

San Marzano Pizzeria takes pride in crafting dishes that celebrate the freshest ingredients each season has to offer. Our Seasonal Specials showcase a curated selection of pizzas and pastas, thoughtfully prepared to highlight the vibrant flavors of the current harvest.

Buon appetito!

SEASONAL SPECIALS

SAN MARZANO CHICKEN PARMIGIANA

Crumbed with panko, parmesan & thyme, tomato sugo, fior di latte, champagne ham served with house salad and shoestring fries 28

MORTADELLA PIZZA – Fior de latte, mortadella, pistachio, balsamic glaze, stracciatella, basil and olive oil 27

LOBSTER & PRAWN SPAGHETTI – Cherry tomato, Calabrian chilli oil, confit garlic 39

ROAST CHICKEN & LEEK LASAGNA
– Tomato sugo, pecorino, basil 31



ANTIPASTO

PROSCIUTTO & BURRATA – Prosciutto di San Daniele, burrata, San Marzano tomatoes, basil, EVOO 27

BEEF BRESAOLA CARPACCIO – Wagyu MB 9+ bresaola, rocket, shaved parmesan, balsamic 28

BURRATA [125gm] – Served on a bed of heirloom tomato, basil, herb oil & bread 24

SALUMI MISTI – Selection of handmade Italian cured meats; house made pickles & bread 29

ANTIPASTI – Selection of handmade Italian cured meats, burrata, San Marzano tomatoes & bread 42

STARTERS

CALAMARI FRITTI – Rocket, aioli, lemon [gf] 16

CHICKEN TENDERS – Panko crumbed, salsa verde [4 pcs] 15

GARLIC PIZZA – Confit garlic, rosemary, sea salt, EVOO [vg] [Add Fior di latte +3] 13.5

HOUSE MADE FOCACCIA – Rosemary, sea salt, EVOO 11.5

THREE CHEESE ARANCINI – Pumpkin, sugo, parmesan, basil [3 pcs] 14

WOOD ROASTED OCTOPUS – Nduja butter, potato, parsley, lemon 21

CAPRESE – Smoked buffalo mozzarella, tomato, basil, EVOO 18

SHOESTRING FRIES – Parmesan, parsley, aioli [gf] 11.5

WOOD FIRED SHARED MAINS

All served with fries & rocket salad.

HALF CHICKEN – Jus gras. 54

CAPE GRIM SCOTCH FILLET [400gm] 79

PIZZA

Gluten free pizza bases and vegan cheese available extra \$5 We are unable to provide coeliac pizza as we cannot guarantee an environment free of airborne flour particles.

MARGHERITA – San Marzano tomato, fior de latte, basil, EVOO [v] [gf] 20.5

HAM & PINEAPPLE – San Marzano tomato, double smoked ham, roasted pineapple, fior de latte 22.5

TIGER PRAWNS – San Marzano tomato, grilled prawns, fior de latte, rocket, chilli, garlic oil, lemon [gf] 25.5

PROSCIUTTO – San Marzano tomato, fior di latte, rocket, Prosciutto Di Parma [32 months] [gf] 24.5

PEPPERONI – San Marzano tomato, fior de latte, hand sliced pepperoni, chilli, oregano 23.5

LAMB LEG – Wood roasted lamb leg, San Marzano tomato, fior di latte, dukkah, harissa mayo 26

PORK & FENNEL – White base, country style pork & fennel mince, chilli pepper, fior de latte, sage 24.5

BEEF SHORT RIB – 24 hr braised beef short rib, San Marzano tomatoes, fior de latte, Salsa Verde 24.5

PORCINI – White base, seasonal mushrooms, fior de latte, oregano 23.5

BBQ CHICKEN – Wood fired chicken, shallots, mushrooms, fior di latte, house made peach BBQ sauce 24.5

BUTTER CHICKEN – House made rich tomato curried sauce, tandoori chicken, coriander, shallots, green chilli & fior di latte 25.5

POTATO – White base, roast kipfler potato, caramelised onion, wood roasted leeks, fior de latte, rosemary 23.5

SUPER VEGGIE – San Marzano tomatoes, capsicum, olives, spinach, mushrooms, pineapple, fior di latte, oregano 24.5

PORK ON PORK – San Marzano tomatoes, pepperoni, pork & fennel mince, applewood smoked bacon, double smoked ham, fior di latte, onion, oregano 25.5

GHOST PEPPER XO – San Marzano tomatoes, ghost pepper salami, double smoked bacon, fior de latte, house made XO 24.5

CAPRICCIOSA – Double smoked ham, artichokes, mushrooms, olives, San Marzano tomatoes, oregano & fior di latte 25.5 [anchovies +4]

TRUFFLE – Fior di latte, truffle cream, mushrooms, Prosciutto Di Parma D.O.P., balsamic glaze, stracciatella, EVOO 29

VEGAN PIZZA

All the pizzas are made with local organic vegan mozzarella and plant-based meats.

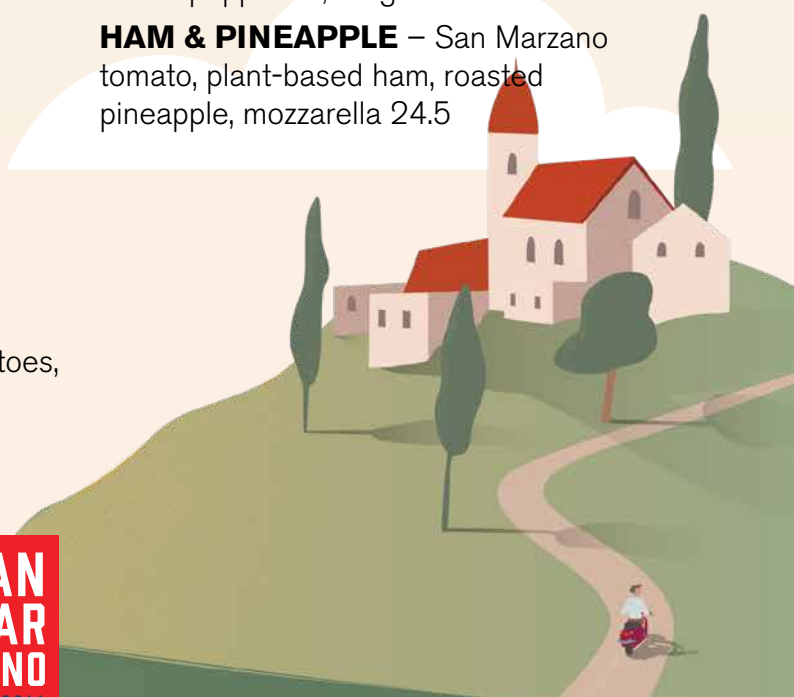
MARGHERITA – San Marzano tomatoes, mozzarella, basil, EVOO 22.5

POTATO – Pumpkin puree, roast kipfler potato, caramelised onion, wood roasted leeks, mozzarella, rosemary 24.5

BROCCOLI – Swiss chard, zucchini, pumpkin puree, chilli, mozzarella, oregano 24.5

PEPPERONI – San Marzano tomato, mozzarella, chilli, plant – based pepperoni, oregano 24.5

HAM & PINEAPPLE – San Marzano tomato, plant-based ham, roasted pineapple, mozzarella 24.5



HOUSE MADE PAPPARDELLE OR SPAGHETTI

Gluten Free Spaghetti available +5.5

WOODFIRED CHICKEN – Chilli, garlic, thyme, white wine, parsley, tomato sugo, cream, parmesan [gf] 24

SEAFOOD – Tiger prawns, fish, mussels, chilli, garlic, white wine, parsley [gf] 27

AL FUNGI – Seasonal mushrooms, garlic, shallots, cream, thyme, parsley, parmesan [gf] 24

LASAGNE – Cape Grim beef short ribs, bechamel, mozzarella, pecorino, basil 25

GNOCCHI – Tomato sugo, eggplant, pecorino, basil 24

RIGATONI CARBONARA – Guanciale, egg, Pecorino Romano, black pepper 25

OLIVE & SICILIAN PESTO RIGATONI – Burrata & chilli [v] 25

BAKED PRAWN RIGATONI – Vodka sauce, Calabrian chilli, buffalo mozzarella 28

OX TAIL BUCATINI – Slow cooked OX tail, red wine reduction, chilli, parsley & stracciatella 29

INSALATA

PUMPKIN – Wood fire roasted pumpkin, radish, persian fetta, mint, saffron quinoa, spinach & maple dressing [gf] 16

CHOPPED ITALIAN SALAD – Spanish onion, tomato, olives, cannellini beans, capsicum, romaine lettuce, oregano, basil, Italian dressing & smoked buffalo mozzarella 19.5

GARDEN SALAD – Cucumber, radish, house dressing [gf] 13

ROCKET, PARMESAN & aged balsamic [gf] 13

FOR THE LITTLE ONES

PIZZA – Margherita or Hawaiian 15

SPAGHETTI NAPOLITANA with parmesan 15

CRUMBED CHICKEN TENDERLOINS & chips 16

CRUMBED CALAMARI & chips 16

DESSERT

TIRAMISU – Chocolate, mascarpone, espresso, Italian biscuits, sambuca & cocoa 15

BURNT BASQUE CHEESECAKE – Berry coulis 17

NUTELLA PIZZA – Banana, strawberry, coconut flakes & shaved macadamia 16

SICILIAN CANNOLI – Ricotta, lemon zest, pistachio [each] 6

WHITE WINES

LUCCARELLI BIANCO – Fruity with ripe peach and passion-fruit scent with mandarin notes. Balanced and easy to drink. PUGLIA ITALY 14/63

TERRAZZE DELLA LUNA PINOT GRIGIO – Loaded with crisp acidity and citrus fruits. TRENTO ITALY 15/68

PIPOLI BIANCO – Hints of white pulp fruit. Good freshness and acidity. LUCANIA ITALY 14.5/65

VIGNETI RADICA PECORINO
Easy going wine with flavours of jasmine, apple and pear. ABRUZZO ITALY 16/72

SPARKLING

UMBERTO LUIGI PROSECCO
Feels light but has a bit of body with honeysuckle notes. TREVISO ITALY 15/68

SARACCO MOSCATO D'ASTI
Aromas of yellow stone fruit, spring blossoms and wild aromatic herbs. PIEMONTE ITALY [375ml] 13.5/31

ROSE

LA VIEILLE FERME
PROVENCE FRANCE 13/59

VIGNETI RADICA ROSATO
Cherry, raspberry, with a touch of cinnamon. ABRUZZO ITALY 17.5/77

TENUTA ROSATO – Crisp and tasty. Great balance between some floral notes and a hint of strawberry. PUGLIA ITALY 86

RED WINES

STEFANI ESTATE PINOT NOIR
YARRA VALLEY, VIC 14/63

VIGNETI RADICA MONTEPULCIANO D'ABRUZZO
Clean, fresh and plummy on the nose, supple and accessible on the palate ABRUZZO ITALY 16/72

LUCCARELLI PRIMITIVO
A refined drop with notes of oak, vanilla and chocolate. PUGLIA ITALY 15/68

ORGANIC NERO D'AVOLA
Light to medium body almost like pinot noir. SICILY ITALY 17/77

BAFFO ROSSO CHIANTI D.O.C.G
Incredible complex with its deep red and herbal flavours. TUSCANY ITALY 15/68

CASCINA GHERCINA NEBBIOLO
Ruby colour with forest fruits and buttery notes. 2021 PIEMONTE ITALY 95

REFOSCO BASTIANICH
Smooth, pulpy, fresh with good balance and a pleasant fruity flavour. 2020 VENEZIA ITALY 129

BUCCIA NERA CHIANTI RISERVA D.O.C.G – Beautiful ruby red colour with scent of red fruit and cherry. 2018 TUSCANY ITALY 145

CORTE SANT'ALDA AMARONE D.O.C.G – Smooth and full bodied, well balanced with pleasant softness and very fine tannins. 2015 VENETO ITALY 280

CASTELLI MARTINOZZI BRUNELLO DI MONTALCINO D.O.C.G – Elegantly structured this lovely red has scents recalling camphor, blue flowers, dark spice and coffee bean. 2017 TUSCANY ITALY 295

BEERS ON TAP

STONE & WOOD – Pacific Ale, 4.4%, Byron Bay, Sch. 11 / Pint 15

MOUNTAIN CULTURE – Crisp Lager, 4%, Victoria, Sch. 9 / Pint 13

PACKAGED BEERS

PERONI NASTRO AZZURRO – Crisp lager, 5.1%, Italy, 330ml 11

BIRRA MORETTI – Lager, 4.6%, Italy, 13

BIRRA BIRACCA – Lager 4.8% Italy 12

THERESIANER – Pilsner 5% Italy 13

ORGANIC APPLE CIDER – Cold pressed apple cider 6% Italy 13



ORIGINALE – Classic juniper, coriander & anise 14

CON LIMONE – Zesty citrus with background of juniper 14

ROSSA – Bright, fresh grapefruit, rich rhubarb, citrus & anise 14

CON ARANCIA – Orange blossom with a background of juniper 14

LIQUEURS & DIGESTIVE

GRAPPA RESERVA – Calabria Italy 14

LIMONCELLO – Victoria 12

FRANGELICO – Canale Italy 11

MONTENEGRO – Bologna Italy 11

SPIRITS

JOHNNIE WALKER BLACK LABEL 12.5

BOMBAY DRY GIN 12.5

ABSOLUT VODKA 13

MOUNT GAY RUM 12.5

MAKER'S MARK 12.5

SPRITZ

APERITIF SPRITZ – Prosecco, Aperitif, Organic pure tonic water Cortese, Fresh orange 16

LIMONCELLO SPRITZ – Prosecco, Tommy's Limoncello, Mediterranean organic water Cortese, Rosemary 17

MINTED BLISS SPRITZ – Prosecco, Green Aperitif, Organic tonic water, Mint 17

COCKTAIL

NEGRONI – Four Pillars Gin, Campari, Vermouth, orange peel 24

ESPRESSO MARTINI – Belvedere Vodka, Kahlua, Cold brew coffee 22

ROSE & LYCHEE MARTINI – Belvedere Vodka, Soho lychee, apple juice, Monin rose syrup 23

SALTED CARAMEL WHISKY ESPRESSO MARTINI
Shanky's Whip Whiskey blend, espresso, Simple syrup 24

PINK PASSION – Gin, cranberry juice, lemon juice, rose syrup 23

NON-ALCOHOLIC

APERITIF SPRITZ – Aperitif 0, Cortese organic pure tonic water, Fresh orange 16

LIMONCELLO SPRITZ – Limoncello 0, Mediterranean organic water Cortese, Rosemary 17

HEINEKEN – Lager 0% Netherlands 8

GIN – 0 % England 11

GUINNESS – 0 % Ireland 12

SOFT DRINKS

COCA COLA 4

COCA COLA NO SUGAR 4

SOLO 4

FANTA 4

SPRITE 4

RED BULL 4.5

COOL RIDGE WATER 600ml 4.5

SAN PELLEGRINO

SPARKLING WATER 500ml 5.5

CORTESE ARANCIATA ROSSA 6

CORTESE CHINOTTO 6

CORTESE LIMONATA 6

LEMON LIME BITTERS 5.5