



# goodslice

pizza natural



# bread.

## Garlic Bread

Local Wood Oven Foccacia

-- 3.50 / per person

## Olive Bread

Local Wood Oven Foccacia with Adelaide Hills Tapenade

-- 4.90 / per person

Where it all began; since 2003 our classic pizzas are prepared with SA ingredients & Laucke organic flour, filtered water, fresh yeast & aged for 24 hours.

# sa starters.

## Green Rd vineyard wild olives

Peppers & Chilli

-- 7.80

GF V

## Roast Cauli Melt

With local dukkah

-- 8.60

GF N VEG

## Marino's Prosciutto

Pear & basil

-- 8.90

GF

## Baked SA Haloumi

Toasted almonds & pomegranate molasses

-- 9.90

GF N VEG

## Baked Central Market

Chorizo w almonds, wild olives & smoked paprika

-- 8.90

N

# salads & more.

## Farmers' Market

Raw Apple, beetroot, carrot, radish, ginger, parsley & lemon tossed w herb oil & apple vinegar; topped w toasted seeds & chia

-- 15.95

GF V

## Woodside Persian Fetta salad

Fetta, green beans, rocket, cucumber & mint w currants, poppy seeds & local honey

-- 15.95

GF VEG

## Zucchetti

Pasta style Zucchini strips with Goodslice Napoli sauce, Cherry Tomatoes, Fresh Basil, herb oil and Parmesan Shavings

*Add Vegetables. Cheeses or Meats to make it your own (see extras)*

-- 13.90

GF VEG

## Hand Cut Wedges

Mixed Coloured Potato Wedges, fried in organic Extra Virgin Olive oil with sea salt served with Goodslice aioli (please allow for extra cooking time)

-- 12.90

GF N VEG

Please let your waiter know if you want Gluten Free (surcharge applies). Allergy Free & Vegan options. A 10% surcharge applies for all public holidays.

V Vegan VEG Vegetarian GF Gluten Free N Has Nuts

# pizza.



## Cherry Margarita

Crushed organic tomatoes, cherry tomatoes, mozzarella & home grown italian basil

-- 14.50 | 21.50 | 43.00



## Swiss Brown Mushrooms

Marinated in organic balsamic vinegar w an organic lemon aioli

-- 16.50 | 24.90 | 49.80



## Roast Organic Vegetables

Pumpkin, sweet potato, beetroot, green beans, capsicum & mozzarella & parsley pesto

-- 16.90 | 25.90 | 51.80



## Free-Range Chicken

Oven roasted w organic baby potatoes, garlic, rosemary & La Casa Parmesan

-- 19.50 | 31.50 | 63.00

## Open-Range Roasted Duck

Shitake mushroom, ginger jam & sauté spring onion & chives

-- 23.45 | 34.90 | 69.80



## Barossa Valley Double Smoked Bacon

Fresh pineapple & Australian made swiss style cheese

-- 19.50 | 26.95 | 53.90

## Hahndorf Spicy Salami

Local kalamata olives, organic red onion, mozzarella, fresh baby bocconcini & basil

-- 19.50 | 31.50 | 63.00

## Free Range Butter Chicken

Roast organic sweet potato & coriander cashew pesto

-- 22.90 | 34.90 | 69.80



## Monster Prawns

Australian Prawns, cherry tomatoes, onion, chilli & home grown italian basil

-- 26.90 | 39.90 | 79.80

# extras.

## sides.

### Organic Roast Vegetables

selection of

-- 9.20



### Garden Greens

herbs, organic Balsamic dressing

-- 8.90



### Kimchi

Gut Feeling Raw Ferments

-- 3.60



### Mozzarella

-- 1.80 | 2.50

Haloumi, Feta or Bocconcini

-- 3.50 | 4.50

Barossa Bacon

-- 4.55 | 5.95

Free Range chook

-- 4.55 | 5.95

Salami

-- 4.55 | 5.95

### Open Range Duck

-- 4.55 | 5.95

Vegetable (per veg)

-- 1.80 | 2.90

Pesto or Aioli

-- 2.50 | 4.50

Vegan Cheeze

-- 3.00 | 5.00



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Has Nuts

# sa sweet stuff.

## Baked Pear

Honey baked caramel pear with rosemary, lemon & pouring cream

-- 10.90

GF VEG

## Filthy Rich Chocolate Pudding

Warm chocolate pudding with vanilla ice cream & organic chocolate sauce & Cocoa

-- 11.50

GF VEG N

## Jam Crumble Pizza

Beerenberg Berry jam, local crumble & Vanilla ice cream

-- 14.90

VEG N

## Locapops

Seasonal local fruit ice blocks various flavours

-- 5.90

## Affogato

Vanilla icecream, Espresso & Amaretto crumbs

-- 8.90

VEG N

Add liquor - Baileys | Frangelico | Kahlua

-- 15.90

# functions.

No One - \$34.50pp

Course 1 - Shared starters with pizza bread

Course 2 - Shared Large Pizzas with salad & vegies

No Two - Premium \$47.50pp

Course 1 - Shared starters with pizza bread

Course 2 - Shared Large Pizzas with salad and vegies

Course 3 - Choice of one dessert Filthy Rich Choc Pudding or Affagato

## Coffee

Espresso, Flat White, Latte, Cappuccino

-- 3.90

## Decaf

-- 0.50

## Hot Chocolate

-- 3.90

## Mocha

-- 4.50

## Iced

Iced Chocolate, Iced Coffee, Iced Mocha

-- 8.90

## Teas

English Breakfast, Earl Grey, Japanese Green, Chamomile, Peppermint

-- 3.50

## Organic Milks

Full Cream, Organic Soy, Organic

-- 0.90

# coffee & tea.

# kids.



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V Vegan VEG Vegetarian GF Gluten Free N Has Nuts

# wine list.

## Utilising South Australia's Best Wine Regions

### sparkling.

	<b>G</b>	<b>B</b>
Bird in Hand Pinot Noir Rose Sparkling	\$10.90	\$44.50
NV Croser Pinot Chardonnay		\$49.90
D'Arenberg Peppermint Paddock Sparkling Chambourcin		\$46.90
Lake Breeze 2018 Moscato- Langhorne Ck	\$9.90	\$42.90
NV Samuels Gorge 'Comet Tail' Sparkling Shiraz		\$110

### rose.

	<b>G</b>	<b>B</b>
Rockford 2018 Alicante Bouchet - Barossa Valley		\$45.00
Golden Child Beach Bum Rosé 2019 - Adelaide Hills	\$10.50	\$44.90

### white.

	<b>G</b>	<b>B</b>
Tim Gramp 2018 Riesling - Clare Valley	\$9.50	\$38.90
Lobethal Rd 2019 Pinot Gris - Adelaide Hills	\$9.70	\$39.90
Sidewood Sauvignon Blanc 2019 - Adelaide Hills	\$10.50	\$41.50
Temple Bruer 2016 Organic Lolas Garden White Blend		\$39.90
Spring Seed Co 2018 Organic SSB - McLaren Vale		\$34.90
Yangarra 2018 Blanc White Blend - Clarendon		\$39.50
Sidewood 2016 Mappinga Chardonnay		\$64.90

### red.

	<b>G</b>	<b>B</b>
Battle of Bosworth 2018 PF Natural Wine Shiraz		\$42.90
Happy Days 2017 Shiraz / Cabernet Sav - McLaren Vale	\$9.50	\$39.90
Torbreck 2018 Woodcutters Shiraz - Barossa Valley		\$44.90
Nepenthe 2018 Pinot Noir - Adelaide Hills		\$48.50
Rockford 2018 Frugal Farmer Barossa Valley Red Blend		\$52.50
Tomfoolery 2016 Grenache Barossa Valley	\$10.90	\$43.50
Belalie 2016 Shiraz - Flinders Ranges Organic		\$48.50
Rudderless 2012 Graciano / Malbec - Sellicks		\$75.50
Green Road 2016 Reincarnation Shiraz / Cab - McLaren Vale	\$11.90	\$49.50
Samuels Gorge 2015 Grenache - McLaren Vale		\$70.50
Majella 2016 Cabernet Sauvignon - Coonawarra		\$59.50
Rockford 2015 'Basket Press' Shiraz - Barossa Valley		\$140

*Vintages subject to change*

# non alcoholic.

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## Soft Drinks

-- 3.70

Coke, Coke Zero / Lemonade / Lemon Squash / Tonic Water / Soda Water / Ginger Ale / Raspberry / Lemon Lime Bitters (\$3.9) / Soda Lime & Bitters (\$3.8)

## U Tonic Kombucha (Fermented)

-- 5.5

Mixed Berry Bliss / Ginger Tumeric Tonic / Sparkling Pomegranate

## Juice

-- 4.50

Organic Apple / Organic Orange / Organic Strawberry & Apple / Pineapple

# brews.



## Imported

-- 9.0

Corona / Heineken / Peroni Leggera (Light)

## Australian

-- 8.5

Coopers Pale Ale / Coopers Light (\$7.5) / James Boags / Pure Blonde / Coopers Red Label Sparkling Ale OR Pale Ale (750mL - \$17)

## Boutique

-- 9.5

Lobethal GoodBier / Lobethal Pilsner / Lobethal Choc Stout / Mt Goat Organic Steam Ale / O'Briens Gluten Free Lager / Fullers Organic Honey Dew (500mL UK - &16.5) /

## Cider

-- 9.5

Sidewood Pear OR Apple Cider / David Franz Apple & Wine Cider



# spirits.

-- 8.5

Smirnoff Vodka / Johnnie Walker Red / Bombay Sapphire Gin / Southern Comfort / Canadian Club / Jose Cuervo Tequila / Butterscotch Schnapps / St Agnes Brandy / Bundaberg Rum / Bacardi / Midori / Kahlua / Jim Beam / Baileys / Frangelico / Ouzo

-- 9.0

Jack Daniels / Vanilla Galliano / Black Sambuca Galliano / Cointreau / Campari / Pimms No. 1 / Sailor Jerry Rum

Hendricks Gin (\$10) / Macallan Amber Highland Single Malt (\$12)

Kangaroo Is Spirits Wild Gin (\$10) / Never Never Triple Juniper Gin (\$10)



# house cocktails.



## frose.

Frozen rose with organic berries & juice  
-- 13.0

## espresso martini.

Frangelico, kahlua, vodka & fresh espresso  
-- 21.0

## pimms punch.

Pimms & gin, south australian moscato &  
organic berries  
-- 15.0

## aperol spritz .

Aperol, fresh orange with bird in hand  
sparkling  
-- 14.0

## pink sangria.

Rose, vodka & cranberry juice w citrus  
-- 14.0 // jug -- 40.0

## berry mojito.

White rum w berry kombucha, fresh  
berries & mint  
-- 14.0

## butterbeer.

Adult witches and wizards only. Secret recipe.  
-- 13.0

contains nuts + dairy

*Surcharge on Public holidays*