



## SHOW YOUR SPARKLE!!!

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FIREBOX.PIZZA

### DESSERT

- 1 Sweet ricotta cannoli (2pce)** ..... \$10  
Crispy, crunchy Italian pastry tubes, filled with your choice of sweet ricotta or dulce de leche. Coated in crushed pistachio & dark chocolate
- 2 Coconut & pineapple panna cotta (V/DF)** ..... \$10  
Mango caramel, toasted coconut
- 3 Banoffee Pizza** ..... \$10  
Caramelized banana, dulce de leche, sweet ricotta | Add ice cream \$3
- 4 Nutella Calzone** ..... \$10  
House made hazelnut choc fudge | Add ice cream \$3
- 5 Churros** ..... \$10  
Cinnamon sugared spanish doughnuts, dulce de leche

## WE CAN SAY WE DELIVER EVERYTHING ON THIS MENU

Order from our website  
[www.fireboxpizza.com.au](http://www.fireboxpizza.com.au)  
or call us 88519894



(V) Vegetarian (VE) Vegan (EF) Egg Free (DF) Dairy Friendly  
(CN) Contain Nuts (GF) Gluten Friendly Mild 🌿 Spicy 🌶️

While Firebox Pizza does its best to offer vegan, nut-friendly, gluten-friendly and lactose-friendly meals. Traces of meat, dairy and gluten products and other allergens (including nuts) may be present during cooking. As such, we do not guarantee that any of our food is 100% gluten, lactose and nut friendly.

### DRINKS MENU

	Cans	Bottle 1.25L
<b>Soft drink</b> .....	\$3.50	\$6
Coca-Cola, Coke No Sugar, Sprite, Solo, Fanta		
<b>Guaranà Antartica</b> .....	\$4.50	\$8
<b>Tonic Water</b> .....		\$6
<b>Ginger Beer</b> .....		\$6
<b>Lemon Lime Bitters</b> .....		\$6
<b>Kombucha</b> .....		\$6
Apple / Ginger Lemon		
<b>Emma &amp; Toms Pressed Juices</b> .....		\$6
Apple, OJ or Lemon		

### BEER/CIDER

<b>Apple Cider</b> Somersby .....	\$8
<b>Lager - Furphy</b> Geelong, VIC .....	\$8
<b>Lager</b> Carlton Draught, Abbotsford, VIC .....	\$8
<b>Pacific Ale</b> 4 Pines Brewery, Brookvale, NSW .....	\$9
<b>Pale Ale</b> Bridge Road, Beechworth, VIC .....	\$10
<b>IPA</b> Colonial, Margareth River, WA .....	\$10
<b>Crisp Apple Cider</b> The Hills Cider Company, Adelaide Hills SA .....	\$10

### RED WINE

<b>2019 MRS Q Pinot Noir</b> , King Valley, VIC .....	G\$8 / B\$36
<b>2019 Meerea Park Shiraz</b> , Hunter valley, NSW .....	G\$9 / B\$39
<b>2016 Treasures Cabernet Sauvignon</b> , Coonawarra, SA .....	B\$46
<b>2019 Indigo Sangiovese</b> , Beechworth, VIC .....	B\$49

### WHITE WINE

<b>2020 Babich Sauvignon Blanc</b> , Marlborough, NZ .....	G\$8/ B\$36
<b>2019 Ross Hill Chardonnay</b> , Orange, NSW .....	B\$39
<b>2019 Indigo Pinot Gris</b> , Beechworth VIC .....	B\$49

### SPARKLING

<b>De Bortolli Prosecco NV</b> , King Valley, VIC .....	G\$10 / B\$45
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### SPIRITS

<b>Vodka O Vodka</b> , VIC 8
<b>Rare Dry Gin</b> , 4 Pillars, VIC 9
<b>Belgrove Distillery White Rye</b> , TAS 10
<b>Dead Mans Spiced Rum</b> , Stone Pine Distillery, NSW 10

### COCKTAILS

#### ALL \$15

- Espresso Martini**  
Vodka, kahlua, espresso coffee
- Aperol Spritz**  
Aperol Aperitivo, prosecco, tonic water, fresh orange
- Cosmopolitan**  
Vodka, cointreau, cranberry juice, fresh lime
- Negroni**  
Rare dry gin, campari, sweet vermouth, orange peel

#### Caipiroska

Vodka, lime, demerara sugar



### COFFEE

#### Colombia Pedro Ortega - By AXIL Coffee roasters

<b>Espresso</b> .....	\$3
<b>Double Espresso</b> .....	\$4.5
<b>Machiatto</b> .....	\$3.5
<b>Affogato</b> .....	\$14

### TEA

#### By T2

<b>Peppermint / Earl Grey / English Breakfast</b> .....	\$4
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"It's our mission to make real tasty food without making a huge impact on the environment. We have made some smart choices thinking holistically about our food production. We aim to use as much Australian Made products as much as we can"

## SNACKS

House made focaccia.....	Garlic & Herb(VE) .....	\$9
	Garlic & Cheese(V) .....	\$12
French fries, house made chicken salt, roasted garlic aioli (VE option available)		\$10
Firebox popcorn chicken (16pcs) (GF)		\$10
Choice of house made smoked BBQ, peri-peri aioli or chilli jam		
Crispy buffalo cauliflower (8pcs) (GF, EF, VE, DF)		\$12
Choice of house made smoked BBQ, peri-peri aioli or chilli jam		
Calamari fritti (DF/GF)		\$14
Fried salt and pepper calamari, garlic aioli, lemon		

## PASTA Gluten Free Options Available Choice of Penne, Macaroni and Spaghetti Pasta

Napolitana (VE)		\$18
Garlic, chili, extra virgin olive oil, basil, black olives, napolitana sauce		
Melanzane Parmigiana (V, GF)		\$18
Slow baked eggplant, mozzarella, fior di latte, fresh basil, tomato, herb oil		
Ai Funghi (V)		\$18
Porcini mushroom, onion, garlic, thyme, white wine, cream, grana padano		
Truffled macaroni and cheese (V)		\$18
Macaroni baked in a truffled cream reduction with cheddar, grana padano cheese		
Beef & red wine lasagna		\$20
Slow braised beef & red wine lasagna, bechamel sauce, grana padano cheese		
Pollo		\$20
Spaghetti with creamy pesto, chicken breast, semi dried tomatoes, grana padano cheese		
Al ragu		\$20
Spaghetti with slow braised beef ragu, kale and grana padano		
Boscaiola		\$22
Spaghetti with pancetta, italian pork & fennel sausage, porcini mushrooms, grana padano and a truffled cream reduction		
Gamberi		\$26
Spaghetti with fresh SA tiger prawns, rocket, blistered tomatoes, chili, garlic, grana padano finished with herb oil		
Marinara (DF)		\$26
Spaghetti with fresh SA tiger prawns, mussels, calamari, chili, garlic, napolitana sauce		



## PIZZAS

All pizzas can be made GF, VE, EF and DF

Our house made gluten free pizza base is available .... \$4 extra

### TRADITIONAL PIZZAS

	11" Medium	13" Large
<b>MARGHERITA</b>	\$16	\$20
Tomato base, mozzarella, fior di late, fresh basil		
<b>PEPPERONI</b>	\$18	\$22
Tomato base, mozzarella, pepperoni		
<b>HAWAIIAN</b>	\$18	\$22
Tomato base, mozzarella, double smoked ham, pineapple		
<b>AUSTRALIAN</b>	\$18	\$22
Tomato base, mozzarella, ham, smoked pancetta, egg		
<b>SUPREME</b>	\$18	\$22
Tomato base, mozzarella, ham, smoked pancetta, onions, red peppers, pepperoni, mushroom, olives, pineapple		
<b>MEAT LOVERS</b>	\$18	\$22
Tomato base, mozzarella, ham, smoked pancetta, pepperoni, italian pork sausage glazed with smoked BBQ sauce		

### GOURMET PIZZAS

	11" Medium	13" Large
<b>PUTTANESCA</b>	\$19.50	\$24
Tomato base, fior di latte, basil, black olives, fresh chilli, anchovies   Add salami \$3		
<b>CAPRICCIOSA</b>	\$19.50	\$24
Tomato base, fior di latte, double smoked ham, black olives, portobello mushroom, artichoke hearts		
<b>FIGO</b>	\$19.50	\$24
House made fig jam, provolone piccante, gorgonzola, prosciutto, rocket, thinly sliced granny smith		
<b>SALCICCIA</b>	\$19.50	\$24
Garlic base, pork & fennel sausage, porcini mushroom, pickled broccoli shoots, fior di latte, truffle oil		
<b>PORTUGUESA</b>	\$19.50	\$24
Tomato base, mozzarella, double smoked ham, onion, olives, egg & oregano		
<b>PICANTE</b>	\$19.50	\$24
Tomato base, fior di late, fresh basil, black olives, roasted red peppers, hot pepperoni		
<b>GAÚCHO</b>	\$19.50	\$24
Tomato base, smoked chorizo, onion, fior di latte, fresh chilli, grana padano & salsa verde		
<b>BOMBAY</b>	\$19.50	\$24
Tandoori chicken, mozzarella, red onions, mint yogurt, mango salsa		
<b>PERI-PERI</b>	\$19.50	\$24
Tomato base, peri-peri chicken, mozzarella, caramelised onion, roasted capsicum, chives, peri peri mayo		
<b>MINEIRA</b>	\$19.50	\$24
Tomato base, mozzarella, chicken breast, catupiry cheese, oregano		
<b>PIEMONTESE</b>	\$19.50	\$24
Cauliflower purée base, slow braised beef, caramelized onion, fior di latte, provolone picante, salsa verde		



<b>MOROCCAN LAMB</b>	\$19.50	\$24
Slow braised lamb shoulder, roasted pumpkin, spanish onions, roasted capsicum, feta cheese, mint yoghurt		
<b>PARMA</b>	\$22	\$26
Tomato base, prosciutto, rocket, fior di latte, grana padano cheese		
<b>GAMBERI</b>	\$22	\$26
Tomato base, SA tiger prawns, fior di latte, zucchini, lemon, parsley		
<b>PESCATORE (DF)</b>	\$22	\$26
Tomato base, SA tiger prawns, mussels, calamari, lemon, parsley		

## VEGAN & VEGETARIAN

All vegetarian pizzas can be made vegan 11" Medium | 13" Large

<b>FLORESTA (V)</b>	\$19.50	\$24
Porcini mushrooms, caramelized onions, fior di latte, provolone cheese, rosemary, truffle oil		
<b>ZUCCA (V/CN)</b>	\$19.50	\$24
Tomato base, roasted pumpkin, caramelised onion, rocket, fior di latte, fetta cheese, almond dukkah, basil pesto Add Pancetta \$3		
<b>SICILIANA (V)</b>	\$19.50	\$24
Tomato base, fior di latte, marinated eggplant, basil, fresh chilli, semi dried tomatoes & parmesan Add Salami \$3		
<b>QUATTRO FORMAGGI (V)</b>	\$19.50	\$24
Mozzarella, gorgonzola, provolone piccante, fior di latte		
<b>PALMITO (VE/DF)</b>	\$19.50	\$24
Garlic base, mozzarella vegan, sliced palm hearts, kale, zucchini, black olives		
<b>CARIOCA (VE/DF/CN)</b>	\$19.50	\$24
Cauliflower purée base, caramelised onion, roasted pumpkin, zucchini, roasted peppers, avocado puree		



## SALADS

<b>Wild rocket and grana padano salad (GF, EF, V)</b>	\$10
balsamic vinaigrette	
<b>Marinated cherry tomatoes, cucumber, spanish onions, black olives, fresh basil, persian fetta, wild rocket (GF, EF, V)</b>	\$12
Champagne Vinaigrette	
<b>CAPRESE Marinated cherry tomatoes, fresh basil, fior di latte, extra virgin olive oil (GF, EF, V)</b>	\$12
balsamic vinaigrette	
<b>Roasted pumpkin Salad, caramelised onions, palm hearts, shaved kale, beetroot, avocado puree &amp; hazelnut dukkah (GF, EF, VE, CN)</b>	\$16
champagne vinaigrette	

## KIDS

Spaghetti Bolognese	\$10
Spaghetti Tomato & Cheese	\$10
Kids Pizzas	\$10
Cheese   Ham & Cheese   Hawaiian   Pepperoni (GF, EF, VE, DF available)	