

PIZZA UNIQUE

Crispy Thin Crust

✦ **JAMAICAN JERK CHICKEN** Spicy sweet Caribbean sauce, authentic Jamaican spices, smoked bacon, red onions and capsicum. 24.00 🌶️

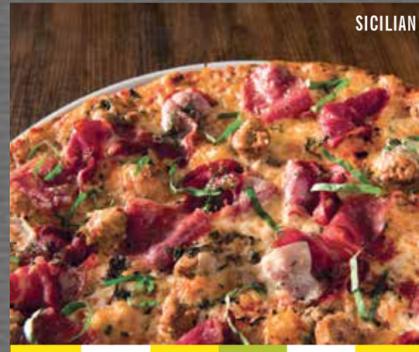
✦ **SICILIAN** Spicy marinara, Italian sausage, spicy Capicola ham, salami, Mozzarella, shaved Parmesan, fresh basil and oregano. Rustic meets refined. 23.00 🌶️

✦ **PEAR AND BLEU CHEESE** Pears, sweet caramelised onions and walnuts, topped with chilled field greens in house-made bleu cheese ranch. 21.00 🌿

TOSTADA Crisp lettuce, tortilla strips and house-made herb ranch on a hearth-baked crust with layers of black beans, melted mild and sharp Cheddar. Served with flame-roasted salsa. 19.00 🌿
Suggested with Lime Chicken 5.00

ROASTED ARTICHOKE AND SPINACH Oven-roasted artichoke hearts, roasted garlic, sautéed spinach, Mozzarella and Parmesan. 18.00 🌿
Suggested with Chicken 5.00

✦ **MARGHERITA** The classic. Italian tomatoes with fresh Mozzarella, fresh basil and Parmesan. 18.00 🌿🌶️



hand-tossed artisan pizzas
classic, unique pastas
and salads
fresh, seasonally
inspired ingredients
hand-shaken cocktails,
premium wines and
craft beers



LUNCH DUOS 13.50

Lunch Size Pizza + Soup or Salad | Half Sandwich + Soup or Salad

MON - FRI ONLY 10AM - 4PM

1 SELECT YOUR PIZZA OR HALF SANDWICH

7" LUNCH SIZE PIZZA

✦ **THE ORIGINAL BBQ CHICKEN PIZZA** Created in California 1985. Our legendary BBQ sauce, smoked Gouda, red onions and fresh coriander transform this original to iconic. 🌶️

✦ **CALIFORNIA VEGGIE** Baby broccoli, eggplant, Swiss brown mushrooms, sun-dried tomatoes, roasted corn, red onions and Mozzarella. 🌿

PEPPERONI A combination of rustic and spicy pepperoni with fresh Mozzarella and wild Greek oregano. 🌶️

MUSHROOM PEPPERONI SAUSAGE Swiss brown mushrooms, rustic pepperoni, spicy Italian sausage, fresh torn basil, Mozzarella and wild Greek oregano. 🌶️

HALF SANDWICHES

CRISPY CHICKEN Hand-breaded chicken breast with fresh Cos, Roma tomatoes, pickles and mayo.

✦ **GRILLED VEGGIE** Capsicum, button mushrooms and melted cheese with field greens, tomatoes and house-made herb aioli. 🌿

CALIFORNIA CLUB Grilled chicken breast with fresh avocado and smoked bacon on ciabatta.

2 CHOOSE A CUP OF SOUP OR A LUNCH SIZE SALAD

SOUPS

SEDONA TORTILLA Vine-ripened tomatoes, corn with mild green chillies, Southwestern spices and crispy tortillas. 🌿🌶️

ADOBE CHICKEN CHOWDER Creamy rich chowder with chicken, wild rice, sweet corn, green chillies, onions, capsicum and fresh coriander. Topped with crispy tortilla chips. 🌶️

SALADS

BABY KALE CAESAR Cos lettuce with shredded Parmesan, house-made garlic butter croutons, classic Caesar dressing. 🌿

SUPER SPINACH AND QUINOA Crisp Granny Smith apples, cranberries and spiced pecans with our house-made Champagne vinaigrette. 🌿

3 ADD YOUR FAVOURITES TO COMPLETE YOUR MEAL

ADD A BEVERAGE

DOUBLE BERRY SPARKLER 8.00

COLD PRESSED JUICE 7.00

FROZEN LEMONADE 5.00

ADD A SMALL PLATE

ROASTED CORN GUACAMOLE + TORTILLA CHIPS 7.50

SPICY CHICKEN TINGA QUESADILLA 5.50

MEXICAN STREET CORN 8.00

ADD A DESSERT

BANANA PEANUT BUTTER BROWNIE BREAD 13.00

NEW YORK CHEESECAKE 10.00

BELGIAN CHOCOLATE SOUFFLÉ CAKE 12.00

BEVERAGES

SPARKLING CRANBERRY COOLER Cranberry and soda water. 6.50

DOUBLE BERRY SPARKLER Blackberry and raspberry puree with lemonade, then topped with soda and fresh lemon. 8.00

FRESH PRESSED JUICES

Rejuvenate Carrot, apple. 7.00

Carrot Zing Carrot, orange, lemon, ginger. 7.00

Beet-O-Juice Beetroot, apple, ginger. 7.00

OJ Orange. 7.00

FROZEN LEMONADE

Original 5.00 | Peach 5.00 | Mango 5.00 | Strawberry 5.00 | Raspberry 5.00



NEW

FRESH STRAWBERRY MANGO COOLER

Fresh strawberries hand-shaken with soda, featuring natural flavours of mango, guava and ginger.

8.00

✦ favourites 🌿 vegetarian 🌶️ spicy 🍷 gluten free ingredients



ROASTED GARLIC CHICKEN

SEEK THE UNIQUE

SHAREABLES



SHAVED MUSHROOM AND SPINACH FLATBREAD

✦ **AVOCADO CLUB EGGROLLS** Hand-wrapped crispy wonton rolls filled with avocado, chicken, tomato, mild cheddar and smoked bacon. Served with house-made ranchito sauce and herb ranch. 17.00

✦ **SPINACH ARTICHOKE DIP** Served hot with house-made blue and white corn tortilla chips. 14.00

LETTUCE WRAPS Fresh Shiitake mushrooms, water chestnuts and spring onions tossed in spicy ginger soy. 22.00
Suggested with Chicken 5.00 | Prawn 6.00 | Chicken and Prawn 8.00

✦ **DYNAMITE PRAWN** Crispy prawn tossed in a sweet and spicy Sriracha sauce with slivered spring onions and sesame seeds. 16.00

✦ **CREAMY BUFFALO MOZZARELLA AND GRILLED BAGUETTE** Buffalo Mozzarella cheese, California herb olive oil and Maldon sea salt. Served with grilled baguette, wild rocket and fresh lemon. 12.00

TUSCAN HUMMUS Tuscan white bean hummus topped with house-made checca and served with warm, hearth-baked traditional pita. 12.00

SPICY CHICKEN MEATBALLS Handmade chicken-sausage meatballs in a Neapolitan tomato sauce with Parmesan and torn basil. Served with grilled baguette brushed with garlic olive oil. 16.00

✦ **SPICY BUFFALO CAULIFLOWER** Fresh cauliflower florets fried to a golden brown with buttermilk batter, then tossed in house-made Sriracha buffalo sauce and topped with a salad of celery, bleu cheese and fresh coriander. 11.50

✦ **BIANCO FLATBREAD** Whipped truffle cream, bleu cheese, Mozzarella and fresh sage. 7.50

SHAVED MUSHROOM AND SPINACH FLATBREAD Swiss brown mushrooms, sautéed spinach and California herb olive oil with Romano and Parmesan. 7.50

TORTILLA SPRING ROLLS Baked in our hearth oven and sprinkled with herbs. Choose a combination of any three: 14.50

Mediterranean Veggie Button mushrooms, eggplant, sun-dried tomatoes, caramelised onions, Mozzarella and Parmesan. Served with marinara.

Baja Chicken Mild and sharp Cheddar, corn, black beans, green paprikas, red onions and fresh coriander. Served with house-made guacamole.

Thai Chicken Peanut sauce, bean sprouts, spring onions, carrots, fresh coriander and Mozzarella. Served with Thai peanut sauce.

SOUPS

CUP 9.00 BOWL 13.00

SEDONA TORTILLA Vine-ripened tomatoes, corn with mild green chillies, Southwestern spices and crispy tortillas.

ADOBE CHICKEN CHOWDER Creamy rich chowder with chicken, wild rice, sweet corn, green chillies, onions, capsicum and fresh coriander. Topped with crispy tortilla chips.

SMALL PLATES

✦ **CRISPY MAC AND CHEESE** Our classic mac 'n' cheese lightly fried with Japanese panko, served on creamy cheese sauce. 7.00

MEXICAN STREET CORN A classic Mexicali favourite! Charred local sweet corn topped with green goddess aioli, spicy sriracha, feta cheese and fresh coriander. 8.00

SPICY CHICKEN TINGA QUESADILLA Grilled chicken, mild and sharp cheddar, Chipotle adobo sauce, caramelised onions, capsicum, black beans and fresh coriander, hearth-baked in our pizza oven. Served with house-made ranchito sauce. 5.50

✦ **ASPARAGUS AND ROCKET SALAD** Tossed in house-made lemon vinaigrette with sun-dried tomatoes, toasted pine nuts and shaved Parmesan. 8.00

✦ **ROASTED CORN GUACAMOLE + TORTILLA CHIPS** Diced avocado, roasted corn, black beans, daikon radish, capsicum, fresh coriander and serrano peppers. Served with house-made blue and white corn tortilla chips. 7.50

SOURDOUGH BAGUETTE Fresh baguette, warmed in our hearth oven, served with California herb olive oil (5 pieces). 4.00



ROASTED CORN GUACAMOLE + TORTILLA CHIPS

SALADS

ADD Sautéed Salmon to any salad. 6.00

✦ **THAI CRUNCH** Crisp veggies and fresh coriander with chicken and the crunch of peanuts, wontons and rice sticks. Tossed in Thai peanut dressing. 21.50
Suggested with Avocado 3.00

✦ **THE ORIGINAL BBQ CHICKEN CHOPPED** Black beans, sweet corn, daikon radish, fresh coriander and basil, crispy corn tortilla strips, mild cheddar and our house-made herb ranch. Topped with BBQ chicken, tomatoes and spring onions. 21.50
Suggested with Avocado 3.00

MOROCCAN SPICED CHICKEN Roasted butternut pumpkin, Medjool dates, avocado, spiced pecans, beets, capsicum, chopped egg and cranberries. Tossed with house-made Champagne vinaigrette. 21.50

BABY KALE CAESAR Cos lettuce with shredded Parmesan, house-made garlic butter croutons, classic Caesar dressing. 13.00
Suggested with Chicken 5.00 | Prawn 6.00

ROASTED VEGETABLE Warm artichoke hearts, roasted butternut pumpkin and cauliflower, grilled Japanese eggplant, charred red onion petals, sun-dried tomatoes and seasonal vegetables served over cool Cos and baby kale with fresh avocado and house-made Dijon balsamic vinaigrette. 19.50
Suggested with Grilled Chicken Breast 5.00

HARVEST KALE AND QUINOA Baby kale, quinoa, butternut pumpkin, pear, Chinese cabbage, goat's cheese and Champagne Vinaigrette. 19.50
Suggested with Grilled Chicken Breast 5.00

POKE CHOP CHOP Marinated fresh Ahi tuna served over baby bok choy greens, spicy Kimchi pears, fresh rocket, cucumber and fresh coriander, tossed in our house-made black sesame vinaigrette. 26.00

MAINS



SESAME-SEARED AHI

✦ **FIRE GRILLED RIBEYE** Grilled ribeye with house-made Cabernet sea salt and topped with creamy bleu cheese butter. Served with roasted Royal Blue potatoes and lemon-garlic wild rocket salad. 32.00

✦ **HEARTH ROASTED SWORDFISH** Swordfish roasted on a cedar plank with grilled asparagus and Butternut pumpkin, farro and baby kale. 32.00



At California Pizza Kitchen we strive to create unique dishes from the freshest ingredients. We carefully select every meal, cheese, herb and vegetable that makes its way into our kitchen. Our kitchen bustles every day as we hand-cut, toss and roast our ingredients with exacting precision. We're on California time, so we can take those few extra moments to artfully craft your meal from scratch, by hand, in house, and to order.

Uniquely for you.

PASTAS

GARLIC CREAM FETTUCCINE Our garlic Parmesan cream sauce with fresh Italian parsley. 17.50
Suggested with Chicken 5.00 | Prawn 6.00 | Chicken and Prawn 8.00 | Sautéed Swiss brown Mushrooms 4.00

✦ **KUNG PAO SPAGHETTI** Our twist on a Chinese classic with garlic, spring onions, peanuts and hot red chillies. 17.50
Suggested with Chicken 5.00 | Prawn 6.00 | Chicken and Prawn 8.00

✦ **CHICKEN TEQUILA FETTUCCINE** Our creamy jalapeño lime sauce with spinach fettuccine, red onions, capsicum and fresh coriander. 21.00

ASPARAGUS AND SPINACH PENNE Fresh asparagus, spinach, house-made checca and Parmesan. 18.00
Suggested with Grilled Chicken Breast 5.00 | Prawn 6.00 | Sautéed Salmon 6.00

✦ **PRAWN SCAMPI ZUCCHINI** Our lighter spin on a traditional recipe. Zucchini ribbons sautéed with lemon, garlic and white wine, tossed with parsley, Parmesan and a touch of fettuccine. 25.00

JAMBALAYA FETTUCCINE Blackened chicken and prawn, Andouille sausage and ham in our spicy Cajun sauce. 25.00

GRILLED PORK CHOP Fire grilled local pork chop seasoned and topped with caramelised onions served with seasoned sweet potato chips and charred broccolini. 35.00

HEARTH ROASTED NY STRIP An ancho chilli-rubbed New York strip, roasted in our hearth oven with Royal Blue potatoes and serrano peppers. Served with chimichurri rojo. 39.00

✦ **CEDAR PLANK SALMON** Salmon roasted on a cedar plank in our hearth oven with smoked paprika and lime. Served with white corn and spinach succotash and topped with Feta. 34.00

CHICKEN MILANESE Panko-crusted chicken breast topped with wild rocket and house-made checca, finished with extra virgin olive oil and shredded Parmesan. 29.00

SESAME-SEARED AHI Sesame-crusted Ahi tuna steak and seared baby bok choy, over a stir-fry of roasted farro, Shiitake mushrooms and sweet chilli. Topped with pickled ginger. 36.00

SEARED AHI TUNA BURGER House-made Ahi patty topped with crispy nori, fresh avocado and rocket, tomato and wasabi aioli. Served with sweet potato chips. 25.00

CHICKEN PICATTA Pan-roasted chicken breast with spaghetti, lemon, capers and cream. 26.00



PRAWN SCAMPI ZUCCHINI

PIZZA UNIQUE

Original Hand-tossed

✦ **THE ORIGINAL BBQ CHICKEN PIZZA** Created in California 1985. Our legendary BBQ sauce, smoked Gouda, red onions and fresh coriander transform this original to iconic. 23.00
Suggested with Smoked bacon 5.00 | Pineapple 3.00

THE WORKS Spicy Italian sausage, rustic pepperoni, Swiss brown mushrooms, Mozzarella, red onions, green capsicum, olives and wild Greek oregano. 25.00

✦ **THAI CHICKEN** Grilled chicken breast with peanut sauce topped with crisp bean sprouts, julienne carrots and slivered spring onions. 23.00

✦ **WILD MUSHROOM** Shaved Swiss brown, Shiitake, Portobello and Button mushrooms with slivered spring onions, cracked black pepper, Romano and Mozzarella. Finished with Parmesan. 23.50
Suggested with White Truffle Oil 1.00

ROASTED GARLIC CHICKEN Sweet caramelised onions, fresh Mozzarella, Parmesan, slivered spring onions and cracked black pepper. 22.00

PRAWN AND GARLIC House-made lemon-garlic prawn with caramelised onions, Mozzarella, Parmesan and red chilli, topped with rocket and wild Greek oregano. 25.00

✦ **CALIFORNIA VEGGIE** Baby broccoli, eggplant, Swiss brown mushrooms, sun-dried tomatoes, roasted corn, red onions and Mozzarella. 24.00
Suggested with Goat cheese 3.00

PEPPERONI A combination of rustic and spicy pepperoni with fresh Mozzarella and wild Greek oregano. 22.00
Suggested with White Truffle Oil 1.00

HAWAIIAN Fresh pineapple, smoked ham and slivered spring onions. 21.00

CALIFORNIA CLUB Smoked bacon, roasted chicken and Mozzarella, hearth-baked then topped with avocado, wild rocket, fresh torn basil and Cos tossed in lemon-pepper mayo. 22.00

MUSHROOM PEPPERONI SAUSAGE Swiss brown mushrooms, rustic pepperoni, spicy Italian sausage, fresh torn basil, Mozzarella and wild Greek oregano. 23.00

SPICY CHIPOTLE CHICKEN Chipotle adobo sauce, shaved green paprika and mild cheddar with house-made roasted corn and black bean salsa, fresh coriander and tangy lime crema. 23.50

SUNNY SIDE UP AND POTATO Potato chips, bacon, parmesan, grilled spring onions and cracked black pepper. Topped with two sunny side up eggs. 19.50

✦ **FIVE CHEESE AND FRESH TOMATO** Fresh and traditional Mozzarella, mild cheddar, smoked Gouda and Romano with tomato and fresh basil. 24.50

✦ **CARNE ASADA (GRILLED STEAK)** Tender marinated steak, fire-roasted green paprika, fresh coriander pesto, brown onions, Mozzarella and mild cheddar, and fresh coriander. Served with house-made salsa verde. 26.00

MANGO TANDOORI Grilled Tandoori chicken, mango, mild onions, red capsicum and Mozzarella on a Spicy golden curry sauce. Topped with fresh coriander and a sweet mango-chilli sauce. 24.00



THE ORIGINAL BBQ CHICKEN PIZZA