

Antipasti —

MT ZERO OLIVES & FRIED ALMONDS	13
WHIPPED COD ROE, ANCHOVY, ALEPPO PEPPER	18
PIZZA PALLONCINO, GARLIC OIL, SALT (VG)	14
FRIED ARTICHOKE, STRACCIATELLA, ASH & MINT	20
FIOR DI LATTE MOZZARELLA, VIRGIN OIL, FLAKED SALT, ASH (V)	14
SAN DANIELE PROSCIUTTO, FEFFERONI, OLIVE	24
MORTADELLA, FEFFERONI, OLIVE	18
BLACK RUSSIAN WINTER TOMATO, BURRATA, TOMATO EMULSION, FEFFERONI, CAPERS, BASIL OIL (V)	26
CALAMARI SPIEDINI FRITTI, TARTARE ITALIANA, FRIED PARSLEY	26
POLPETTE RIPIENE	26
GNOCCHI AL POMODORO, BASIL & STRACCIATELLA (V)	28
L'HAMBURGER	32
BEEF, CHEESE, WINTER LEAVES, PICKLES, BURGER SAUCE, SERVED WITH FRIES	
CHIPS, SPICY MAYO (V)	14

Insalata —

WINTER LEAVES	15
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Dolce —

TORTA CAPRESE WITH CITRUS WHIPPED CREAM (V)	13
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Pixxe —

48 HOUR SLOW FERMENT. NO HALF AND HALF, NO ALTERATIONS.

Pizza Bianca —

TALEGGIO PATATE (V, VGO)	23
POTATO, LEEK, TALEGGIO, FIOR DI LATTE, PARMIGIANO, ROSEMARY	

GORGONZOLA DOLCE & FIGS (V)	29
PROVOLONE, GORGONZOLA DOLCE, FIGS, ENDIVE, BURNT HONEY	

FUNGHI (V, VGO)	24
SWISS BROWN, FIOR DI LATTE, SMOKED SCAMORZA, PARMIGIANO, FRIED ARTICHOKE	

GAMBERETTI	27
PRAWN, PEAS, FIOR DI LATTE, PARMIGIANO, CHILLI, LEMON, CAPERS, PARSLEY	

MORTADELLA FRESCA	26
MOZZARELLA DI BUFALA, PARMIGIANO, PISTACHIO PESTO, FRESH MORTADELLA	

SALSICCE	26
PORK AND FENNEL SAUSAGE, PANCETTA, AGRODOLCE PEPPERS, FIOR DI LATTE, PROVOLONE, PARMIGIANO, CHILLI	

Pizza Rossa —

MARINARA WITH MIELE & BURRATA (V)	32
S.MARZANO TOMATO, CONFIT GARLIC, OREGANO, ROASTED RED PEPPERS, BURRATA, CHILLI	

MARGHERITA (V)	24
S.MARZANO TOMATO, MOZZARELLA DI BUFALA, BASIL	

SOPRESSA	27
SALAMI, S.MARZANO TOMATO, FIOR DI LATTE, PARMIGIANO, OREGANO, CHILLI	

SAN DANIELE	35
FRESH SAN DANIELE PROSCIUTTO, RUCOLA, S.MARZANO TOMATO, MOZZARELLA DI BUFALA, OREGANO	

V = VEGETARIAN

VG = VEGAN

VGO = VEGAN OPTION

GLUTEN FREE PIZZA BASES AVAILABLE +5

PLEASE NOTIFY BAR STAFF OF ANY ALLERGIES

Cocktails —

APEROL SPRITZ	22
OUR VENETIAN MUSE. WE BUILT THE TERRAZZA JUST FOR HER.	
ANGELO AZZURO	26
COINTREAU, FOUR Pillars RARE DRY GIN, MARIONETTE BLUE CURAÇAO, ITALICUS, LIMONCELLO.	
AMARETTO SOUR	24
CITRUS & SWEET. A CLASSIC COMFORT MADE WITH DISARONNO, AN EARL GREY INFUSION, EGG WHITE.	
CAFFE' MARTINI	24
AN ODE TO ROMA, FRESH ESPRESSO, VODKA, REPOSADO, HOUSE AMARO.	
DEUCE LEBOWSKI	25
SKYY VODKA, CAMPARI, TIA MARIA COFFEE LIQUEUR, CHINOTTO.	
THE HAPPY MARTINI	24
FOUR Pillars RARE DRY GIN, DOLIN DRY VERMOUTH, DOLIN BLANC VERMOUTH, PICKLED SEASONING.	
LIMONCELLO MARGARITA	26
FRESH LIME, HOUSE LIMONCELLO, BLANCO TEQUILA & BLACK SALT.	
NEGRONI SBAGLIATO	24
CAMPARI, SWEET VERMOUTH, SPICE BLEND, PROSECCO, SODA.	
PEACH ON THE BEACH	24
FOUR Pillars THREE PEACH GIN, APEROL, PEACH BITTERS, CRANBERRY JUICE, COINTREAU JELLY.	
PEPERONCINO MARGARITA	26
CALABRIAN CHILLI AGED TEQUILA, MEZCAL & PINEAPPLE. DRIZZLED WITH CHILLI OLIVE OIL & PRESSED INTO SPICED SALT.	
PISTACCHIO MACCHIATO	25
PISTACCHIO CREAM LIQUEUR, APPLETON RUM, HUNTED & GATHERED 60% CACAO, MAPLE SYRUP, SALT.	
THE SICILIAN	26
DISARONNO, COCONUT WASHED WILD TURKEY RYE WHISKEY, JOHNNIE WALKER BLACK, AVERNA, PINEAPPLE, SALT.	
SPICY LAMBRETTA	24
ESPOLON AÑEJO, CAMPARI, ANCHO REYES, GINGER SYRUP, LIME.	

Non Alc Cocktails, etc. —

SPRITZ VENEZIANO	15
CLASSIC ITALIAN BITTERS, RICH BOTANICALS & FRESH NOTES OF BLOOD ORANGE.	
ZERO DARK N STORMY	16
LYRE'S DARK RUM ALTERNATIVE, CINNAMON, LIME, CAPI GINGER BEER	
ZERO KIWI DAIQUIRI	16
LYRE'S WHITE RUM ALTERNATIVE, KIWI, LIME	
HEAPS NORMAL LAGER	12
CAPI GINGER BEER	7
CRODINO APERITIVO NON ALCOLICO	12
SAN PELLENGRINO CHINOTTO	14

Vini —

GLASS/BOTTLE

Frizzante —

NV DAL ZOTTO PROSECCO, KING VALLEY VIC	14/84
NV LOUIS ROEDERER 'COLLECTION 244' EXTRA BRUT, CHAMPAGNE FRA	180

Bianco —

2025 AQUILANI TOLLO PINOT GRIGIO, FRIULI IT	13/65
2025 MONTE TONDO SOAVE, FRIULI IT	13/65
2026 RIESLINGFREAK NO.3 CLARE RIESLING, CLARE VALLEY SA	16/80
2023 FIANO, KING VALLEY VIC (TAP)	12/65
2024 FULL SWING CHARDONNAY, YARRA VALLEY VIC	13/65
2024 CATALINA SOUNDS SOUND OF WHITE SAUVIGNON BLANC, MARLBOROUGH NZ	85

Aranciata —

2026 WHISTLER BACK TO BASICS SKIN CONTACT, BAROSSA VALLEY SA	13/65
2023 KOERNER VERMENTINO, CLARE VALLEY SA	75
2022 SETTE 'QUESTO E IL BIANCO UN LITRO' MOSCATO PIEDMONT IT	95

Rosé —

2026 NICK SPENCER ROSE, GUNDAGAI NSW	16/80
2025 RAMEAU D'OR ROSE, PROVENCE FRA	17/85
2023 OSCAR HERMANN 'SPRING' ROSE, YARRA VALLEY VIC	80

Chilled Rosso —

2025 APHELION WELKIN NERO D'AVOLA, MCLAREN VALE SA	16/80
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Rosso —

2022 NERO D'AVOLA, MURRAY DARLING VIC (TAP)	12/65
2025 HESKETH PINOT NOIR, LIMESTONE COAST SA	15/75
2023 POGGIO ANIMA SANGIOVESE, TUSCANY IT	15/75
2024 CONTESA MONTEPULCIANO D'ABRUZZO, IT	16/80
2022 SETTE 'QUESTO E IL ROSSO UN LITRO' BARBERA BLEND, PIEMONTE IT	95
2023 POLIZIANO CHIANTI COLLI SENESI, TUSCANY IT	85
2025 TREDIBERRI NEBBIOLO LANGHE, PIEDMONT IT	98

Dolce —

2025 BORGO MARAGLIANO MOSCATO D'ASTI, IT	15/75
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Birra, Cider —

SCHOONER

JOHNNYS LAGER 4.5%	14
PERONI NASTRO AZZURRO 5%	16
GUINNESS PINT 4.2%	18
BALTER XPA 5%	16
4 PINES PACIFIC ALE 3.5%	16
STOMPING GROUND HOP STOMPER IPA 6%	16
CBCO MIDDY 3.5%	12
CBCO PALE ALE 4.4%	14
JETTY ROAD HAZY PALE ALE 4.5%	16
BROOKVALE UNION GINGER BEER 4%	17
HILLS APPLE CIDER 5%	14

Johnnys Green Room

Banquet Menu - \$50pp

Mt Zero Olives & Fried Almonds

Pizza Palloncino (garlic, oil, salt)

Fior di Latte Mozzarella, olive oil, flaked salt

Mortadella, fefferoni, olive oil

Pizza Margherita

Pizza Sopressa

Patate Fritte, spicy mayo

Spring Leaves

