

STARTERS

BRUSCHETTA (V) (2pcs) • 17
Homemade toasted bread topped with stracciatella cheese and confit cherry tomatoes, garnished with basil & black pepper

CRUDO & BURRATA • 25
San Daniele prosciutto & fresh burrata cheese served with focaccia

BURRATA CAPRESE (V) • 23
Fresh burrata served with medley tomatoes, basil & focaccia

IMPEPATA DI COZZE (DF) • 19
Italian style sautéed mussels in Napoli and chilli sauce served with homemade bread

MOZZARELLA CHEESE STICKS (V) (4pcs) • 13
Crumbed & fried with Italian herbs, served with aioli

POLENTA CUBES (V • GF) • 16
Homemade diced polenta chips with truffle mascarpone

ARANCINO CLASSICO (2pcs) • 16
Handmade rice arancini with beef Bolognese sauce, peas, saffron and mozzarella, served on Napoli sauce

ARANCINO TRUFFLE & MUSHROOM (V) (2pcs) • 16
Handmade rice arancini stuffed with mushrooms, truffle sauce & mozzarella, served with cheese sauce

POLPETTE AL SUGO (6pcs) • 18
Homemade Italian beef meatballs slowly cooked with San Marzano tomato, served with homemade bread

WOODFIRED OLIVES (V • DF) • 19
House marinated woodfired olives served with pizza bread *(may present pits)*

FOCACCIA

OLIO E SALE (V • DF) • 12
Sea salt, evoo, oregano
ADD PROSCIUTTO +5

MELTED MOZZARELLA & GARLIC (V) • 19
Mozzarella, garlic, evoo, sea salt & oregano

PASTA & CO

MUSHROOM RISOTTO (V • GF) • 33
With porcini mushrooms, truffle & mascarpone
ADD STRACCIATELLA +4

GNOCCHI SORRENTINA (V) • 29
Homemade potato gnocchi tossed in Napoli sauce, mozzarella, basil oil & Parmesan

PAPPARDELLE LAMB RAGU • 35
Tossed with diced lamb ragu, garnished with fried rosemary & Parmesan

SPAGHETTI CARBONARA (Italian Style) • 30
Tossed with guanciale, eggs, pecorino cheese & black pepper

MACCHERONI AMATRICIANA • 30
Tossed with guanciale in Napoli sauce, topped with pecorino cheese & black pepper

TORTELLONI WAGYU BEEF • 34
Homemade tortelloni filled with wagyu beef, served with a Parmesan & truffle sauce

HOMEMADE TRADITIONAL LASAGNA • 29
With beef Bolognese sauce, bechamel & Parmesan

PAPPARDELLE BOLOGNESE • 28
Tossed with beef Bolognese sauce & Parmesan

BLACK GNOCCHI WITH CHILLI PRAWNS • 37
Homemade squid ink potato gnocchi tossed with prawns, zucchini, cherry tomato & garlic in prawn bisque sauce

SPAGHETTI MARINARA (DF) • 39
Selection of fresh seafood tossed with cherry tomato, garlic, touch of chilli & parsley served with your choice of sauce: **white wine** or **Napoli sauce**

SEAFOOD HOT POT (DF) • 39
Selection of fresh seafood in rich Napoli and chilli sauce served on homemade bread bowl

GLUTEN FREE PASTA AVAILABLE* +4
*May contain traces of gluten
VEGAN MOZZARELLA AVAILABLE* +4

EXTRA HOMEMADE BREAD +3

SIDE

CHIPS (V • DF) • 12
Served with rosemary salt & tomato sauce

SAUTÉED BROCCOLINI (V • GF • CN) • 15
With garlic & chilli topped with goat cheese & almond flakes

ROASTED POTATOES (V • GF) • 13
With herbs & garlic

GARDEN SALAD (V • GF • DF) • 15
Mixed leaf salad, cherry tomato, pickled cucumber, Italian dressing

ROCKET SALAD (V • GF • CN) • 15
Rocket, pear, shaved Parmesan, walnuts & Italian dressing

Follow us on
Instagram
@theboardwalkpizzeria

PESCE •SEAFOOD•

GRILLED CALAMARI (DF • GF) • 36
Grilled calamari strips on a bed of rocket & orange

GRIGLIATA DI PESCE (GF) • 49
Grilled seafood platter served with braised fennel, olives & fresh orange
(MORETON BAY BUG, BARRAMUNDI FILLET, OCTOPUS, SCALLOP, CALAMARI, KING PRAWN)

CRISPY BARRAMUNDI (GF) • 39
Crispy skin barramundi with lemon & basil butter served with roasted sweet potatoes

SALT & PEPPER CALAMARI (DF) • 33
Salt & pepper calamari served on a bed of rocket & cherry tomatoes

CARNE •MEAT•

CHICKEN PARMIGIANA • 35
Crumbed chicken schnitzel covered with Napoli sauce & melted mozzarella, served with chips and mixed salad

PORK RIBS • 39
Slow cooked pork ribs served with chips & mixed salad

LAMB SHOULDER (GF) • 42
Slow cooked lamb shoulder served on truffle mash with baked dutch carrots

BEEF CHEEKS (GF) • 40
Slow cooked in red wine, served with mash potatoes & topped with sweet potato chips

PORTERHOUSE TAGLIATA (300 gr.) (GF) • 42
Grilled porterhouse -grass fed free range beef- served with roasted potatoes & *your favourite choice of sauce included**

FILETTO AL PEPE VERDE (220 gr.) (GF) • 48
Grilled eye fillet cooked in green peppercorn sauce, served with roasted potatoes -cooked medium-

GRIGLIATA MISTA (Suggested for 2) • 93
Grilled meat platter served with chips & mixed salad
(RUMP STEAK, PORK RIBS, PORK SAUSAGE, LAMB CHOPS, GRILLED CHICKEN BREAST)

SAUCE +5EACH

PORCINI MUSHROOM SAUCE ~ GREEN PEPPERCORN SAUCE
BLUE CHEESE SAUCE ~ GARLIC BUTTER ~ RED WINE SAUCE

FOOD ALLERGY NOTICE:

NOT ALL INGREDIENTS ARE LISTED ON THE MENU;
IF YOU HAVE ANY SPECIFIC ALLERGY, PLEASE LET US KNOW!

PLEASE NOTE:

WE ARE NOT AN ALLERGEN-FREE KITCHEN, WE ARE UNABLE TO GUARANTEE ANY ITEM IS ENTIRELY FREE OF ALLERGENS. BE ADVISED THAT FOOD PREPARED HERE ON THE PREMISES MAY CONTAIN THESE INGREDIENTS:

MILK, EGGS, WHEAT, SOYBEAN, PEANUTS,
TREE NUTS, FISH & SHELLFISH.

V = VEGETARIAN • DF = DAIRY FREE
GF = GLUTEN FREE • CN = CONTAINS NUTS

NOT SUBSTITUTIONS OR CHANGES ON MENU.

GOURMET PIZZA

THE BOARDWALK • 27
Mozzarella, pancetta, scamorza cheese, roasted potatoes & rosemary

SALSICCIA TRUFFLE • 28
Mozzarella, truffle, mixed mushrooms, sausage & Parmesan

3 MUSHROOMS (V) • 29
Mozzarella, king, enoki & oyster mushrooms, truffle oil, fresh buffalo mozzarella, thyme & rosemary

AI FORMAGGI (V) • 27
Mozzarella, provolone cheese, Parmesan, gorgonzola cheese, scamorza cheese & balsamic glaze. **ADD HOT SALAMI +3.5**

FRESCA (V) • 27
Mozzarella, semi-dried tomatoes, olives, stracciatella & basil oil

GAMBERETTI & ZUCCHINE • 30
Mozzarella, zucchini, prawns, cherry tomatoes, garlic oil, fresh buffalo mozzarella & chilli flakes

SAPORE DI MARE • 30
Mozzarella, mixed seafood, lemon zest & black sesame seeds

TRADITIONAL PIZZA

MARGHERITA (V) • 23
San Marzano tomato, mozzarella & basil
ADD FRESH BURRATA (125 GR.) +9

ORTOLANA (V • CN) • 28
San Marzano tomato, mozzarella, scamorza cheese, pesto, zucchini, capsicum, eggplant & roasted almond flakes

NORMA (V) • 27
San Marzano tomato, mozzarella, eggplant, Parmesan chips, stracciatella & fresh basil

PICCANTINA • 27
San Marzano tomato, mozzarella, onion, sausage & red and green chilli

DIAVOLETTA • 27
San Marzano tomato, mozzarella, hot salami, stracciatella & basil oil

MEXICANA • 28
San Marzano tomato, mozzarella, hot salami, olives, red onion, capsicum & chilli flakes

CAPRICCIOSA • 28
San Marzano tomato, mozzarella, leg ham, mushrooms, olives & artichokes. **ADD ANCHOVIES +3**

SOPRESSATA (CN) • 28
San Marzano tomato, mozzarella, mild salami, olives, pesto & provolone

MEAT LOVERS • 29
San Marzano tomato, mozzarella, pancetta, ham, sausage & hot salami

SAN DANIELE • 30
San Marzano tomato, mozzarella, rocket, San Daniele prosciutto & fresh buffalo mozzarella

CALZONI •FOLDED PIZZA•

CALZONE PROSCIUTTO • 28
Mozzarella, scamorza, San Daniele prosciutto & shaved Parmesan

SPICY CALZONE • 28
San Marzano tomato, mozzarella, hot salami, capsicum, onion & chilli

GLUTEN FREE PIZZA AVAILABLE* +5
*May contain traces of gluten

VEGAN MOZZARELLA AVAILABLE* +4

Customers please note: OLIVES MAY PRESENT PITS

