

Pizza Menu

(11am – 7:30pm)

All pizzas are served on in-house homemade dough and topped with fresh, rich homemade tomato and herb sauce sprinkled with cheese blend.

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| Vegetarian sun dried tomato capsicum Kalamata olives mushroom spinach | 24 |
| The Works pepperoni chorizo roasted chicken red onion mushroom capsicum BBQ sauce | 25 |
| Pepperoni pepperoni | 20 |
| Hawaiian ham pineapple | 22 |
| Margherita fresh tomato basil mozzarella | 22 |
| Chicken Brie chicken brie cheese cranberry | 22 |
| Maruia Special please check the specials board or ask a member of staff | 25 |
| Extras gluten free pizza base extra chicken, chorizo or pepperoni half and half | 3 |

veg = vegetarian gf = gluten free v = vegan df = dairy free cn = contains nuts
we are unable to guarantee that any menu item can be completely free of allergens
please speak to a server if you have allergies

Lunch Menu

(11am – 5pm)

- Cajun chicken tortilla bowl salad** (df) **18**
black bean dip | fried chili corn | fresh capsicum | cherry tomatoes
vegetarian option served with fried haloumi
- Pesto pasta with salted pear & cashews** (df | veg | cn) **16**
- Salad of the day** (veg) **12**

Platters

(11am – 5pm)

- Bread platter** (df | cn) **15**
homemade purple wholemeal cob | dukkah | hemp seed oil | pesto
- Maruia platter** **35**
blackball venison salami | blackball chorizo | home marinated olives | sundried tomatoes | pesto | artichokes | homemade labneh | bread | lavosh
- Cheese board**
cumin seed gouda | alpine brie | danish blue | fresh pear | almonds | homemade chutney | bread | 5 grain and seed lavosh
for one **17**
for two **32**

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