

ANTIPASTI

STARTERS

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Bread & Focaccia / 8

Organic homemade breads & traditional Focaccia (DF)

Scallops / 22

Pan-fried South Pacific scallops, crispy pancetta, coconut milk, carrot & ginger (GF, DF)

Wine match: Riesling

Oyster Risotto / 25

Traditional style risotto, finger lime & beetroot

Wine match: Vermentino

Vegan Ravioli / 22

Vegan pasta, potato & truffle oil, served in black garlic broth & pan-fried spring onion (DF, V, Ve)

Wine match: Merlot

Grass-fed Brisket / 22

Brazed beer-marinated beef brisket, beer gravy & caramelized red onion

Wine match: Pinot Noir

Make sure to let our staff know if you are Coeliac, dairy intolerant or allergic to any ingredient.

ITALIAN COURSES

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Spaghetti “Allo Scoglio” / 34

Organic homemade Spaghetti, fresh calamari, mussels & king prawns.

(We only use Australian and New Zealand seafood)

Wine match: Vermentino

Gnocchi al Gorgonzola / 26

Handmade potato Gnocchi, Gorgonzola, walnuts and rosemary infused honey

Wine match: Sauvignon Blanc

Tagliatelle Truffle & Porcini / 32

Organic homemade Tagliatelle pasta, imported black truffle paste and Porcini mushrooms

Wine match: Pinot Noir

Agnolotti Carbonara / 28

Carbonara filled ravioli served in a fondue of Parmigiano

Wine match: Merlot

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MAINS

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Kingfish / 45

Pan-fried local Kingfish, cauliflower & ginger purée served with roast vegetables (GF, DF)

Wine match: Pinot Grigio

Duck Breast Tartufato/ 48

Sous-Vide duck pan-fried in New Zealand butter, Truffle, potato & Porcini mushrooms (GF)

Wine match: Chianti Classico

Vegetarian Wellington/ 36

Vegan pastry roll, seasonal vegetables, Bufala, cherry tomatoes & pesto (DF, V, Ve)

Wine match: Merlot

Sides & Salad

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Seasonal Vegetables / 12

Roasted mixed vegetables (GF, DF)

Mash Potato / 12

Woodfired roasted potatoes (GF, DF)

Rocket & Parmesan salad / 10

Fresh rocket, balsamic dressing and parmesan (GF)

Please note, ALL our pastas are made on site with certified organic Australian flour & free range eggs.

Gluten free pasta is available and can be served with every sauce.

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PIZZA

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Rustica / 17 (w. Parma prosciutto +5)

Rosemary, mozzarella, garlic, extra virgin olive oil

Regina Bufala / 23

Tomato, Italian buffalo mozzarella, basil & parmesan. (Traditional Neapolitan Margerita)

Vegetariana or Vegana / 25

Tomato, mozzarella, olives, zucchini, mushroom, onion, garlic & fresh rocket (vegan option available)

Napoli / 25

Tomato, mozzarella, anchovies, capers, black olives & basil

Alberto / 25

Tomato, mozzarella, smoked ham, mushrooms, shaved zucchini and black truffle mascarpone

Diavola / 25

Tomato, mozzarella, salame, olives, chilli & basil

Guild / 30

Roma tomato, Bufala mozzarella, fresh rocket, Parma prosciutto & Parmigiano

Ponte / 26

Tomato, mozzarella, King prawns, chilli, fresh rocket

Tartufo / 26

Tomato, mozzarella, real black truffle mascarpone cheese, Parma prosciutto, truffle oil

Ciccio bello / 26

White pizza (no tomato) mozzarella, pancetta, salame, chilli, basil, black truffle mascarpone

Ludovico/ 26

Tomato, mozzarella, Pancetta, ham, salame & basil

Our pizza is the “cheapest” trip to Italy you will ever experience

THE GUILD PIZZA



Our pizza is made with Australian certified Organic flour.

Flour is the main ingredient of a pizza, as it makes the 60% of the total weight.

Organic flour is free from herbicides and pesticides which have been linked to cancer and allergic reactions.

Glyphosate is one of the largest and widely used herbicide in the world and it's been the most controversial chemical used for food production. It's a systemic herbicide that spreads throughout the whole plant, from the roots to the fruits and cannot be removed.

**Organic wheat is a superior product.
It is healthy and easier to digest**

The secret of our success?

Sour dough!

Flour, water, salt and yeast, rested up to 48 hours and hand stretched to order.

Our entirely woodfired oven is heated around 400 deg C.

Our pizza is stone baked in less than 90 seconds.

BUON APPETITO!



Meet the team



Stefano Vinetti - Owner



Filippo Cozzani - Head Chef

Ask our staff about dessert!

We like to change our desserts quite regularly, make sure you ask what's special today.

Staff positions available.

Are you looking for a new challenge? Do you love to work with people in a dynamic and fun environment?

We are seeking new team members for Milton and our upcoming new location. Trained staff is preferred but training can be provided to the right applicant. Apply within.

Firstly, **I** would like to thank my brother Edoardo for the great contribution to this business.

A big thank you to Filippo, for the hard work, the strong influence and leadership in the kitchen and for the next-level vision for our food in the restaurant.

I thank my wife Victoria for being so patient and supportive, Ross for the great wood workmanship and for his ultimate "Mates-rates", my family for their infinite support and last but not least,

YOU, the customers, for supporting this little business and enjoying the food we make.

Stefano