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Welcome to
Om Nom Nom Pizza & Pasta Bar
Where dough rises, cheese melts,
and pasta twirls to perfection!

Our chefs spin fresh, local produce
into bold, modern Australian creations.

Unique menu, big flavours, and absolutely
no sad slices or boring bowls!

SMASHWICH (LUNCH ONLY)

Caprese [V, VOA]

tomatoes, stracciatella, basil, rocket, parmesan, balsamic, EVOO \$16 (+prosciutto \$6)

🍷 Meatball

pork and beef meatballs, sugo, mozzarella, mixed leaf, oregano \$17

Pumpkin Melt

roast pumpkin, feta, pesto, spinach, pine nuts, whipped ricotta \$17

🍷 Buffalo Chicken 🌶️🌶️

Southern style chicken, buffalo sauce, zucchini pickle, mixed lettuce, American cheese, ranch \$17

El Diablo 🌶️🌶️🌶️

hot salami, bacon, roast capsicum, caramelised onion, stracciatella, hot honey, rocket, peperoncino \$17

🍷 Mortadella

mortadella, rocket, stracciatella, guindilla pepper, pistachio, garlic-thyme honey \$17

SMALL PLATES

Marinated Mixed Olives [V, VOA]

rosemary, garlic, lemon zest, chilli, EVOO \$10

🍷 House-made Breadsticks [VOA]

nduja butter, EVOO, balsamic vinegar \$10

Polenta Chips [V]

romesco, pecorino snow \$14
(+nduja butter \$4)

Chips [V, VOA]

beer-battered, aioli \$12

Crumbed Calamari

guindilla peppers, pecorino, cracked pepper, aioli \$24

🍷 Garlic Pizza [V]

garlic crème, rosemary, pecorino \$16
(+burrata \$8|+mortadella \$6|+prosciutto \$6|
+stracciatella \$5|+pesto \$4|+romesco \$4)

🍷 Stracciatella + Peperonata [V]

roast capsicum, garlic, thyme, honey, pistachios, fried dough \$19 (+prosciutto \$6)

Bruschetta [V]

marinated tomatoes, red onions, garlic, basil, feta, green oil, fried dough, stracciatella, pecorino \$20

🍷 Gnocco Fritto (2) [V]

fried dough, mortadella OR grilled eggplant, pistachio, stracciatella, pesto, balsamic \$20

House Salad [V, VOA]

rocket, radicchio, fennel, kale, peperonata, parmigiano, honey Dijon, EVOO \$20

Prosciutto + Melon [GFO]

prosciutto crudo, seasonal melon carpaccio, cracked pepper, sea salt flakes, pistachios, basil, EVOO \$20

🍷 Coccoli (5)

fried dough balls, stracciatella, prosciutto crudo, pesto OR romesco \$24 (+burrata \$8|+mortadella \$6)

Gluten-Free Pizza/Pasta +\$5 * Vegan Cheese +\$4 * [V] Vegetarian * [VOA] Vegan Option Available * 🌶️ Chilli Scale-0-meter

Please note all plates are made to be shared and will be brought out as they are prepared

PASTAS (Gluten-free pasta +\$5 OR gnocchi +\$5)

Aglione E Olio Linguine

garlic, parsley, basil, EVOO, anchovy, ricotta, fried capers, peperoncino, pangrattato, pecorino \$26
(+hot salami \$6|+chorizo \$6|+chicken \$5)

Meatball Linguine

pork & beef meatballs, sugo di pomodoro, crispy chicken skin, basil, pecorino \$28

Kale + Pesto Rigatoni [V]

cherry tomatoes, pine nuts, kale, pesto, stracciatella, pecorino \$27 (add chicken +\$5)

Gnocchi Arrabbiata [V]

gnocchi, garlic, chilli, basil pesto, sugo di pomodoro, pecorino \$27

Mussels & Clam Linguine

garlic, chilli, white wine, mollusc broth, parsley, basil, sugo dipomodoro \$28

Nduja Rigatoni

garlic, white wine, nduja bechamel, chorizo, stracciatella, basil, pecorino \$29

Cacciatore Rigatoni

hot salami, garlic, anchovy, olives, capsicum, sugo dipomodoro, basil, whipped ricotta, pecorino \$29

Lamb Ragu Pappardelle

6-hour slow-cooked lamb, parsley, pecorino \$30

Prawn Linguine

garlic, white wine, prawn bisque, chilli romesco, basil, rocket, pangrattato, pecorino \$30

Chicken + Mushroom Pappardelle

portobello, porcini cream, walnuts, kale, truffle oil, pecorino \$30

Linguine Pescatore

selection of seasonal seafood, anchovy, garlic, parsley, white wine, mollusc broth, EVOO \$31

PIZZA

Margherita Pizza [V, VOA]

fior di latte, mozzarella, basil, pecorino, tomato base \$22
(+stracciatella \$4|+burrata \$8|+prosciutto \$6)

Troppo Pizza

fior di latte, bacon, pineapple, mozzarella, tomato base \$25

Peperoni Pizza

fior di latte, mozzarella, hot honey, thyme, tomato base \$26

Chimi Chorizo Pizza

La Boqueria smoked chorizo, pineapple, chimichurri, mozzarella, pecorino, tomato base \$26

Verdura Pizza [V, VOA]

grilled zucchini, kale, spinach, ricotta, pesto, pine nuts, mozzarella, tomato base \$26

Pumpkin Chicken Pizza

pumpkin, grilled chicken, feta, pine nuts, pesto, mozzarella, garlic-thyme honey \$26

Cheeseburger Pizza

beef mince, pickles, white onion, smoked cheddar, chipotle burger sauce, burger cheese \$26

Italian Sausage + Nduja Pizza

hot salami, fior di latte, roast capsicum, chilli, mozzarella, pecorino \$26

Carbonara Pizza

guancia, mozzarella, tempered egg yolk, pecorino, cracked pepper \$26

Prosciutto Pizza

prosciutto crudo, gorgonzola dolce, pear, mozzarella, honey, rocket, walnuts, pecorino \$27

Prawn + Zucchini Pizza

fermented chilli, grilled zucchini, capers, onions, mozzarella, tomato base \$27

Carnivore Pizza

beef mince, chicken, hot salami, mozzarella, chicken skin, pecorino, tomato base \$28

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OTHER MAINS

Misto Fritto

fried snapper, prawns, squid, beer-battered chips, aioli **\$31**

🍷 Schnitzel + Drip (JUMBO 400-450g)

house-crumbed chicken, chips, choice of sauce: tomato & stracciatella **OR** porcini cream & stracciatella **OR** gravy & stracciatella **\$31**

🍷 Osso Buco

6-hour braised shanks, polenta chips, truffle oil, pecorino **\$33**

LITTLE NOMZ

Kid's Chicken + Chips

house-made crumbed chicken, tomato sauce **\$14**

Kid's Fish + Chips

snapper, tomato sauce **\$14**

Kid's Linguine [V, VOA]

choice of tomato **OR** herb + butter **OR** pesto, pecorino **\$13**

Kid's Meatball Pasta

house-made meatballs, pecorino **\$14**

Kids Vanilla Ice-Cream

choice of salted caramel or chocolate sauce **\$5**

DESSERTS

Om Nom Nom (2) [V]

fried dough, choice of hazelnut choc & ricotta **OR** custard & caramelised sugar, pistachios, seasonal berries, crushed meringue **\$14**

Brownie [V, GFO]

banana, dark choc, wattle seed mascarpone, maraschino cherries, salted caramel, candied walnuts, vanilla ice-cream **\$14**

Panna Cotta white chocolate, raspberries, hazelnuts **\$14**

Whats on?

Happy hour: 4-5pm everyday \$10 Great Northern or Hazy Pale Ale pints and \$5 house wines

Tuesday: \$20 pizzas all day

Wednesday: \$20 pastas all day

Thursday: \$30 bottle of Yalumba Sauvignon Blanc, Merlot or Pinot Noir

Sunday: Kids Eat Free - one kids meal with the purchase of each adult meal.

T&Cs apply

SOFT DRINKS

Coke \$6

Coke Zero \$6

Lemonade \$6

Lemon Lime & Bitters \$7.50

Fire Engine \$7.50

Ginger Ale \$5

Capi Still Water \$9

San Pellegrino Sparkling Water \$9

Fanta \$6

Soda Water \$4

Apple Juice \$6.5

Pineapple Juice \$6.5

Orange Juice \$6.5

Cranberry Juice \$6.5

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