

BAR GUSTO LUNCH MENU



AVAILABLE 12PM TO 3PM | TUESDAY-SATURDAY

MINI PIZZA LUNCH SPECIAL

Mini Pizza - \$19 each. Add a soft drink* for \$1. Dine in or takeaway.

3 x Mini Pizzas - \$50. Dine in only.

*In a takeaway cup, or a schooner for dine in.

MINI PIZZA
+ SOFT DRINK
\$20

FOCACCIA MOZZARELLA & PROSCIUTTO - White base with mozzarella & prosciutto

LA CLASSICA MARGHERITA - Tomato, fiordilatte mozzarella & fresh basil

DIAVOLA PICCANTE - Tomato, spicy salami, fiordilatte mozzarella, homemade chilli oil & oregano

VERDURE & PESTO - Fiordilatte mozzarella, grilled vegetables, oregano & fresh basil pesto

FOCACCIA AGLIO E ROSMARIN - White base with garlic & rosemary

ANTIPASTI

PUMPKIN ARANCINI 24

Four pieces of arancini served with garlic aioli, rocket and Grana Padano

CALAMARI¹ FRITTI 24

Crispy calamari¹ with sliced chilli, fresh lemon, parsley and roasted garlic aioli

SWEET POTATO FRIES^{LG} 15

With roasted garlic aioli

POTATO FRIES 15

With roasted garlic aioli

SALADS

RUCOLA E PERA^{LG} 18

Rocket, pear and walnut salad with balsamic reduction and grated Grana Padano

BURRATA INSALATA^{LGO} 28

Soft burrata cheese, heirloom tomatoes with fresh basil, 12YO balsamic and warm focaccia

DESSERT

STRAWBERRY PANNA COTTA & BISCOTTI^{LGO} 16

Vanilla panna cotta, strawberry coulis and biscotti crumble

APPLE PIE PIZZA^{LGO} 24

Slices of fresh apple, brown sugar, cinnamon & vanilla ice cream

PIZZA

LA CLASSICA MARGHERITA^{LGO} 24

Tomato, fiordilatte mozzarella and fresh basil

DIAVOLA PICCANTE^{LGO} 31

Tomato, spicy salami, fiordilatte mozzarella, homemade chilli oil and oregano

HAM & PINEAPPLE^{LGO} 28

Tomato, caramelised pineapple, leg ham, fiordilatte mozzarella, fresh basil

ROMANA PORCHETTA^{LGO} 34

Roasted capsicum, fiordilatte mozzarella, roasted porchetta, chilli oil & basil

FORMAGGI & MIELE^{LGO} 38

Fiordilatte mozzarella, gorgonzola, brie, Grana Padano, cranberry jam, honey & parmesan crisps

VERDURE & PESTO^{LGO} 32

Fiordilatte mozzarella, grilled vegetables, oregano & fresh basil pesto

Vegan cheese & gluten-free pasta/pizza bases on request* 6

*Not suitable for individuals with coeliac disease. Due to the high presence of flour in the kitchen we cannot guarantee zero traces of gluten.

EXTRA TOPPINGS

• Pineapple, mixed vegetables 5

• Porchetta, sausage, prosciutto 6

• Salami, ham 7

• Chilli garlic prawns^M 9

*All LG (low gluten)

LG = Low gluten* | LGO = Low gluten option available* | *Both LGO and LG are not suitable for individuals with coeliac disease. Due to the high presence of flour in the kitchen we cannot guarantee zero traces of gluten. | Seafood origin: A=Australian; I=Imported; M=Mixed origin.

Ready to order? Head to the bar or scan the QR code on your table.

LOOKING FOR THE PERFECT VENUE TO CELEBRATE A SPECIAL OCCASION?

BAR GUSTO can host events for anywhere between 10 and 250 people*. From beverages and bites on the deck to a seated indoor event, or a 40-seat elevated private dining space. For more information get in touch with the Bar Gusto team: bargusto_rydgesfortitudevalley@evt.com. *For group bookings for 10 people or less, head to online booking site Open Table to make a reservation.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Some dishes can be prepared low gluten, however, we cannot guarantee no traces of gluten. All prices include GST. 1.5% surcharge applies to all credit card payments including PayWave. 10% Sunday surcharge. 15% public holiday surcharge. GUS124.