



SHOW YOUR SPARKLE!!!

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DESSERT

- 1 Sweet ricotta cannoli (2pc)** \$12
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)** \$12
Mango caramel, toasted coconut
- 3 Banoffee Pizza** \$12
Caramelized banana, dulce de leche, sweet ricotta | Add ice cream \$3
- 4 Nutella Calzone** \$12
House made hazelnut choc fudge | Add ice cream \$3
- 5 Churros** \$12
Cinnamon sugared spanish doughnuts, dulce de leche

WE CAN SAY WE DELIVER EVERYTHING ON THIS MENU

Order from our website
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
Soft drink	\$4.50	\$7
Coca-Cola, Coke No Sugar, Sprite, Solo, Fanta		
Guaranà Antartica	\$4.50	\$8
Tonic Water		\$6
Ginger Beer		\$6
Lemon Lime Bitters		\$6
Kombucha		\$6
Apple / Ginger Lemon		
Pressed Juices		\$6
Apple, OJ or Lemon		

BEER/CIDER

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

RED WINE

2019 MRS Q Pinot Noir , King Valley, VIC	G\$8 / B\$36
2019 Treasures Shiraz , Coonawarra, SA	G\$9 / B\$39
2016 Treasures Cabernet Sauvignon , Coonawarra, SA	B\$46
2019 Indigo Sangiovese , Beechworth, VIC	B\$49

WHITE WINE

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

SPARKLING

De Bortolli Prosecco NV , King Valley, VIC	G\$10 / B\$45
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SPIRITS

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

COCKTAILS

ALL \$16

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

Espresso	\$3
Double Espresso	\$4.5

TEA

By T2

Peppermint / Earl Grey / English Breakfast	\$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"

BOM APETITE

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)		\$14
Choice of house made smoked BBQ, peri-peri aioli or hot chilli		
Crispy buffalo cauliflower (8pcs) (GF, EF, VE, DF)		\$14
Choice of house made smoked BBQ, peri-peri aioli or hot chilli		
Calamari fritti (DF/GF)		\$16
Fried salt and pepper calamari, garlic aioli, lemon		

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

Napolitana (VE)		\$20
Garlic, chili, extra virgin olive oil, basil, black olives, napolitana sauce		
Ai Funghi (V)		\$22
Porcini mushroom, onion, garlic, thyme, white wine, cream, grana padano		
Truffled macaroni and cheese (V)		\$22
Macaroni baked in a truffled cream reduction with cheddar, grana padano cheese		
Pollo		\$22
Spaghetti with creamy pesto, chicken breast, semi dried tomatoes, grana padano cheese		
Beef & red wine lasagna		\$24
Slow braised beef & red wine lasagna, bechamel sauce, grana padano cheese		
Al ragu		\$24
Spaghetti with slow braised beef ragu, kale and grana padano		
Boscaiola		\$24
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		

SALADS

Wild rocket and grana padano salad (GF, EF, V)		\$12
balsamic vinaigrette		
Marinated cherry tomatoes (GF, EF, V)		\$14
cucumber, spanish onions, black olives, fresh basil, persian fetta, wild rocket, Champagne Vinaigrette		
CAPRESE Marinated cherry tomatoes (GF, EF, V)		\$16
fresh basil, fior di latte, extra virgin olive oil, balsamic vinaigrette		
Roasted pumpkin Salad (GF, EF, VE, CN)		\$16
caramelised onions, palm hearts, shaved kale, beetroot, avocado puree & hazelnut dukkah (GF, EF, VE, CN) champagne vinaigrette		



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
MARGHERITA	\$18	\$22
Tomato base, mozzarella, fior di latte, fresh basil		
PEPPERONI	\$20	\$24
Tomato base, mozzarella, pepperoni		
HAWAIIAN	\$20	\$24
Tomato base, mozzarella, double smoked ham, pineapple		
AUSTRALIAN	\$20	\$24
Tomato base, mozzarella, ham, smoked pancetta, egg		
SUPREME	\$20	\$24
Tomato base, mozzarella, ham, smoked pancetta, onions, red peppers, pepperoni, mushroom, olives, pineapple		
MEAT LOVERS	\$20	\$24
Tomato base, mozzarella, ham, smoked pancetta, pepperoni, italian pork sausage glazed with smoked BBQ sauce		

GOURMET PIZZAS

	11" Medium	13" Large
PUTTANESCA	\$22	\$26
Tomato base, fior di latte, basil, black olives, fresh chilli, anchovies Add salami \$3		
CAPRICCIOSA	\$22	\$26
Tomato base, fior di latte, double smoked ham, black olives, portobello mushroom, artichoke hearts		
FIGO	\$22	\$26
House made fig jam, provolone piccante, gorgonzola, prosciutto, rocket, thinly sliced granny smith		
SALCICCIA	\$22	\$26
Garlic base, pork & fennel sausage, porcini mushroom, pickled broccoli shoots, fior di latte, truffle oil		
PORTUGUESA	\$22	\$26
Tomato base, mozzarella, double smoked ham, onion, olives, egg & oregano		
PICANTE	\$22	\$26
Tomato base, fior di latte, fresh basil, black olives, roasted red peppers, hot pepperoni		
GAÚCHO	\$22	\$26
Tomato base, smoked chorizo, onion, fior di latte, fresh chilli, grana padano & salsa verde		
BOMBAY	\$22	\$26
Tandoori chicken, mozzarella, red onions, mint yogurt, mango salsa		
PERI-PERI	\$22	\$26
Tomato base, peri-peri chicken, mozzarella, caramelised onion, roasted capsicum, chives, peri peri mayo		
MINEIRA	\$22	\$26
Tomato base, mozzarella, chicken breast, catupiry cheese, oregano		
CARNE DE PANELA	\$22	\$26
Slow braised beef, tomato base, mozzarella cheese, caramelised onions, catupiry cheese, oregano		



STROGANOFF	\$22	\$26
Slow braised beef stroganoff, portobello mushroom, mozzarella topped with house made potato crisps		
PIEMONTESE	\$22	\$26
Cauliflower purée base, slow braised beef, caramelized onion, fior di latte, provolone picante, salsa verde		
MOROCCAN LAMB	\$22	\$26
Slow braised lamb shoulder, roasted pumpkin, spanish onions, roasted capsicum, feta cheese, mint yoghurt		
PARMA	\$22	\$26
Tomato base, prosciutto, rocket, fior di latte, grana padano cheese		
GAMBERI	\$22	\$26
Tomato base, SA tiger prawns, fior di latte, zucchini, lemon, parsley		
PESCATORE (DF)	\$22	\$26
Tomato base, SA tiger prawns, mussels, calamari, lemon, parsley		

VEGAN & VEGETARIAN

All vegetarian pizzas can be made vegan	11" Medium	13" Large
FLORESTA (V)	\$22	\$26
Porcini mushrooms, caramelized onions, fior di latte, provolone cheese, rosemary, truffle oil		
ZUCCA (V/CN)	\$22	\$26
Tomato base, roasted pumpkin, caramelised onion, rocket, fior di latte, fetta cheese, almond dukkah, basil pesto Add Pancetta \$3		
SICILIANA (V)	\$22	\$26
Tomato base, fior di latte, marinated eggplant, olives, basil, fresh chilli, semi dried tomatoes & parmesan Add Salami \$3		
QUATTRO FORMAGGI (V)	\$22	\$26
Mozzarella, gorgonzola, provolone piccante, fior di latte		
PALMITO (V/DF)	\$22	\$26
Garlic base, mozzarella, catupiry cheese, sliced palm hearts, kale, zucchini, black olives		
CARIOCA (VE/DF/CN)	\$22	\$26
Cauliflower purée base, caramelised onion, roasted pumpkin, zucchini, roasted peppers, avocado puree, vegan mozzarella		

CRUST DIPPERS

Our House Made Delights CRUST DIPPERS \$1

Roasted Garlic Aioli (V/DF/GF)	Smoked BBQ Sauce (VE/DF/GF/EF)
Peri Peri Aioli (V/DF/GF)	Pesto Genovese (V/CN/EF)
Hot Chili (V/DF/EF)	Avocado Pesto (VE/DF/GF/EF)

KIDS

Spaghetti Bolognese	\$12
Spaghetti Tomato & Cheese	\$12
Kids Pizzas	\$12
Cheese Ham & Cheese Hawaiian Pepperoni (GF, EF, VE, DF available)	