STARTERS

MOZZARELLA CHEESE STICKS (6pcs) (V) • **16**
Crumbed & fried with Italian herbs served with aioli

BURRATA CAPRESE (V) • **18**
Mini burrata cheese with medley cherry tomatoes & basil, served with toasted focaccia
ADD PROSCIUTTO +5

ARANCINO CLASSICO (3pcs) • **18**
Handmade rice arancini with beef Bolognese, peas & mozzarella, served on Napoli sauce

ARANCINO TRUFFLE & MUSHROOM (3pcs) (V) • **18**
Handmade rice arancini stuffed with mushrooms, truffle sauce & mozzarella, served with cheese sauce

POLPETTE AL SUGO • **20**
Homemade Italian beef meatballs slowly cooked with San Marzano tomato, served with toasted focaccia

CHICKEN WINGS (4pcs) • **18**
Fried chicken wings served with spicy aioli

FOCACCIA

OLIO E SALE (V · DF) • **15**
Sea salt, evoo, oregano
ADD PROSCIUTTO +5

MELTED MOZZARELLA & GARLIC (V) • **21**
Mozzarella, garlic, evoo, sea salt & oregano

GLUTEN FREE FOCACCIA AVAILABLE* +5
*May contain traces of gluten
VEGAN MOZZARELLA AVAILABLE* +4

SIDE & SALADS

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

SWEET POTATOES WEDGES (V) • **14**
Served with aioli sauce

MASH POTATOES (V · GF) • **13**

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

ROCKET SALAD (V · GF · CN) • **16**
Rocket, pear, Parmesan, walnuts & Italian dressing



PASTA & CO

GNOCCHI SORRENTINA (V) • **32**
Homemade potato gnocchi tossed in Napoli sauce, mozzarella, basil oil & Parmesan

RIGATONI ALLA VODKA (V) • **35**
Tossed in vodka, chilli & Napoli sauce with mini burrata cheese

GNOCCHI AI FUNGHI (V) • **31**
Homemade potato gnocchi tossed in a creamy mixed wild mushroom sauce. **ADD CRISPY PROSCIUTTO +3**

SPAGHETTI CARBONARA (Italian Style) • **34**
Tossed with pork guanciale, eggs, pecorino cheese & black pepper. ***NO ALTERATIONS CAN BE MADE ON THIS DISH.***

PAPPARDELLE BOLOGNESE • **30**
Tossed with beef Bolognese sauce & Parmesan

HOMEMADE TRADITIONAL LASAGNA • **30**
With beef Bolognese sauce, bechamel & Parmesan

TORTELLONI WAGYU BEEF • **33**
Homemade tortelloni filled with wagyu beef, served with a Parmesan & truffle sauce

SPAGHETTI CHILLI PRAWNS (I) • **37**
Tossed with prawns, cherry tomato, zucchini, garlic & chilli

SPAGHETTI ALLE VONGOLE (DF · I) • **38**
Spaghetti tossed with clams in white wine & garlic sauce topped with zesty Sicilian breadcrumbs

SPAGHETTI MARINARA (DF · M) • **40**
Selection of fresh seafood tossed with cherry tomato, garlic and a touch of chilli, served with your choice of sauce: **white wine** or **Napoli sauce**

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

MAINS

CALAMARI FRITTI (DF · I) • **29**
Lightly fried calamari rings served with your choice of: **chips** *or* **salad** and aioli sauce

CHICKEN SCHNITZEL • **33**
Crumbed chicken schnitzel served with chips & mixed salad
ADD MUSHROOM SAUCE +5

CHICKEN PARMIGIANA • **36**
Crumbed chicken schnitzel covered with Napoli sauce & melted mozzarella served with chips and mixed salad

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

PORTERHOUSE TAGLIATA *(300 gr.)* (GF) • **42**
Grass fed grilled porterhouse served with chips, mixed leaf salad & your choice between mushroom sauce or red wine sauce

Follow us on Instagram
@cubbyhousepizzeria

GOURMET PIZZA

CUBBY HOUSE • **27**
Mozzarella, pork pancetta, scamorza cheese, roasted potatoes & rosemary

SALSICCIA TRUFFLE • **27**
Mozzarella, truffle, mixed mushrooms, pork sausage & Parmesan

SPICY VODKA (CN) • **29**
Mozzarella, spicy vodka sauce, pork sausage, basil pesto & mini burrata cheese

VENETA • **29**
Scamorza cheese, mixed wild mushrooms, mild salami, onion, roasted potatoes & rosemary

SOPRESSATA (CN) • **27**
Basil pesto, mozzarella, mild salami, olives & cherry tomatoes

3 MUSHROOMS (V) • **30**
Mozzarella, mixed wild mushrooms, fresh buffalo mozzarella, truffle oil & rosemary. **ADD PROSCIUTTO +5**

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

TRADITIONAL PIZZA

MARGHERITA (V) • **24**
San Marzano tomato, mozzarella & basil

PATATOSA (V) • **26**
San Marzano tomato, mozzarella, chips

VEGETARIANA (V) • **29**
San Marzano tomato, mozzarella, zucchini, roasted potatoes, capsicum & mushrooms

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

DOLCE PICCANTE • **28**
San Marzano tomato, mozzarella, hot salami, goat cheese, honey & fermented chilli

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

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

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

MARI E MONTI • **30**
San Marzano tomato, mozzarella, prawns, mushrooms, olives & chilli flakes

GLUTEN FREE PIZZA AVAILABLE* +5
*May contain traces of gluten
VEGAN MOZZARELLA AVAILABLE* +4
Customers please note: OLIVES MAY PRESENT PITS

DESSERTS

GELATO MISTO (CHOOSE UP TO 3 FLAVOURS) • **15**
Vanilla / Chocolate / Strawberry / Mango / Pistachio
EXTRA SCOOP +3

AFFOGATO (GF) • **11**
Scoop of rich vanilla ice cream & a shot of coffee
Add your choice of liqueur **+4**
AMARETTO / BAILEYS / FRANGELICO / KAHLUA

STICKY DATE PUDDING • **16**
Served warm with butterscotch sauce & vanilla ice-cream

TIRAMISÙ • **16**
Sponge biscuit soaked with coffee, layered with rich mascarpone cream & chocolate powder

NUTELLA CREPES • **18**
Nutella crepes served with strawberries & vanilla ice-cream

PIZZA DESSERT

NUTELLA CALZONCINO • **18**
Filled with Nutella, served with vanilla ice-cream

NUTELLA PIZZA* • **18**
Served with fresh strawberries & vanilla ice-cream
SUGGEST FOR 2 PPL

*(GF option available +5)

ASK OUR STAFF FOR THE DAILY SPECIALS!

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

SEAFOOD ORIGIN: (A) AUSTRALIAN (I) IMPORTED (M) MIXED

NO SUBSTITUTIONS OR CHANGES ON MENU.