

KAROO & CO

TO START

WARM MARINATED OLIVES (VG) Italian marinated olives	6
BOWL OF CHIPS with rosemary & ailoi	8
GARLIC PIZZA extra vigin oil, garlic & oregano	12
BRUSHETTA PIZZA (VG) cherry tomatoes, oregano, basil, garlic with extra virgn olive oil & balalmic glaze	17
CALAMARI served with homemade tartar sauce	16
MEATBALLS served in nap sauce + pecorino cheese \$5 add woodfired bread	18
POLENTA FRIES served with parmesan, basil & garlic aioli	18
SPINACH & FETA TWIST with ricotta, extra virgin olive oil & oregano	17
FUNGHI ARANCINI BALLS (V) x4 mushroom & fior di latte with arrabiata sauce	18
FOCACCIA BREAD & DIP (VG) wood fired focaccia bread, olives, balsamic olive oil & dukkah	19
SALMON CRUST sour cream, red onions, capers, dill & fresh lemon	20
MEAT & CHEESE BOARD for 2 gorgonzola, fior d latte, home made dip, bilton, free range ham, salami, proscutto, seasonal, fruit & wood focaccia bread	25

KIDS

BOLOGNESE linguinie with beef bolognese sauce & parmesan	14
BOSCAIOLA linguine, creamy sauce with bacon, mushrooms & parmesan	14
HAWAIIAN 10" tomato, fior di latte, free range ham & pineapple	14
MARGHERITA 10" tomato, fior di latte, parmesan	13
MEAT LOVERS 10" BBQ sauce, fior di latte, ham, karoo sausage	15
BOWL OF CHIPS with, bbq, tomato or aioli	5 7

PASTA

BEEF RAGU	28
pappardelle, slow roasted beef brisket, olives & mixed vegetables, parmesan & parsley	
PENNE POLLO	26
creamy pesto chicken, sun dried tomatoes, basil & parmesan	
VEGETARIAN PENNE (V)	25
roasted capsicum, zucchini, eggplant, olives, parmesan & parsley	
VEGETARIAN LASAGNE	26
pumpkin, eggplant, zucchini, mushrooms, parmesan & mozzarella	
BOLOGNESE	24
linguine with beef bolognese sauce, parmesan & parsley	
CHICKEN PENNE	28
mushrooms, basil, semi-dried tomato, creamy napoli & grated parmesan	
BEEF LASAGNE	24
slow cooked braised beef, mozzarella, parmesan & parsley	
BOSCAIOLA	26
linguine, creamy sauce, bacon, shallots, mushroom, parmesan & truffle Oil	
BUTTERNUT PUMPKIN RISOTTO (V) (GF)	27
pumpkin, green peas with a creamy sauce, pinenuts and your choice of chicken or vegetarian	
CHILLI PRAWN LINGUINE	28

SALADS

ITALIAN SALAD (GF, V)	16
mixed leaf, cherry tomatoes, red onion, kalamata olives, feta & balsamic dressing	
ROCKET & PEAR	16
rocket, pear, pine nuts, shaved parmesan & balsamic dressing	
BEETROOT SALAD (GF, V)	17
mixed leaf, chickpeas, goats cheese, walnuts & balsamic glaze	

WOOD FIRED PIZZA 13"

MARGHERITA (V)	24
buffalo mozzarella, basil & olive oil	
CAPRICCIOSA	25
fior di latte, free-range ham, artichoke, mushrooms, basil & black olives	
DIAVOLA	24
fior di latte, mild salami, black olives & chilli oil	
GORGONZOLA	27
fior di latte, gorgonzola cheese, spinach, prosciutto & olive oil	
SALSICCIA	25
fior di latte, hot salami, italian sausage, mushrooms & olive oil	
GAMBERI BASILICO	28
fior di latte, tiger prawns, sun dried tomatoes, basil pesto & parmesan	
QUATTRO FORMAGGI (V)	26
fior di latte, gorgonzola, parmesan, feta, oregano, basil & olive oil	

WOOD FIRED PIZZA 13"

PROSCIUTTO	26
fior di latte, tomato, prosciutto, rocket, parmesan, basil & olive oil	
KAROO SPECIAL	25
tomato, caramelised onion, feta, mozzarella, biltong, pickled chilli, avocado & crushed nachos	
FUNGI	25
fior di latte, prosciutto, mushrooms & truffle oil	
KAROO MEAT LOVERS	27
fior di latte, BBQ Sauce, free-range ham, salami, homemade 'Boerewors' Sausage & pancetta	
TANDOORI	25
tomato, fior di latte, tandoori chicken, fresh cucumber, coriander & mint yoghurt	
HAWAIIAN	23
tomato, fior di latte, free-range ham, pineapple	
PERI-PERI CHICKEN	26
fior di latte, BBQ sauce, spinach, chicken, cherry tomatoes, capsicum, red onion & peri peri sauce	
SUPREME	27
tomato, fior di latte, free-range ham, salami, capsicum, onion, fresh parsley & sun dried tomatoes	
EDEN GARDEN (V)	27
pesto, fior di latte, mushrooms, eggplant, capsicum, semi dried tomato, olive & feta	
NAPOLETANA	22
fior di latte, anchovies, capers, tomato, oregano, basil & olives	
PORK BELLY	27
tomato, fior di latte, roasted pork belly, balsamic onion, chilli, rosemary, balsamic olive oil & rocket	
ROASTED LAMB	26
tomato, fior di latte, roasted lamb, spinach, butternut, red onion & feta	
CUBAN	28
tomato, fior di latte, pancetta, cajun tiger prawns, pineapple, sour cream & sweet chilli sauce	
MEXICAN	27
tomato, fior di latte, salami, red onion, karoo 'Boerewors' Sausage, capsicum, guacamole & jalapeno	
MEDITERRANEAN LAMB	27
tomato, fior di latte, spinach, chilli oil, eggplant, red onion, capsicum, olives, hummus & parsley	

ADD ONS

GLUTEN FREE BASES | BUFFALO MOZZARELLA 5

ANCHOVIES | SALMON 5

CHICKEN | PRAWN | SALAMI | PROSCIUTTO 4

VEGGIES | CHEESE 3

SORRY, NO HALF & HALF PIZZAS

OUR PIZZAS ARE HANDSTRETCHED & WOOD-FIRED MADE FRESH WITH PREMIUM INGREDIENTS

WINE LIST

WHITE WINE

	SMALL GLASS 150ml	BIG GLASS 300ml	THE BOTTLE
ALLORA BIANCO 2019 KING VALLEY, VIC	8	15	31
MAHI KUKU SAVIGNON BLANC 2018 MALBOROUGH, NZ	9	16	35
BLEADALE ADELAIDE HILLS PINOT GRIS 2019 ADELAIDE HILLS, SA	9	16	36
ROUSTABOUT CHARDONNAY 2018 MARGARET RIVER, WA	10	17	42

RED WINE

ALLORA ROSSO 2019 KING VALLEY, VICTORIA	8	15	31
MR MICK SHIRAZ 2017 CLARE VALLEY, SA	9	16	34
PINZZINI SANGIOVESE SHIRAZ 2018 KING VALLEY, VIC	9	16	36
MITOLO JESTER CAB SAUV 2018 MCLAREN VALE, SOUTH AUSTRALIA	10	17	40
THE WINERY OF GOOD HOPE PINOTAGE BUSH VINE STELLENBOSCH, SA	11	18	48

SPARKLING & ROSE

TORRES ROSE DE CASTA PENDES, CHILE	9	16	38
ALLORA PROSECCO KING VALLEY, VIC	9		38

COCKTAILS

GIN & TONIC bombay sapphire dry gin with tonic	14
SLOE BERRY TONIC husk distillers sloe berry gin & tonic	15
THE ELDERFLOWER husk distillers ink gin, elderflower liqueur & tonic	16
APEROL SPRITZ aperol, allora prosecco & soda	15
LEMONCELLO SPRTIZ limocello, procecco & soda	17
NEGRONI camperi,gin & sweet vermoth	18
ESPRESSO MARTINI vodka, espresso & kahlua	20
NUTELLA MARTINI frangelico, vodka, amarula & nutella	20

BOTTLED BEER

PERONI NASTORI AZZURO, IT	8
CASCADE PREMIUM LIGHT, AUS	8
CORONA, MEX	8
FOUR PINES PALE ALE , NSW	9
STONE & WOOD PACIFIC ALE, NSW	9

CIDER

MONTEITHS CRUSHED APPLE CIDER, NZ	8
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COLD DRINKS

LEMONADE SOLO FANTA	4
COKE	4
NOAHS JUICE	5.5
APPLE WATERMELON GREEN	
NECTER COLD PRESS JUICE	5.5
TROPICAL GREEN WATERMELON CARROT & ORANGE	
TONIC WATER	4.5
GINGER BEER LEMMY LEMONADE	5.5
SPIDER	7
ICE CREAM FLOAT WITH LEMONADE OR COKE	
MILKSHAKES	7
CHOCOLATE VANILLA CARAMEL +2 to make it thick	
LEMON LIME BITTERS	10

DESSERTS

ARTISANAL GELATO rotating gelato, ask our staff what we have available!	1 SCOOP 6 2 SCOOPS 9
HOMEMADE LEMON MERINGUE PIE +\$4 to add vanilla gelato	10
NUTELLA PIZZA (V) with mascarpone & strawberries +\$3 to add vanilla ice cream	16
HOUSE MADE TIRAMISU savoiardi biscuit dipped in coffee, layered with mascarpone, liqueur, cocoa	15
AFFAGATO vanilla ice cream (or gelato), shot of espresso & frangelico	14
IRISH COFFEE coffee, whiskey, topped with whipped cream and chocolate flakes	16
CHOCOLATE BROWNIE (GF) with strawberries, ice cream & chocolate sauce	13
DANISH vanilla ice cream, nutella, chocolate sauce & strawberries	14
THE KAROO DOMPEDRO vanilla ice cream blended with your choice liqueur kahlua amarula frangelico whiskey sambuca baileys	18

KAROO CAKES ON DISPLAY
ASK OUR STAFF

HOT DRINKS

PICCOLO, MACCHIATO, ESPRESSO roasted, blended & packed in Australia by Goliath coffee roasters	SINGLE 3.8 DOUBLE 4
COFFEE roasted, blended & packed in Australia by Goliath coffee roasters	SMALL 4 LARGE 4.5
LOOSE LEAF TEA rooibos earl grey english breakfast peppermint lemon grass & ginger	4.5
PRANA CHAI handcrafted with premium black tea, whole spices, ginger & coated with australian honey	5.5

EXTRAS

STRONG | DECAF | SOY | ALMOND | OAT 0.50