

# TRADITIONAL PIZZA

TOMATO AND CHEESE BASE



**24SQ**  
FOOTLONG

TRY ANY 3  
TRADITIONAL **\$45**

LARGE SIZE **\$2** GLUTEN FREE **\$4**

## SLICES SPECIAL \$14

Ham, mushroom, olives, roasted capsicum, onions, anchovies

## WORKS \$15

Ham, mushroom, olives, roasted capsicum, onions, pineapple, hot salami, LGE shrimps

## ORIGINAL \$12

Ham and cheese

## CAPRICCIOSA \$12

Ham, mushroom, olives

## AMERICAN \$12

Ham, hot salami, roasted capsicum, chilli

## NAPOLITANA \$12

Olives, anchovies, oregano

## HAWAIIAN \$12

Ham, pineapple

## MARGHERITA \$11

Oregano

## VEGETARIAN \$12

Mushrooms, onions, olives, roasted capsicum

## PEPPERONI \$12

Hot salami

## AUSSIE \$12

Ham, bacon & egg

## CHICKEN \$13

Diced chicken breast, pineapple, bbq sauce

## MEATLOVERS \$13

Ham, bacon, hot salami, bbq sauce

# GOURMET PIZZAS

MEDIUM THIN TOMATO CHEESE BASE

GLUTEN FREE *or* LARGE SIZE **\$4**

## MEDITERRANEAN \$15

Olives, roasted capsicum, zucchini, eggplant & feta

## DELIGHTFUL LAMB \$19

Marinated lamb, fresh sliced tomato, feta, red onion, drizzled with mint yoghurt

## NICEY SPICEY \$15

Sun-dried tomato, Italian hot salami, spring onion, feta, roasted capsicum, oregano, garlic & chilli

## SIENA \$17

Hot Italian salami, roasted capsicum, artichokes & buffalo mozzarella

## ALL GREENS \$16

Asparagus, spinach, broccolini & feta

## MARINATED OLIVES \$15

Caramelised onion with marinated olives, goats cheese & cracked pepper

## NEPTUNE \$20

Marinated tiger prawns, cherry tomatoes, buffalo mozzarella & chilli

## CHEEKY SATAY \$16

Marinated chicken, roasted capsicum, onion topped with satay sauce

## MARINARA \$17

Olives, tiger prawns, calamari, scallops, mussels & garlic

## SPINACH PIE \$16

Spinach, caramelised onion, feta, button mushrooms, lemon juice & chilli

## PUMPKIN \$16

Pumpkin, green peas, spinach, broccolini, buffalo mozzarella & rosemary

# KIDS MEALS

SERVED WITH FAT CHIPS

ALL **\$12**

## KIDS PIZZAS

- Margherita
- Hawaiian
- Vegetarian
- BBQ chicken

## LASAGNE *Our classic*

## PENNE BOLOGNESE

## FRESH BREAD CRUMBED CHICKEN FILLETS

## GOLDEN FRIED CALAMARI

## CRISP BATTERED FISH FILLET

## MINI CHICKEN PARMA

## PLAIN BEEF OR CHICKEN SCHNITZEL SLIDER BURGER

# Slices

EST 1990

FAST.FRESH.FRIENDLY

# BREAKFAST / BRUNCH

SERVED TILL 4PM  
GF BREADS AVAILABLE TO SUBSTITUTE  
ON MOST BRUNCH ITEMS - PLEASE ASK

## BUTTERMILK

## PANCAKES \$14

With lemon ricotta, strawberries & syrup

## BANANA & RICOTTA

## TOAST \$12

Fresh ricotta, chopped banana, cinnamon & honey on dark rye

## CRUNCHY HOUSE

## MADE GRANOLA \$8 (GF)

Greek yoghurt and strawberries

## SEASONAL FRESH

## FRUIT SALAD \$8

Passionfruit, fresh mint & lime leaf syrup

## TOAST WITH SPREADS \$6

Sourdough, dark rye, multigrain, fruit loaf or GF bread with fruit preserve, golden honey, Vegemite or Nutella

## SLICES SIGNATURE

## BREAKFAST PIZZA \$14

Smoked bacon, thyme buttered mushrooms, egg and feta cheese pizza with hollandaise and fresh herbs

## THE BIG BREKKIE \$16

Toasted sourdough with two eggs, crisp bacon, chipolata sausage, sautéed spinach, button mushrooms, herb roast tomato and golden hash brown

## CRUSHED AVOCADO \$18

(V) (GFA)

On toasted dark rye bread; poached eggs, thyme & maple roast sweet potato, fresh rocket leaves and feta cheese

## BAKED CROISSANTS \$12

- Shaved leg ham, tasty cheese & tomato
- Avocado, tasty cheese and tomato (V)

## EGGS BENEDICT \$12 (GFA)

Two soft poached eggs, and pan-seared double smoked leg ham on toasted sourdough with hollandaise sauce, crisp pancetta crumble and soft herb salad.

## EGGS THE WAY YOU LIKE \$8

(GFA) (V) (GF) (NF)

Two eggs on toast, fried, scrambled or poached

## THE MEDITERRANEAN \$14

(GFA) (V)

Scrambled eggs on toasted multigrain bread with grilled and roasted vegetables with feta cheese

## TASSIE SALMON \$18

Toasted dark rye bread with lemon scented cream cheese, Tasmanian smoked Salmon, two poached eggs, chives & hollandaise

## GOLDEN BAKED

## PANCAKES OR CRÊPES \$14

- Fresh strawberries, pistachios & maple syrup
- Sliced banana, caramel & mascarpone
- Nutella, fresh berries & roasted hazelnuts
- Banana and Baileys

## ADD ONS \$3ea

- Avocado
- Mushrooms
- Spinach
- Hashbrown
- Tomato
- Sausage
- Bacon
- Salmon **\$7**

(GFA) Gluten free available (GF) Gluten free (NF) Nut free available  
(DF) Dairy free available (V) Vegetarian

*No bill Splitting 10% Surcharge applies on public holidays*



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# SMALL BITES

## BRUSCHETTA (per piece) \$4

GF available \$1 extra

Garden tomato, Spanish onion & basil on toasted sourdough with virgin olive oil, balsamic glaze topped with shaved parmesan

## CHEESY HOUSE BAKED FOCACCIA \$8

- Garlic
- Herb

## ARANCINI WITH CITRUS CHIPOTLE AIOLI

- Slow braised lamb, goat's cheese & basil \$10

- Sweet corn, pecorino cheese & pumpkin (V) \$8

## MINISTRONE \$8

Vegetables and penne served in a light tomato broth

## SAGANAKI \$10

With fresh lemon, rocket leaves & toasted rye

## HERB & GARLIC MARINATED PRAWN SKEWERS \$12

## CHICKEN SATAY SKEWERS \$20

Steamed jasmine rice, peanut sauce, coriander & lime

## SLIDERS \$14

- Beef - bacon, cheese, tomato & pickle
- Chicken schnitzel - Asian coleslaw & citrus mayo

## DIPS \$12

Eggplant, Spicy Capsicum & Tzatziki with plenty of toasted ciabatta

# SIDES

## FAT CHIPS \$8

With tomato chutney

## SEASONED WEDGES \$10

With sour cream & sweet chilli sauce

## GREEN VEGETABLES \$8

Green peas, asparagus, broccolini

## GARLIC BREAD STICK \$4

Add cheese \$2

## SWEET POTATO

## CHIPS \$12 (V)

With aioli

## WARM MARINATED

## MIXED OLIVES \$10 (V)

With orange, lemon, garlic & thyme

## GARDEN SALAD \$8

(GF) (V) (DF)  
Mixed lettuce leaves, tomato, marinated olives, cucumber & white onion

# HOME MADE PASTA

ALL TOPPED WITH FRESH SHAVED MATURE PARMESAN CHEESE

## POTATO GNOCCHI \$18

- Sautéed spinach, fried sage, crisp bacon and pine nut butter

- Tomato sugo with asparagus, green peas, blistered cherry tomato & grated goat's cheese

## TORTELLINI POLLO \$18

Chicken, mushroom and spring onion, garlic & white wine cream sauce

## LASAGNE \$16

Our classic with rich beef ragout, mozzarella cheese, garden peas, fresh herb and parmesan infused béchamel sauce

## PENNE CARBONARA \$18

With smoked bacon, egg, white wine, spring onion and garlic cream

## RISOTTO

- Shaved fennel & black tiger prawns, preserved lemon \$22
- Green peas, baked pumpkin, feta & olive \$16

## LINGUINE BOLOGNESE \$16

Plump ripe tomato, confit garlic, herb and tender beef ragu

## LINGUINE MARINARA \$24

Black tiger prawns, flash seared calamari, fresh scallops, black mussels & pippies in a light tomato sugo

## PENNE MATRICIANA \$18

Grilled double smoked bacon with fresh chilli, spring onion & basil in a rich tomato sauce

## SPINACH & RICOTTA

## RAVIOLI \$18 (V)

Sage butter & red pepper, tomato, pine nuts & balsamic drizzle

## LINGUINE AL MARE \$20

Tiger prawns & calamari with white wine, chilli, fresh tomato & basil

## TORTELLINI

## NAPOLITANA \$20

Traditional Italian style tomato sugo

# SEAFOOD

## FISHERMAN'S

## BASKET \$26

Panko crumbed calamari & tiger prawns with beer battered flathead, tartar sauce & chips

## GARLIC PRAWN POT \$26

With rosemary and whisky infused cream sauce, jasmine rice & salad

## SELECT SEAFOOD

## PLATTER \$34

Grilled tiger prawns, Moreton Bay bugs, Atlantic salmon, calamari squid & chips with fresh citrus, dipping sauce

## CALAMARI RINGS \$20

Panko crumbed calamari with chips and tartar sauce

## ATLANTIC SALMON \$28

Crispy skinned salmon fillet on a bed of rice with green peas & asparagus

## BEER BATTERED FLATHEAD FILLETS \$20

Classic & simple, with tartar sauce, lemon & chips

## WHOLE GRILLED BABY FLOUNDER \$30

Served with green vegetables

## CHILLI PRAWN POT \$26

With chilli Napoli sauce, spring onion, jasmine rice & salad

# SALADS

Add to your salad: \$9ea

- Chicken
- Lamb
- Salt & Pepper Calamari
- Prawn
- Salmon

## DUKKAH SPICED ROAST PUMPKIN SALAD \$14 (V)

Pearl cous cous, sultana & pomegranate salad

## ROAST SWEET POTATO, BROCCOLI & BROWN RICE SALAD \$14

With fresh herbs, feta cheese and toasted pepitas seeds

## QUINOA SALAD \$14

(GF) (V)  
With fried chickpea, roasted eggplant, semi dried tomato, basil, baby spinach & marinated feta crumble

## SANTORINI SALAD \$14

With mixed leaf, white onion, olive, cucumber, feta, cherry tomato & tzatziki drizzle

## CLASSIC CAESAR SALAD \$16

Baby cos, poached egg, crisp prosciutto and toasted ciabatta with a creamy caesar dressing

## SICILIAN SALAD \$14

Red pepper, tomato, white onion, mixed lettuce & buffalo mozzarella with a creamy caesar dressing



# GRILL

SERVED WITH FAT CHIPS

## 250GM EYE FILLET \$34

## 300GM PORTERHOUSE \$30

## VEAL SCALLOPINI \$24

With your choice of sauce:

- Shallot and mushroom cream
- Green pepper & bourbon
- Beef gravy & mushroom

## 300GM ANGUS BURGER \$20

Home made beef patty with crispy bacon, egg, caramelised onion, melted cheese, dijon mustard, tomato sauce & sliced tomato

## 250GM PORK RIB EYE \$26

Brushed with balsamic, honey, cooked in bourbon, topped with pear & walnuts

# CHICKEN

SERVED WITH FAT CHIPS

## CHICKEN PARMIGIANA OR SCHNITZEL \$22/20

With melted mozzarella and rich tomato sugo

## PAN ROASTED CHICKEN BREAST \$22

With shallot and mushroom cream sauce

## CHICKEN PESTO INVOLTINI \$24

With semi-dried tomato, sage, feta, pesto & cream

## PANKO CRUMBED DOUBLE STACKED SCHNITZEL BURGER \$20

With Asian coleslaw & citrus mayo