OM NOM NOM

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 crèma, 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, stacciatella, 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)**

Recommended - Please let us know if you have specific dietry requirements

Gluten-Free Pizza/Pasta +$5 * Vegan Cheese +$4 * [V] Vegetarian × [VOA] Vegan Option Available * Chilli Scale-O-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)

Aglio 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 di pomodoro **$28**

Nduja Rigatoni
garlic, white wine, nduja bechamel, chorizo, stracciatella, basil, pecorino **$29**

Cacciatore Rigatoni
hot salami, garlic, anchovy, olives, capsicum, sugo di pomodoro, 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 (Gluten-free pizza base +$5)

Margherita Pizza [V, VOA]
fior di latte, mozzarella, basil, pecorino, tomato base **$22**
(+stracciatella $5|+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 **$27**

Italian Sausage + Nduja Pizza
hot salami, fior di latte, roast capsicum, chilli, mozzarella, pecorino **$26**

Carbonara Pizza
guanciale, 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 **$28**

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
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 [V]
white chocolate, raspberries, hazelnuts **$14**

WHAT'S ON?

Happy hour: 4-5pm everyday $10 Great Northern or Quokka larger 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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