

STARTERS & NIBBLES

MARINATED OLIVES	9.5	BRUSCHETTA PIZZA CRUST	16.5
Garlic, lemon, italian herbs		Tomato, garlic, onion, evo, basil	
MINI ARANCINI (4)	12.5	ANTIPASTO FOR 2	29.5
Crumbed rice balls, fried, mozzarella, parmesan, tomato sugo		Prosciutto, mortadella, salami, mozzarella, herb pizza crust	
MAMMA'S MEAT BALLS (4)	16.5	SALT & PEPPER CALAMARI	20.5
Tomato sugo, parmesan		Fried calamari, lightly crumbed	
STICKY WINGS	14.5	MOZZA STICK 1 METRE	25.5
Sticky chicken wings, bbq sauce		Mozzarella, mixed herbs, sea salt, evo	
BISTRO 46 BURGER	20.5	SHNITTY BURGER	18.5
Pulled pork, house-made slaw, bbq sauce, fries		Chicken shnitzel, lettuce, cheese, hot chilli mayo, fries	

MAINS

SPAGHETTI MEAT BALLS	26.5	LINGUINE BOSCAIOLA	25.5
Napoli sauce, mamma's meat balls, parmesan, evo, basil		Crispy fried bacon, mushroom, cream, shallots	
GNOCCHI NAPOLI	28.5	PENNE PESTO	26.5
Napoli sauce, evo, basil		Creamy pesto, grilled chicken	
RISOTTO GAMBERI	28.5	PENNE ALLA NORMA	26.5
Prawns, tomatoes, garlic, evo, parsley		Napoli sauce, fried eggplant, mozzarella, evo, basil	
LINGUINE ALFREDO	28.5	BANGERS & MASH	25.5
Beef tortellini, creamy mushroom sauce parmesan cheese		BBQ grilled Italian sausages, creamy potato mash, lemon, garlic, evo	
STEAK & FRIES	29.5	CHICKEN PARMA	27.5
Grilled MSA Beef sirloin (250gr), diane sauce, fries		Grilled chicken breast, fried eggplant, tomato, mozzarella, fries	
FISH & CHIPS	24.5	SCHNITTY & CHIPS	25.5
Battered fried fish fingers, fries		Chicken shnitzel, fries, gravy	


SALADS & FRIES

FRIES	12.5	SWEET POTATO FRIES	14.5
Fries w. sauce		Fries w. sauce	
MEDITERRANEAN SALAD	18.5	CHICKEN CAESER	20.5
Mix leaf, tomato, cucumber, red onion, capsicum, olives, feta, wine vinaigrette		Lettuce, grilled chicken breast, bacon, croutons, parmesan	

KIDDIES

CHICKEN NUGGETS	14.5	PENNE NAPOLETANA	14.5
Served w. fries, tomato sauce		Kids penne w. napoli sauce	
MINI HAWAIIAN PIZZA	16.5	MINI MARGHERITA	16.5
Tomato, mozzarella, ham, pineapple,		Tomato, mozzarella, basil	

PIZZA

made with 

ADD VEGAN CHEESE
ADD BURRATA

+4.9
+5.9

SELECT UP TO 3 TOPPINGS ON 1 OR MORE METRE PIZZAS

	TRADITIONAL	1 METRE	2 METRES	3 METRE	
		TRAD.	1 M	2 M	3 M
QUEEN MARGHERITA Tomato sugo, mozzarella, evo & basil		21.5	79.5	159.5	238.5
PEPERONI & CHEESE Tomato sugo, salami, mozzarella		24.5	88.5	177.5	265.5
CAPRICCIOSA Tomato sugo, ham, olives, artichokes, mushrooms, mozzarella		27.5	95.5	191.5	286.5
SAMI'S Garlic base, mozzarella, salami, olives		24.5	86.5	173.5	260.5
VEGO Tomato sugo, mozzarella, olives, mushrooms, marinated capsicum		24.5	88.5	177.5	265.5
MAMMA'S Tomato sugo, mozzarella, mamma's meatballs		27.5	95.5	191.5	286.5
MEAT LOVERS BBQ sugo, salami, ham, bacon, italian sausage, garlic, mozzarella		28.5	98.5	197.5	298.5
BBQ POLLO BBQ sugo, mozzarella, chicken, mushrooms, red onion		27.5	95.5	191.5	286.5
LITTLE JOE'S Tomato sugo, mozzarella, garlic prawns		27.5	95.5	191.5	286.5
REGINA Tomato sugo, mozzarella, italian sausage, marinated capsicum olives		26.5	90.5	181.5	271.5
PARMA Tomato sugo, mozzarella, prosciutto, rocket, parmesan		28.5	98.5	197.5	298.5
DIAVOLA Tomato sugo, mozzarella, salami, red onion, chilli		26.5	90.5	181.5	271.5
ZIA MARIA Tomato sugo, mozzarella, ham, mushrooms		24.5	86.5	173.5	260.5

SOFT DRINKS

COCA COLA, GINGER ALE, SPRITE, 4.9
TONIC WATER, COCA COLA N.S, LIFT

SODA WATER 3.9

RED BULL 5.9

LEMON, LIME & BITTERS 5.9

PINK LEMONADE 4.9

ITALIAN SOFT DRINKS 4.9

CHINOTTO. ARANCIATA. LIMONATA

JUICES 4.9

ORANGE, PINEAPPLE,
PINK GRAPEFRUIT, APPLE
CRANBERRY, TOMATO

S. PELLEGRINO

STILL / SPARKLING 750ML / 7.9

DRINK'S FRIEND MEND

APERITIVO

APERITIVO 46 16.9

Prosecco, cinzano rosso, limonata,
fresh thyme

APEROL SPRITZ 15.9

Aperol, prosecco, soda

CAMPARI SUNRISE 15.9

Campari, orange juice, dash of soda

LIMONCELLO SPRITZ 18.9

Piropiro Limoncello, aperol, prosecco,
limonata, mint

NON ALC

APEROL SPRITZ 12.5

0% Aperol Spritz

GT ZERO 9.9

Gordon Gin 0%, fever-tree tonic, lime

THE CHARLOTTE 14.9

Campari 0%, s. pellegrino limonata, lemon

DINO'S SPECIAL 12.9

Spiced rum 0%, ginger ale, lime, mint

MOCKTAILS

ORANGE QUEEN 10.9

Muddled orange, raw sugar, lime juice,
agave syrup, fresh mint, soda

JACKIE COLLINS 14.9

Pineapple juice, passion fruit, lime

SWEET ALABAMA 12.9

Orange juice, cranberry juice, peach, lemon

LEMON CRUSH 12.9

Lemon juice, fresh mint, lemon

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Hailing directly from Taormina, Sicily, Master Chef extraordinaire, Giuseppe Santoro is the current President of the FIP (Italian Federation of Pizza Chefs) and was nominated as top 5 most influential Italian pizza chefs in the world 2022.

Santoro's passion and expertise in the art of pizza-making are unmatched. With years of experience and a deep love for the craft, Santoro has perfected the art of pizza-making, creating unique and unforgettable culinary experiences.

WHAT IS BIGA

The secret to his dough is the starter and the flour he chooses to use. The process he adopts is called BIGA. The process dates back to the late 19th century and was procured by our Master Chef's ancestors from a family-owned bakery. It's a live culture of flour, water, and yeast. Until the middle ages starters were essentially used for bread-making only. Today, through Santoro's teachings and influence, it's becoming the new norm for making pizza dough.

Using the biga method means the result is a pizza that is fluffy, crunchy, and above all digestible. The fermentation process that occurs in the biga allows for the breakdown of complex sugars in the dough, making it easier for the body to digest. Additionally, the chemical reaction caused by the yeast in the biga gets trapped in the dough, causing it to rise and become airy and fluffy.

THE FLOUR

The Home Grounds have partnered with a number of Australian Farms that practice sustainable farming methods both through their harvest and milling processes. The flour we use is 100% Australian, chemical-free, and stone-ground. This guarantees a more genuine, healthy, and organic flour which is whole husk ground.



Pizza master chef
SANTORO