5

79.5

159.5

238.5

Tomato sugo, mozzarella, evoo & basil

## PEPERONI & CHEESE

24.5

88.5

177.5

265.5

Tomato sugo, salami, mozzarella

## SAMI'S

24.5

86.5

173.5

260.5

Garlic base, mozzarella, salami, olives

## VEGO

25.5

88.5

177.5

265.5

Tomato sugo, mozzarella, olives, mushrooms, marinated capsicum

## THE MOZZA

22.5

86.5

170.5

255.5

Garlic base, mozzarella

## MEAT LOVERS

28.5

98.5

197.5

298.5

BBQ sugo, salami, ham, bacon, italian sausage, garlic, mozzarella

## BBQ POLLO

27.5

95.5

191.5

286.5

BBQ sugo, mozzarella, chicken, mushrooms, red onion

## LITTLE JOE'S

27.5

95.5

191.5

286.5

Tomato sugo, mozzarella, garlic prawns

## REGINA

26.5

90.5

181.5

271.5

Tomato sugo, mozzarella, italian sausage, marinated capsicum olives

## PROSCIUTTO

28.5

98.5

197.5

298.5

Tomato sugo, mozzarella, prosciutto, fresh lime

## DIAVOLA

26.5

90.5

181.5

271.5

Tomato sugo, mozzarella, salami, red onion, chilli

## ZIA MARIA

26.5

86.5

173.5

260.5

Tomato sugo, mozzarella, ham, mushrooms

## HAWAIIAN

25.5

86.5

173.5

260.5

Tomato sugo, mozzarella, ham, pineapple

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Hailing directly from Taormina, Sicily, Master Chef extraordinaire, Giuseppe Santoro is the current President of the FIP (Italian Federation of Pizza Chefs) and was nominated as top 5 most influential Italian pizza chefs in the world 2022 and received the A.O.C.R.I Top 100 pizza chefs 2024 award. Santoro's passion and expertise in the art of pizza-making are unmatched.

With years of experience and a deep love for the craft, he has perfected the art of pizza-making, creating unique and unforgettable culinary experiences.

## WHAT IS BIGA

The secret to his dough is the starter and the flour he chooses to use. The process he adopts is called BIGA. The process dates back to the late 19th century and was procured by our Master Chef's ancestors from a family-owned bakery. It's a live culture of flour, water, and yeast. Until the middle ages starters were essentially used for bread-making only. Today, through Santoro's teachings and influence, it's becoming the new norm for making pizza dough.

Using the biga method means the result is a pizza that is fluffy, crunchy, and above all digestible. The fermentation process that occurs in the biga allows for the breakdown of complex sugars in the dough, making it easier for the body to digest. Additionally, the chemical reaction caused by the yeast in the biga gets trapped in the dough, causing it to rise and become airy and fluffy.

## THE FLOUR

The Home Grounds has partnered with a network of Australian farms dedicated to sustainable farming practices. We're proud to be the first Pizza Restaurant in Australia to use zero-carbon-footprint, 100% Australian flour sourced directly from local farms. Our flour is chemical-free, stone-ground, and retains the whole germ, ensuring a more authentic, healthy, and organic product. Our partner farmers exclusively employ local community members, avoid pesticides and chemicals during harvest, and preserve the whole germ within the husk, enhancing the flour's nutritional value.

Taste the difference.

*Pizza master chef*  
SANTORO

