



GOAT FOOD



MARGHERITA (VEG) - \$22

Tomato Sauce, Basil, Fior de Latte & Parmesan

ZESTY VEG (VEG, VGO) - \$23

Olive Oil, Artichoke, Anchovies, Capers, Shallots, Garlic, Lemon, Rocket & Parmesan

PUTTANESCA (VGO) - \$23

Tomato Sauce, Chilli, Capers, Red Onion, Anchovies, Olives, Cherry Tomatoes & Parmesan

FORAGER (VGO) - \$23

Olive Oil, Fior De Latte, Parmesan, Garlic, Roasted Mushrooms, Basil, White Truffle Oil & Parsley

PROSCIUTTO CRUDO - \$25

Tomato Sauce, Fior De Latte, Rocket, Parmesan & Prosciutto Crudo

RING OF FIRE - \$25

Tomato Sauce, Fior De Latte, Chilli, Salami, Prosciutto, Ham, Jalapenos, Parmesan & Fennel Powder

MOROCCO MOLE - \$24

Tomato Sauce, Capsicum, Merguez Sausage, Garlic Yoghurt, Spring Onion & Parmesan

HONEY HOG - \$24

Tomato Sauce, Chilli, Basil, Fior De Latte, Pepperoni, Salami, Rosemary, Parmesan & Chilli Honey

All pizza dough is made in-house using fresh Goat Beer

Bases approx. 11"

Gluten free bases + \$4.5

VGO + \$3

GUACAMOLE & CHIPS (VG) - \$13

OPTIONAL EXTRAS:

Mexican salsa (VG) - \$5

Extra chips - \$3

Beer pickles - \$3