

MENU



THIN CRUST ROUND PIZZA:

8 SLICES PER PIZZA **\$17.50**

Choose your flavour:

- Beef & Ham
- Hawaiian
- Pepperoni
- Cheesy Garlic
- Vegetarian
- Vegan

GLUTEN AWARE BASE **\$2.80**
Any Flavour **PER PIZZA**

ADD VEGAN CHEESE **\$4.80**
Replace normal cheese on the Vegetarian option

SWEET PLATTERS:

SUGAR RUSH **\$26.00**
SERVES APPROX. 8 PAX
Assorted NZ sweet slices

NO FLOUR BROWNIES **\$28.00**
SERVES APPROX. 8 PAX

SEASONAL FRUIT PLATTER **\$35.00**
SERVES APPROX. 8 PAX

PLANT-BLISS SLICE **\$5.00**
(GA, VGN) **EACH**

CHOC BERRY CHEESECAKE **\$2.70**
EACH

TO SHARE:

WRAP PLATTER **\$46.00**

A selection of Assorted wraps:

- BLT
- Chicken
- Haloumi & Spinach

TORTILLA CHIPS N DIP **\$17.00**

SERVES APPROX. 6 PAX

Homemade Fried Tortilla Chips with Guacamole & Salsa

HOT PLATTERS:

MASSIVE FRIES **\$15.00**

1kg golden homestyle fries with house seasoning, served with BBQ & aioli, tomato sauce

WEDGES WAVES PLATTER **\$18.50**

Waved wedges with house seasoning, sour cream & thai chilli sauce

CLUB CROWD PLEASER **\$20.00**

APPROX. 5-8 PAX

- Fries
- Chicken Nuggets
- Onion rings
- Mini spring rolls & samosa
- A selection of dipping sauces

VEGETARIAN/VEGAN PLATTER **\$25.00**

- Dumplings
- Samosas & Mini Spring Rolls
- Corn Nuggets
- Onion Rings
- Fries
- A selection of dipping sauces

CAMPUS SAVOURY PLATTER **\$30.00**

APPROX. 10 PAX

Assorted savouries served with tomato sauce & BBQ sauce

PUFF & STUFF PLATTER **\$29.00**

APPROX. 10 PAX

Classic & spinach/feta sausage rolls served with tomato sauce & BBQ sauce

DIETARY SAVOURIES **\$30.00**

Assorted GA/DF served with tomato sauce & BBQ sauce

DIETARY VEGAN SAUSAGE ROLLS **\$35.00**

Vegan sausage rolls served with tomato sauce & BBQ sauce

HOUSEMADE TORTILLA FRIED CHIPS **\$17.00**

Salsa & Guacamole



ALLERGEN & DIETARY INFORMATION

Please inform our staff of any allergies or dietary requirements before ordering. Our Chefs can cater for the following Gluten, Dairy, Keto & Vegan friendly orders. While we take care to manage allergens, we cannot guarantee that any dish is completely free of allergens due to shared preparation areas.

Gluten-friendly options are prepared in a shared kitchen & are not suitable for coeliac customers. Our menu items may contain & have been in contact with common allergens including: milk, egg, wheat (gluten), soy, peanuts, tree nuts (e.g. almond, cashew, walnut), sesame, fish, crustaceans, molluscs, & lupin.