

## SHARE

Mount Zero Olives <sup>(vg+gf)</sup> . . . . .	\$8
Cheesy Garlic + Rosemary Pizza Bread <sup>(v)</sup> . . . . .	\$10
Burrata w. Pear Chutney + Garlic Pizza Bread <sup>(v)</sup> . . . . .	\$18
Mushroom, Sage + Provolone Croquettes w. Aioli <sup>(v)</sup> . . . . .	\$15
Slow Roasted Pork + Fennel Meatballs, Pesto, Aged Parmesan + Garlic Pizza Bread . . . . .	\$18
Crispy Chicken Tenders w. Herb Aioli . . . . .	\$16
Dusted Calamari w. Aioli + Lemon <sup>(df+gf)</sup> . . . . .	\$16
Share Plate - San Danielle Prosciutto, Pepperoni, Burrata w. Pear Chutney, Olives, Artichokes + Garlic Pizza Bread. . . . .	\$28

## SIDES

Rocket, Pear + Aged Parmesan <sup>(v+gf)</sup> . . . . .	\$7
Italian Slaw w. Shaved Fennel, Walnut + Pangrattato <sup>(v)</sup> . . . . .	\$8
Shoestring Fries w. Aioli <sup>(v+gf)</sup> . . . . .	\$10
Choose Plain, Paprika or Truffle Pecorino	

## KIDS (UNDER 12)

<b>6-INCH PIZZA, SOFT DRINK + SCOOP OF VANILLA ICE-CREAM</b>	\$12
Pick From: Tomato + Cheese, Ham + Cheese or Chicken + Cheese	

## PIZZA

<b>MARGHERITA</b> — Napoli, Fior Di Latte + Basil <sup>(v)</sup> . . . . .	\$19
Add Prosciutto + \$6	
<b>GRANDMOTHER HAM</b> — Napoli, Fior Di Latte + Pineapple . . . . .	\$22
<b>WOOD ROASTED PUMPKIN</b> — Olive Oil, Fior Di Latte, Basil Pesto + Goat's Cheese <sup>(v)</sup> . . . . .	\$22
<b>PEPPERONI</b> — Napoli, Smoked Mozzarella + Capsicum. . . . .	\$23
<b>PRAWN</b> — Confit Garlic, Zucchini, Chilli, Chives + Pangrattato. . . . .	\$25
<b>POTATO + TALEGGIO</b> — Olive Oil, Fior Di Latte, Pear, Walnut + Rocket . . . . .	\$22
<b>MUSHROOM</b> — Duxelle, Fiore Di Latte, Truffle Pecorino + Chives <sup>(v)</sup> . . . . .	\$23
<b>SAN DANIELLE PROSCIUTTO</b> — Napoli, Fior Di Latte, Pear, Aged Parmesan + Rocket . . . . .	\$26
<b>CAPRICCIOSA</b> — Napoli, Fior Di Latte, Grandmother Ham, Mushroom, Artichoke + Green Olives . . . . .	\$24
<b>ROASTED CHICKEN</b> — Confit Garlic, Fior Di Latte, House Made BBQ Sauce, Red Onion + Rosemary . . . . .	\$24
<b>SLOW ROASTED LAMB</b> — Fior Di Latte, Salsa Verde, Red Onion, Green Olives + Goat's Cheese. . . . .	\$25
<b>MEAT LOVER</b> — Napoli, Smoked Mozzarella, Grandmother Ham, Pepperoni + Meatballs . . . . .	\$24

Gluten Free Base + \$5    Vegan Cheese + \$4

## WEEKLY SPECIALS

**APERITIVO HOUR**  
Tuesday - Friday 4pm-7pm  
\$7 Schooners, \$7 House  
Wines + \$10 Strawberry +  
Aperol Spritzes

**\$15 PIZZAS**  
Every Tuesday  
Grab Any One Of Our  
Delicious Pizzas For \$15  
All Night Long

**PIZZA + PINOT**  
Every Wednesday  
Grab Any Pizza Plus A  
Glass Of Pinot Noir Or  
Pinot Grigio For \$25

(v) vegetarian (vg) vegan (gf) gluten free

Please Order At The Bar. 0.7% Surcharge Applies To All Eftpos + Credit Card Transactions.  
15% Surcharge Applies On All Public Holidays.

@thepostyrichmond

