

ENTREE

FOCACCIA (V) 16.9
EXTRA VIRGIN OLIVE OIL, SALT FLAKES, MOZZARELLA
CHOOSE BETWEEN GARLIC- HERB

BRUSCHETTA BURRATINA (V) 18.9
BURRATINA SOFT MILK CHEESE, ROMA TOMATOES,
SPANISH ONION, BASIL, ON A HOUSE BAKED CIABATTA
FINISHED W A BALSAMIC GLAZE

CALAMARI (GF) E 17.9 | M 24.9
LIGHTLY FRIED DUSTED IN LEMON PEPPER SEASONING
SERVED W HOUSE SALAD & ROASTED CAPSICUM AIOLI

CAULIFLOWER CROQUETTES (V) 19.9
CAULIFLOWER & MOZZARELLA COMBINED & LIGHTLY
FRIED W A TOMATO CHILLI JAM & A HALOUMI HERB
SALAD

PRAWN SAGANAKI 24.9
TIGER PRAWNS, PAN FRIED WITH MUSSELS & CALAMARI
IN A SPICY NAPOLI SAUCE TOPPED W FETTA, HERBS &
LEMON, SERVED W CIABATTA BREAD

GREEN LIP MUSSELS E 15.9 | M 23.9
250G | 500G
PREMIUM NZ MUSSELS CLASSICALLY PREPARED IN YOUR
CHOICE OF CHILI NAPOLI OR CREAMY GARLIC SAUCE.
FINISHED W FRESH LEMON & HERBS SERVED W
CIABATTA

STUFFED MUSHROOM 18.9
MUSHROOMS STUFFED W WHIPPED PERSIAN FETTA,
CREAM CHEESE, TOPPED W PISTACHIOS & SERVED W A
TOMATO COULIS

BEETROOT CURED SALMON 19.9
BEETROOT & LIME CURED SALMON, W CHARRED CORN
SALSA & FINISHED W PRESERVED LEMON & SALSA VERDE
ON CROUTE

SALAD

RADICCHIO & WILD ROQUETTE (GF) (V) 18.9
RADICCHIO & WILD ROQUETTE W SLICES OF PEAR MIXED
IN A HERB OIL FINISHED W GRANA PADANO CHEESE,
PRESERVED LEMON SLICES & ALMOND FLAKES

MEDITERRANEAN SALAD (GF) (V) 17.9
MIXED LETTUCE, PERSIAN FETTA, RED ONIONS,
CUCUMBERS, PITTED OLIVES DRESSED IN OUR BALSAMIC
DRESSING W SUMAC & CHERRY TOMATOES

FATTOUSH SALAD (V) 18.9
CHERRY TOMATO, CUCUMBER, CAPSICUM, SPANISH
ONION, PARSLEY, SUMAC & FRIED FLAT BREAD TOPPED W
LEMON AIOLI

BEETROOT SALAD (V) 18.9
HOUSE PICKLED BEETROOT, LABNA, SNOW PEA
TENDRILS, ROASTED HAZELNUTS FINISHED IN A DUKKAH
& BALSAMIC GLAZE

MAINS

ALL MAINS SERVED W CHIPS & SALAD
SWAP TO MASH, VEGIES, WEDGES
EXTRA SAUCE +4

CHICKEN SCHNITZEL 24.9
FREE RANGE CHICKEN BREAST, DOUBLE CRUMBED W
MUSHROOM SAUCE

BEEF MILANESE 32.9
PREMIUM BEEF SCHNITZEL, DOUBLE CRUMBED THAN
GRILLED, FINISHED W JALAPENO, TOMATO SUGO &
MOZZARELLA

PARMIGIANA 28.9
FREE RANGE CHICKEN BREAST, DOUBLE CRUMBED,
TOPPED W YOUR CHOICE OF SAUCE AND FINISHED W
MOZZARELLA
NAPOLI - BOLOGNESE - PERI PERI - (MEXICANA +3)

GRILLED CHICKEN 29.9
FREE RANGE CHICKEN TENDERLOINS SERVED ON A BED
OF SAFFRON RICE WITH YOUR CHOICE OF SAUCE -
MUSHROOM, AVOCADO, HONEY MUSTARD

TIGER PRAWNS 35.9
PAN TOSSED TIGER PRAWNS COOKED TO PERFECTION
ON A BED OF SAFFRON RICE IN YOUR CHOICE OF SAUCE
GARLIC - CHILLI - LEMON

VEAL SCALOPPINI 33.9
GRILLED TENDER MEDALLIONS OF BOBBY VEAL TOSSED
IN A MUSHROOM OR PEPPER SAUCE SERVED W MASH

EGGPLANT PARMIGIANA 24.9
MARINATED GOURMET EGGPLANT HAND PANKO
CRUMBED THAN LIGHTLY SHALLOW FRIED SANDWICHED
BETWEEN GOOEY MOZZARELLA & SUGO

SHORTHORN BBQ BEEF RIBS HALF 45.9 | FULL 69.9
SLOW COOKED FOR 12 HOURS & FINISHED IN OUR
SIGNATURE BBQ BASTING

FISH OF THE DAY MARKET PRICE
SERVED W FRIED POTATOES, OLIVES, CHERRY TOMATO,
ROQUETTE, HERBS, SALSA VERDE, & ROMESCO

O.S.P TOWER 149
THREE TIERS, HOT & COLD ENTREE, AWARD WINNING
MEATS ON THE STONE, TWO LARGE SIDES. SERVES 2 - 4

ADD ONS:
GRILLED CHICKEN TENDERLOINS (4) 9.9
LAMB BACKSTRAP SKEWERS (2) W MINT YOGHURT 14.9
GRILLED CALAMARI W LEMON AIOLI 11.9
TIGER PRAWNS (4) 11.9

OPTIONS WE HAVE AVAILABLE : (VGN) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE

ON THE STONE

ALL STONEGRILL MEALS SERVED W CHIPS &
SALAD SWAP TO MASH, VEGIES, WEDGES OR
ADD EXTRA SAUCE +4

SAUCES

GARLIC, MEXICAN, MUSHROOM, PERPPERCORN,
LEMON BUTTER, SALSA VERDA

THOUSAND GUINEAS

SHORTHORN GRAIN FED 120 DAY UNIQUE BEEF
CUTS W AN EXQUISITE TENDERNESS & FLAVOUR

LAMB BACKSTRAP | 250G SKEWERS 38.9
SERVED W RICE
EYE FILLET MEDALLIONS MB2+ | 300G 63.9
SIRLOIN MB2+ | 300G 48.9
RIB EYE MB2+ | 450G 68.9

WAGYU

MAYURA STATION FULL BLOOD BEEF GRAIN FED
500 DAY NATIONAL AWARD-WINNING BOUTIQUE
MEAT, THE ULTIMATE BEEF EXPERIENCE

SCOTCH FILLET MB 6-8 | 300G 73.9
RIB EYE MB 7-8 | 550G 119.9
WAGYU GOLD RIBEYE 500 G 199.9

*PLEASE ADVISE IF YOU WOULD PREFER YOUR
MEAT COOKED BY OUR CHEFS RATHER THAN
ON THE STONE

STONEGRILL

STONEGRILL IS AN INTERACTIVE DINING EXPERIENCE
THAT PRESENTS YOUR MEAL COOKING ON A 550C
VOLCANIC STONE SOURCED FROM SOUTH AUSTRALIA.
THIS UNIQUE METHOD & HIGH TEMPERATURE SEALS
IN ALL THE NATURAL JUICES & NUTRIENTS,
ENHANCING THE FULL FLAVOURS & TENDERNESS.

STONEGRILL IS INTERNATIONALLY RECOGNIZED AS
ONE OF THE HEALTHIEST METHODS OF COOKING.

FOR THE PERFECT STONEGRILL EXPERIENCE SIMPLY
USE YOUR KNIFE & FORK TO TURN OVER YOUR FOOD
SELECTION WHEN IT ARRIVES TO SEAL IN ALL THE
NATURAL JUICES & FLAVORS, PLEASE ALLOW 2-3
MINUTES. THEN SLICE INTO BITE SIZE PIECES, LAY TWO
TO THREE PORTIONS ON THEIR SIDE & ALLOW TO
SEAR, COOK TO YOUR PERSONAL LIKING THEN EAT
DIRECTLY FROM THE STONE. THE STONE REMAINS HOT
FOR APPROX 60 MINUTES ALLOWING YOU TO DINE AT
YOUR LEISURE.

SIDES

BOWL OF CHIPS (V) (VGN) S 7.9 | L 12.9
W HOUSE SALT

WEDGES (V) (VGN) S 9.9 | L 15.9
W SOUR CREAM & SWEET CHILLI

SALAD (V) (VGN) 8.9

MASH POTATOES (V) 7.9

RICE PILAF (V) 5.9

GARLIC CIABATTA LOAF (V) 8.9

SEASONAL GREENS (V) 10.9

**FRIED PAPRIKA POTATOES
W AIOLI (V) 9.9**

CONDIMENTS 3.9
GARLIC AIOLI - TOMATO SAUCE - CHILLI SAUCE
SWEET CHILLI - SOUR CREAM - LEMON AIOLI

KIDS

12 YEARS AND UNDER

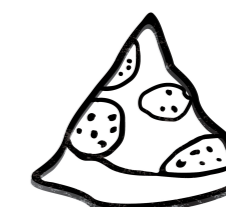
CHICKEN STRIPS (GF) 15.9
GRILLED TENDERLOIN CHICKEN SERVED W CHIPS &
SALAD

LASAGNA 15.9
OUR CLASSIC LASAGNA IN A KID SIZE SERVING

SPAGHETTI 15.9
CHOOSE BETWEEN BEEF BOLOGNESE OR NAPOLI
TOSSED IN SPAGHETTI

CHICKEN SCHNITZEL 15.9
FREE RANGE & DOUBLE CRUMBED W CHIPS

CHICKEN PARMIGIANA 15.9
FREE RANGE & DOUBLE CRUMBED TOPPED WITH NAPOLI &
MOZZARELLA CHEESE W CHIPS



OLD SCHOOL PIZZA®
+ AND STONEGRILL +



@oldschoolpizzaofficial

Feedback : Info@Oldschoolpizza.com.au

PASTA

BOLOGNESE SPAGHETTI 24.9

A TRUE PREMIUM GROUND BEEF BOLOGNESE TOSSED IN A RICH NAPOLI SAUCE

ALLO SCOGLIO SPAGHETTI 56.9

A SEAFOOD LOVERS DREAM PLATE, TIGER PRAWNS, SCALLOP, KING PRAWN, CALAMARI, MUSSELS, BLUE SWIMMER CRAB

YOUR CHOICE OF CREAM | OIL - NAPOLI

LASAGNA 24.9

TENDER FLAT PASTA SHEETS LAYERED IN OUR RICH BOLOGNESE SAUCE & MOZZARELLA CHEESE FINISHED W/ BECHAMEL SERVED WITH GARLIC CIABATTA

GAMBERI TAGLIATELLE 32.9

OUR CLASSIC GAMBERI, TIGER PRAWNS, HEIRLOOM TOMATO, SAUTÉED ONION, WILD ROQUETTE TOSSED IN AN EXTRA OLIVE OIL BASE TOPPED W/ PRESERVED LEMON

CARBONARA SPAGHETTI 26.9

BACON, SAUTÉED ONIONS, GARLIC IN A CREAMY WHITE SAUCE

POLLO FUNGHI TAGLIATELLE 26.9

OUR MOST POPULAR PASTA SAUCE, MUSHROOM, CHICKEN, SAUTÉED ONION TOSSED IN A CREAM SAUCE

BUTTERNUT RIGATONI (V) 24.9

BUTTERNUT PUMPKIN, PINE NUTS, CHERRY TOMATO, GARLIC, SAUTÉED ONION, & HALLOUMI CHEESE IN A ROSE SAUCE (ADD CHICKEN +3.9)

GNOCCHI PESTO (V) 24.9

HOUSE CRUSHED BASIL PESTO, GRANA PADANO PARMESAN FINISHED IN A LIGHT CREAMY SAUCE

LAMB RAGU RIGATONI 27.9

BRAISED LAMB W/ ROOT VEGETABLES IN A RICH NAPOLI SAUCE

AMATRICIANA RIGATONI 26.9

SALAMI, KALAMATA OLIVES, CHERRY TOMATO, CHILLI, GARLIC WILD ROQUETTE IN A ROSE SAUCE

ADD GNOCCHI/RISOTTO OR GF PENNE +3.9

PIZZA

STANDARD W 100% STRETCHED CURD MOZZARELLA & OUR SIGNATURE SAN MARZANO TOMATO SAUCE BASE.

LARGE SIZE ONLY

OLD SCHOOL PIZZA 23.9

HAM, MUSHROOM, CAPSICUM, ONION, KALAMATA OLIVES.

MEXICANA 23.9

HAM, HOT SALAMI, CAPSICUM, JALAPENOS.

HAWAIIAN 23.9

HAM, PINEAPPLE.

FUNGHI (V) 24.9

MUSHROOM, INFUSED GARLIC OIL, GARDEN HERBS.

CAPRICOSA 23.9

HAM, MUSHROOM, OLIVES, ANCHOVIES.

PEPPERONI 23.9

MILD SALAMI, OREGANO.

MARGHERITA (V) 22.9

DOUBLE CHEESE, INFUSED GARLIC OIL & GARDEN HERBS.

BBQ MEAT LOVERS 25.9

MILD SALAMI, SMOKEY BACON, HAM, OUR SIGNATURE BBQ SAUCE.

NAPOLITANO 23.9

KALAMATA OLIVES, ANCHOVIES, INFUSED GARLIC OIL & GARDEN HERBS.

PATATE 23.9

SMOKEY BACON, ROSEMARY, MARINATED SLICED POTATO.

AUSSIE 23.9

HAM, SMOKED BACON, EGG.

VEGETERIAN (V) 26.9

MUSHROOM, CAPSICUM, KALAMATA OLIVES, ONION.

ATLANTIS 28.9

TIGER PRAWNS, SCALLOP, CALAMARI, MUSSELS, TOMATO, EXTRA VIRGIN OLIVE OIL, PARSLEY.

PERI PERI 26.9

MARINATED CHICKEN, SPANISH ONION, CHERRY TOMATO, JALAPENO, MUSHROOM, PERINASE.

BUTTERNUT PUMPKIN (V) 26.9

ROASTED PUMPKIN, WILTED BABY SPINACH, SPANISH ONION, ROASTED PINE NUTS, CRUMBLLED HALLOUMI.

TANDOORI 25.9

24 HOUR MARINATED TENDERLOINS, BABY SPINACH, SUN DRIED TOMATO, FIRE ROASTED CAPSICUM, SPANISH ONION, BABY BOCOCCHINI, MINT YOGHURT

GREEK LAMB 27.9

5 HOUR SLOW COOKED LEG OF LAMB SHREDED, FRESH TOMATO, SPANISH ONION, KALAMATA OLIVES, CRUMBLLED FETTA, MINT YOGHURT.

CHILLI PRAWN 27.9

TOMATO, TIGER PRAWNS, SALAMI, SMOKED BACON, HOUSE SAMBAL

ITALIANA 25.9

MILD SALAMI, KALAMATA OLIVES, BABY BOCOCCHINI, CHERRY TOMATO, FRESH BASIL.

ORTALANO (V) 26.9

ROASTED PUMPKIN, WILTED BABY SPINACH, MARINATED SLICED POTATO, ZUCCHINI, ROASTED EGGPLANT, OIL

- GLUTEN FREE BASE LARGE ONLY +6
- VEGAN OPTIONS UPON REQUEST
- EXTRAS INCUR ADDITIONAL SURCHARGE
- *PROTEIN PIZZA BASE LOW CARB (11.5 G) +3.9

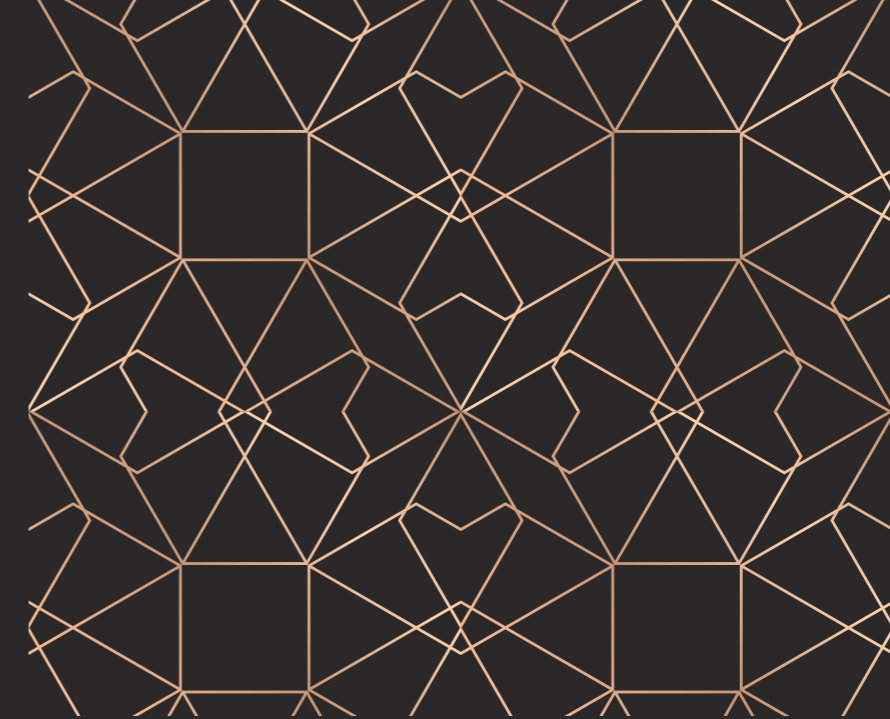
FOR YOUR CULINARY PLEASURE

WE SOURCE THE FRESHEST PRODUCE AVAILABLE DAILY & COOK EVERY ITEM ON OUR MENU TO ORDER.

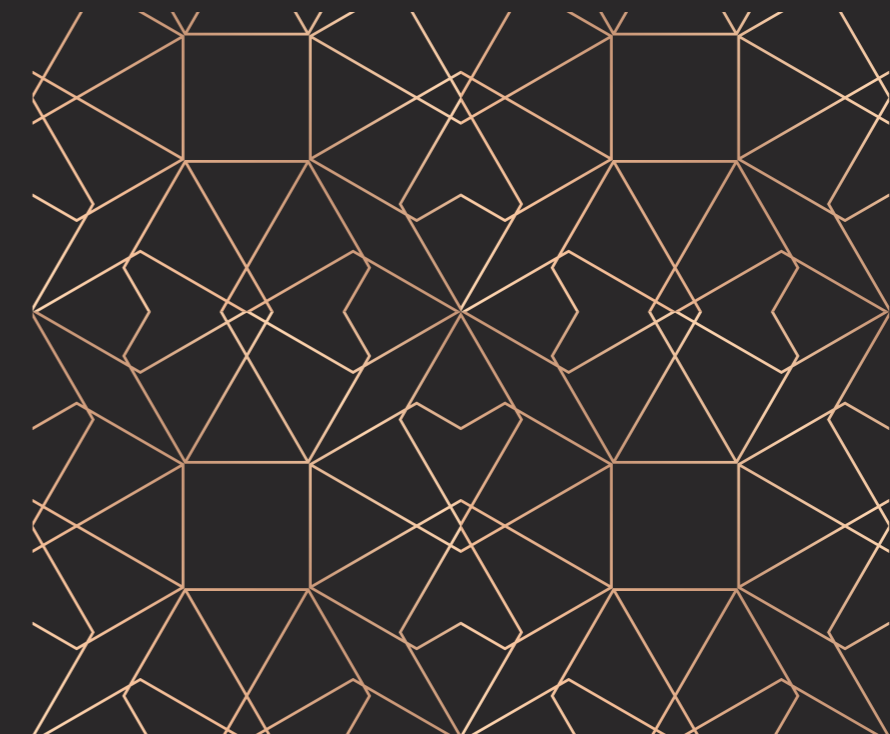
WE HOPE YOU ENJOY YOUR DINING EXPERIENCE WITH US & SINCERELY THANK YOU FOR YOUR SUPPORT

PLEASE ADVISE WAITER OF ANY DIETARY REQUIREMENTS OR ALLERGIES.

1.9% SURCHARGE FOR ALL CARD PURCHASES (BANK CHARGES ARE PASSED ON), ATM IS FREE TO USE. PLEASE NOTE A 15% SURCHARGE IS APPLIED ON PUBLIC HOLIDAYS, SPLIT BILLS ONLY POSSIBLE IF YOU ORDER BY NAME.



OLD SCHOOL PIZZA[®]
+ A N D S T O N E G R I L L +



THE DINNER



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SET MENU IS COMPULSORY FOR PARTIES LARGER THAN 12. CHILDREN UNDER 3 EAT FREE AND CHILDREN UNDER 12 ARE HALF PRICE. BOOKINGS AND DIETARY REQUIREMENTS NEED TO BE CONFIRMED AT LEAST 2 DAYS PRIOR. 1 DAY NOTICE IS REQUIRED TO INCREASE OR DECREASE THE NUMBER OF GUESTS. THE NUMBER OF GUESTS CONFIRMED AT THIS TIME IS FINAL AND THE PARTY WILL BE CHARGED FOR ANY NON-ATTENDANCE.

OPTION A ALL YOU CAN EAT

ENTREE 45PP

CHIPS AND SALAD - TO SHARE

MAIN

PIZZA

MARGHERITA PEPPERONI BBQ CHICKEN VEG

PASTA

BOLOGNESE SPAGHETTI POLLO FUNGHI TAGLIATELLE

OPTION B CHEF SELECTION

ENTREE 55PP

ARANCINI, BRUCHETTA, CALAMARI, CIABATTA BREAD AND DIPS - TO SHARE

PIZZA

MARGHERITA AND VEGETARIAN - TO SHARE

SIDES

SEASONAL GREENS, MEDITERRANEAN SALAD AND CHIPS - TO SHARE

MAINS - PER PERSON

CHOICE OF GRILLED MUSHROOM CHICKEN GARLIC TIGER PRAWNS

CHICKEN PARMA SCHNITZEL W MUSHROOM SAUCE

BOLOGNESE SPAGHETTI GAMBERI TAGLIATELLE POLLO FUNGHI

BUTTERNUT PUMPKIN PENNE

STONEGRILL - ADD \$10

CHOICE OF LAMB BACKSTRAP 250G SIRLOIN

OPTION C OLD SCHOOL FAVES

99PP

ENTREE

CALAMARI, ANTIPASTO, ARANCINI, TRIO OF DIPS, CIABATTA BREAD, BRUCHETTA AND CAULIFLOWER CROQUETTES - TO SHARE

PIZZA

CHOOSE ANY FOUR PIZZA FLAVOURS

MAINS - PER PERSON

CHOICE OF FISH OF THE DAY ALLO SCOLIO

1/2 RACK BEEF BACK RIBS

STONEGRILL 250G EYE FILLET

STONEGRILL 200G WAGYU SCOTCH

SIDES

RADICCHIO AND PARMESAN SALAD, CRISPY CHATS W FETA AND PINENUTS, FATTOUSH SALAD, SEASONAL GREENS AND FRIES - TO SHARE

DESSERT

NUTELLA DOUGHNUTS, TIRAMISU, CHOCOLATE MOUSSE AND SEASONAL FRUIT - TO SHARE

ADD UNLIMITED SOFT DRINKS OR TEA TO ANY SET MENU FOR \$5PP



OLD SCHOOL PIZZA
- AND STONEGRILL -

IFTAR MENU



ON ARRIVAL

- PREMIUM DATES
- CHEF'S SIGNATURE SOUP

STARTERS (To Share)

- HOUSE-CRAFTED DIPS WITH WARM CIABATTA BREAD
- GOURMET CHICKEN DRUMETTES
- CRISPY LEMON & PEPPER CALAMARI
- CLASSIC BRUSCHETTA

SIDES - PIZZA (To Share)

- FOUR CORNERS PIZZA SELECTION (MARGARITA, HAWAIIAN, PEPPERONI, VEGETARIAN)
- CRISPY CHIPS WITH FRESH FATTOUSH SALAD

MAINS - PER PERSON (Choose One Main Course Or One Pasta)

MAIN COURSE SELECTION:

- SCHNITZEL WITH MUSHROOM SAUCE
- PARMA (CHOICE OF NAPOLI, BOLOGNESE, OR PERI PERI SAUCE)
- GRILLED CHICKEN TENDERLOINS
WITH VELVETY MUSHROOM OR CREAMY AVOCADO SAUCE
- VEAL SCALLOPINI SERVED WITH SILKY MASH
- GARLIC-INFUSED PRAWNS
- SPICY CHILLI PRAWNS

PASTA SELECTION:

- POLLO FUNGHI TAGLIATELLE
- PENNE PESTO
- BOLOGNESE SPAGHETTI
- BUTTERNUT PUMPKIN PENNE
- GAMBERI TAGLIATELLE (OLIVE OIL BASE)
- ROSE SPINACH & RICOTTA TORTELLINI

SIGNATURE SPECIALTIES (Enhance Your Experience) *(Extra charge applies)*

- | | |
|---|------|
| • INDULGE IN OUR SIGNATURE MARINARA SPAGHETTI (RICH NAPOLI BASE) | 9.9 |
| • SAVOR OUR GOURMET AUSTRALIAN BARRAMUNDI WITH BROCCOLINI & SALSA VERDE | 14.9 |
| • EXPERIENCE OUR SCRUMPTIOUS LAMB BACKSTRAP SKEWERS WITH RICE & MUSHROOM SAUCE | 14.9 |
| • TREAT YOURSELF TO OUR PRIME SIRLOIN STEAK (300G) WITH BROCCOLINI & MUSHROOM SAUCE | 19.9 |

KIDS SELECTIONS (Under 12)

- JUNIOR PENNE BOLOGNESE OR NAPOLI
- MINI SCHNITZEL
- PETITE PARMA
- LASAGNA
- TENDER CHICKEN STRIPS
- ICE CREAM TO FINISH

DESSERT & TEA

- ASSORTED DECADENT GOURMET CAKES
- FRESHLY CUT SEASONAL FRUIT PLATTER
- AROMATIC UNLIMITED TEA

Note: The price per head includes our standard menu options. Signature specialties listed will incur an additional charge as stated for each item.

■ **PRICE PER HEAD: 59, CHILDREN UNDER 12: 29.5 (KIDS UNDER 3: FREE OF CHARGE)
(OPTIONAL UNLIMITED SOFT DRINKS AVAILABLE FOR 5 PER HEAD)**

DRINKS



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BEVERAGES

**PEPSI, PEPSI MAX,
SUNKIST, LEMONADE**

GLASS BOTTLE 5.90	JUG 13.9
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RASPBERRY LEMONADE

GLASS 5.90	JUG 13.90
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LEMON LIME BITTERS

GLASS 5.90	JUG 13.90
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SPARKLING WATER

GLASS 5.90	750ml 7.90
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DAYLESFORD AND HEPBURN

JUICE

APPLE, ORANGE, BANANA, MANGO & PASSIONFRUIT

SPARKLING 5.90

- BLOOD ORANGE
- CHINNOTO
- ORANGE & PASSIONFRUIT
- LEMON

KIDS JUICE 3.90

APPLE, ORANGE

- LEMON LIME BITTERS
- PINK GRAPEFRUIT

WILLY WONKA SHAKES

Small
13.9

WILLY WONKA

THE STAR OF OUR WONKA LINEUP, BLUEHAVEN MILKSHAKE TOPPED W STRAWBERRY ICE CREAM & SMOTHERED IN YOUR FAVOURITE CANDY

CHARLIE CHOCOLATE

A CHOCOHOLICS DREAM SHAKE TOPPED W ICE CREAM & FINISHED W YOUR FAVOURITE CHOCOLATE

BERRY GOBSTOPPER

STRAWBERRY MILKSHAKE TOPPED W STRAWBERRY ICE CREAM & FINISHED W BERRY FLAVOURED CANDY

Large
16.9

HOT BEVERAGES

ESPRESSO 3.9

**SHORT MACCHIATO
LONG MACCHIATO**

FLAT WHITE 4.9

CAPPUCCINO

LONG BLACK

LATTE

CHAI LATTE

SHORT MACCHIATO

LONG MACCHIATO

PICCOLO LATTE

HOT CHOCOLATE

AFFOGATO

SOY- ALMOND - MUG SIZE EXTRA SHOT	+1.0
DECAF	
FLAVOURINGS CARAMEL- HAZELNUT- VANILLA	+1.0

ICED COFFEE 6.9

ICED MOCHA | ICED LATTE

MOCKTAILS

MARGARITA 14.9

FRESH ORANGES, LIME JUICE, MINT, PASSIONFRUIT

CALIBRA

ROSEMARY, LEMON & LIME JUICE, BLOOD ORANGE, HONEY

RASPBERRY SPRITZER

FRESH RASPBERRIES, FRESH MINT MIXED IN OUR PREMIUM LEMON SPARKLING

LEMON MOJITO

FRESH LEMON, LIME JUICE, MARGARITA, MINT

ZERO ALCOHOL BEVERAGES

BEER 8.9

APPLE CIDER

GIN AND TONIC

DESSERT

DESSERT

DESSERT



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DONUT SNACK PACK (DSP)

MADE TO ORDER FILLED W/ NUTELLA & A SCOOP OF ICE CREAM
THEN LOADED W/ YOUR CHOICE OF FLAVOURS

8 DONUTS - 16.9

CHOICE OF FLAVOURS	CURLY WURLY	CHERRY RIPE	KINDER	CHOMP	PLAIN
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ALL DESSERT SERVED WITH ICE CREAM

CHEESECAKE 12.9

MIXED BERRY - NEW YORK - TIM TAM

TRIPLE CHOC MOUSSE 12.9

MARS BAR CAKE 12.9

VANILLA SLICE 12.9

LEMON MERINGUE 12.9

WAFFLES 24.9

DOUBLE STACKED

- BLACK FORREST NUTELLA
- SALTED CARAMEL BISCOFF

CRÈME BRULE 16.9

SEASONAL FRUIT

ICE CREAM

ONE SCOOP | 4.9

TWO SCOOPS | 8.9

MAGNUM BROWNIE BOWL 17.9

HOUSE MADE BROWNIE SERVED WARM TOPPED
WITH FRESH BERRIES & A WHITE CHOC MAGNUM
WALNUTS



OLD SCHOOL PIZZA
- AND STONEGRILL -