

KIDS

Spaghetti Bolognese	\$12
Spaghetti Tomato & Cheese	\$12
Kids Pizzas	\$12
Cheese Ham & Cheese Hawaiian Pepperoni	
(GF, EF, VE, DF available)	

DESSERT

- 1 Cannoli (2pce)** \$12
Crispy, crunchy Italian pastry tubes, filled with sweet ricotta cannoli. Coated in crushed pistachio & dark chocolate
- 2 Banoffee Pizza** \$12
Caramelized banana, dulce de leche, catupiry. Add ice cream \$3
- 3 Nutella Calzone** \$12
Nutella filled calzone, served with a side of sweet ricotta. Add ice cream \$3
- 4 Churros** \$12
Cinnamon sugared spanish doughnuts, dulce de leche

WE CAN SAY WE DELIVER EVERYTHING ON THIS MENU

Order from our website
www.fireboxpizza.com.au



(V) Vegetarian (VE) Vegan (EF) Egg Free (DF) Dairy Friendly
(CN) Contain Nuts (GF) Gluten Friendly Mild 🌿 Spicy 🌶️

While Firebox Pizza does its best to offer vegan, nut-friendly, gluten-friendly and lactose-friendly meals. Traces of meat, dairy and gluten products and other allergens (including nuts) may be present during cooking. As such, we do not guarantee that any of our food is 100% gluten, lactose and nut friendly.

DRINKS MENU

	Cans	Bottle 1.25l
Soft drink	\$4.50	\$7
Coca-Cola, Coke No Sugar, Sprite, Solo, Fanta		
Guaranà Antartica	\$5	\$10
Daylesford Hepburn Ginger Beer		\$6
330ml		
Daylesford Hepburn Lemon Lime Bitters		\$6
330ml		
Daylesford Hepburn Pressed Juices		\$6
Apple or OJ 330ml		
Daylesford Hepburn Sparkling Water		\$7
750ml		

BEER/CIDER

Lager Furphy Geelong, VIC	\$9
Lager Carlton Draught, Abbotsford, VIC	\$9
Pacific Ale 4 Pines Brewery, Brookvale, NSW	\$11
Pale Ale Bridge Road, Beechworth, VIC	\$11
Pilsen Antartica Original, Brazil	\$11
Apple Cider Somersby	\$9
Crisp Apple Cider The Hills Cider Company, Adelaide Hills SA	\$11

RED WINE

2019 MRS Q Pinot Noir , King Valley, VIC	G\$9 / B\$39
2019 Treasures Shiraz , Coonawarra, SA	G\$9 / B\$39
2016 Treasures Cabernet Sauvignon , Coonawarra, SA	B\$46
2019 Indigo Sangiovese , Beechworth, VIC	B\$49

WHITE WINE

2020 Babich Sauvignon Blanc , Marlborough, NZ	G\$9 / B\$39
2019 Ross Hill Chardonnay , Orange, NSW	B\$39
2019 Indigo Pinot Gris , Beechworth VIC	B\$49

SPARKLING

De Bortolli Prosecco NV , King Valley, VIC	G\$10 / B\$45
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SPIRITS & GIN

Vodka O Vodka , VIC	\$10
Rare Dry Gin , 4 Pillars, VIC	\$10
Dead Mans Spiced Rum , Stone Pine Distillery, NSW	\$10

COCKTAILS

ALL \$16

Margarita

Cachaca, Cointreau, Lime Juice

Aperol Spritz

Aperol Aperitivo, prosecco, tonic water, fresh orange

Cosmopolitan

Vodka, cointreau, cranberry juice, fresh lime

Negroni

Rare dry gin, campari, sweet vermouth, orange peel

Caipiroska

Vodka, lime, demerara sugar



"It's our mission to make real tasty food without making a huge impact on the environment. We have made some smart choices thinking holistically about our food production. We aim to use as much Australian Made products as much as we can"

BOM APETITE

SNACKS

House made focaccia **Garlic & Herb(VE)** \$9
Garlic & Cheese(V) \$12

Hot Chips, house made chicken salt, \$10
roasted garlic aioli (VE option available)

Firebox popcorn chicken (16pcs) (GF) \$14
 Choice of house made smoked BBQ, peri-peri aioli or hot chilli

Crispy buffalo cauliflower (8pcs) (GF, EF, VE, DF) \$14
 Choice of house made smoked BBQ, peri-peri aioli or hot chilli

Calamari fritti (DF/GF) \$16
 Fried salt and pepper calamari, garlic aioli, lemon

PASTA Gluten Free Option for Penne Available Choice of Penne, Macaroni and Spaghetti Pasta

Napolitana (VE) \$20
 Garlic, chili, extra virgin olive oil, basil, black olives, napolitana sauce
Add parmesan \$2

Truffled macaroni and cheese (V) \$22
 Macaroni baked in a truffled cream reduction with cheddar, grana padano cheese

Al Funghi (V) \$24
 Porcini mushroom, garlic, white wine, cream, parmesan

Pollo \$24
 Creamy semi dried tomato, pesto, chicken breast, rocket, parmesan

Beef & red wine lasagna \$24
 Slow braised beef & red wine lasagna, bechamel sauce, parmesan

Al Ragù \$24
 Slow braised beef ragù, and parmesan

Pollo Al Funghi \$26
 Chicken breast, porcini mushrooms, garlic, white wine, cream, parmesan

Boscaiola \$26
 Pancetta, italian pork & fennel sausage, porcini mushrooms, grana padano and a truffled cream reduction

Gamberi \$26
 Fresh tiger prawns, rocket, blistered tomatoes, chili, garlic, parmesan finished with herb oil

Marinara (DF) \$26
 Fresh tiger prawns, mussels, calamari, chili, garlic, napolitana sauce

SALADS

Wild rocket and parmesan salad (GF, EF, V) \$12
 House Dressing

CAPRESE Marinated cherry tomatoes (GF, EF, V) \$16
 fresh basil, fior di latte, extra virgin olive oil, House Dressing

Roasted pumpkin Salad (GF, EF, VE, CN) \$16
 Rocket, roasted pumpkin, charred zucchini, caramelised onions, beetroots, avocado salsa, almond dukkah, house dressing



PIZZAS

All pizzas can be made GF, VE, EF and DF

Our house made gluten free pizza base is available \$4 extra



TRADITIONAL PIZZAS

	11" Medium	13" Large
MARGHERITA \$18		
Tomato base, mozzarella, fior di late, fresh basil		
PEPPERONI \$20		
Tomato base, mozzarella, pepperoni		
HAWAIIAN \$20		
Tomato base, mozzarella, double smoked ham, pineapple		
AUSTRALIAN \$20		
Tomato base, mozzarella, double smoked ham, bacon, egg, parmesan		
H.C.B \$20		
Tomato base, mozzarella, double smoked ham, basil		
BARBECUE CHICKEN \$20		
Tomato base, mozzarella, chicken breast, onion, roasted red peppers, smoked barbecue sauce		
SUPREME \$22		
Tomato base, mozzarella, ham, smoked bacon, onions, red peppers, pepperoni, mushroom, olives, pineapple		
MEAT LOVERS \$22		
Tomato base, mozzarella, ham, smoked bacon, pepperoni, italian pork sausage glazed with smoked BBQ sauce		

GOURMET PIZZAS

	11" Medium	13" Large
CAPRICCIOSA \$22		
Tomato base, mozzarella, fior di latte, double smoked ham, portobello mushroom, black olives, artichokes		
PARMA (CN) \$22		
Tomato base, mozzarella, fior di latte, semi dried tomato, rocket, prosciutto, parmesan, pesto		
FIGO \$22		
House made fig jam, mozzarella, gorgonzola, thinly sliced apple, rocket, prosciutto		
SALCICCIA \$22		
Garlic base, mozzarella, friarelli (pickled broccoli shoots) pork & fennel sausage, portobello mushrooms, smoked scarozza		
PORTUGUESA \$22		
Tomato base, mozzarella, double smoked ham, onion, olives, hard boiled egg & oregano		
PICANTE \$22		
Tomato base, mozzarella, fresh basil, black olives, roasted red peppers, onion, hot pepperoni		
GAÚCHO \$22		
Tomato base, mozzarella, chorizo, red chili, salsa verde		
BOMBAY \$22		
Garlic base, mozzarella, tandoori chicken, onion, garlic yogurt, mango salsa		

PERI-PERI \$22 \$26
 Tomato base, mozzarella, peri-peri chicken, caramelised onions, roasted red peppers, peri-peri mayo, chives

FRANGO \$22 \$26
 Tomato base, mozzarella, chicken breast, catupiry cheese, oregano

CARNE DE PANELA \$22 \$26
 Tomato base, mozzarella, slow braised beef brisket, caramelised onions, catupiry cheese, oregano

PIEMONTESE \$22 \$26
 Cauliflower cream base, mozzarella, slow braised beef brisket, caramelised onions, smoked scarozza, salsa verde

MOROCCAN LAMB \$22 \$26
 Garlic base, mozzarella, slow braised lamb shoulder, roasted pumpkin, onion, fetta cheese, garlic yogurt, chives

PUTTANESCA \$22 \$26
 Tomato base, fior di latte, basil, black olives, mozzarella, chilli, anchovies | **Add pepperoni \$3**

GAMBERI \$22 \$26
 Tomato base, mozzarella, tiger prawns, zucchini, red chili, lemon, parsley

PESCATORE (DF) \$22 \$26
 Tomato base, tiger prawns, mussels, calamari, red chili, lemon, parsley

VEGAN & VEGETARIAN

All vegetarian pizzas can be made vegan 11" Medium | 13" Large

FLORESTA (V) \$22 \$26
 Garlic base, rosemary, mozzarella, caramelised onions, portobello mushroom, truffle cream | **ADD Prosciutto \$4**

ZUCCA (V/CN) \$22 \$26
 Tomato base, mozzarella, rocket, roasted pumpkin, caramelised onions, fetta cheese, basil pesto, almond dukkah
ADD Double Smoked Ham \$3

SICILIANA (V) \$22 \$26
 Tomato base, mozzarella, marinated eggplant, olives, basil, chilli, semi dried tomatoes & parmesan | **Add Pepperoni \$3**

QUATTRO FORMAGGI (V) \$22 \$26
 Mozzarella, fior di latte, gorgonzola, smoked scarozza

CARIOCA (VE/DF) \$22 \$26
 Vegan cauliflower cream, vegan mozzarella, caramelized onions, roasted pumpkin, zucchini, roasted peppers, avocado salsa

CRUST DIPPERS

Our House Made Delights \$2

Roasted Garlic Aioli (V/DF/GF)	Smoked BBQ Sauce (VE/DF/GF/EF)
Peri Peri Aioli (V/DF/GF)	Pesto Genovese (V/CN/EF)
Hot Chili (V/DF/EF)	Avocado Salsa (VE/DF/GF/EF)
Garlic Yoghurt (V/GF)	Mango Salsa (VE/DF/GF)