

SNACKS & SUCH

Antipasti (Share Board) 24

a selection of house cured meats, two types of cheese, marinated vegetables and rosemary grissini bread sticks

Focaccia (Garlic Bread) 11

pizza base with garlic, rosemary and olive oil
suggested extra: make it a cheesy garlic bread by adding mozzarella cheese (+2)

Green Salad 11

freshly mixed salad with red onion, tomato, feta, olive oil and vinegar

PASTA

Lasagna 18

housemade pork and beef bolognese with bechamel and parmesan

Truffle & Mushroom Gnocchi 19

mushrooms, truffle paste, truffle oil, cream, parmesan and parsley

DOLCI

Tiramisu 9

housemade traditional recipe

Cannoli 7

two traditional flash fried pastries filled with ricotta

Brownie 5

gluten free brownie

Affogato 12

espresso, ice cream & frangelico

PIZZA

Margherita

tomato, basil, parmesan, olive oil and mozzarella
make it a '**Margherita Regina**' with Buffalo Mozzarella substitute (+3)

Cotto

tomato, ham and mozzarella
suggested extra: mushrooms (+2)

Capricciosa

tomato, ham, mushrooms, black olives, artichokes and mozzarella

Diavola

tomato, spicy salami and mozzarella
suggested extra: black olives (+2)

Hawaiian

tomato, ham, pineapple and mozzarella

Meat Lovers

tomato, ham, spicy salami and mozzarella

Prosciutto

tomato, mozzarella, wild rocket, san daniele prosciutto (the best kind) and parmesan

Napoletana

tomato, capers, anchovies, black olives and mozzarella

Gamberi

tomato, prawns, fresh chilli, parsley and mozzarella

Tartufo

fresh mushroom, ham, truffle oil, parsley and mozzarella

Quattro Formaggi

four italian cheeses (...and some parsley)

Vegan Margherita

tomato, vegan basil pesto, vegan soy based cheese, basil and olive oil

Vegan Capricciosa

tomato, mushrooms, black olives, artichokes and soy based cheese

Vegan Tartufo

fresh mushroom, truffle olive oil, soy based cheese and parsley

Extras (2) ham, salami, bocconcini **(1)** olives, anchovies, mushrooms **(0.5)** fresh chilli, pineapple

ABOUT US

16 We know pizza. Our origins of making pizza stems from the traditions of the Neapolitani. We make our dough every week to ensure you're getting the highest quality base. Every pizza is hand stretched to order by our Pizzaioli (a fancy word for a trained Pizza Chef) and cooked at about 400 degrees for around 90 seconds in our dome oven. The result, a traditional southern Italian pizza, made right here in Ferny Hills. Buon Appetito! Mangia Mangia!

Pizza Options & Dietaries

19 **Gluten Free** **4**

Substitute **Vegan** Cheese **4**

Substitute **Buffalo** Mozzarella **3**

20

we cannot guarantee a **Gluten Free** environment as all our pizzas are prepared and cooked in the same oven.

20

22

KIDS PIZZA

20 **Margherita** **10**

tomato, parmesan, olive oil and mozzarella

22 **Cotto** **12**

tomato, ham and mozzarella

21 **Hawaiian** **12**

tomato, ham, pineapple and mozzarella

20

18

20

22

the
**cedar
social.**

KIDS PLAY CAFE & BEER GARDEN

APERITIVO

Mimosa
prosecco & orange juice

Spritz
aperol, prosecco & soda water

Negroni
equal parts gin, campari & vermouth rosso

Espresso Martini
vodka, kahlua, espresso and sugar syrup

Gin & Tonic
with botanicals

Spirits
rum, bourbon, whiskey
Add Mixer (**extra 2**)

MOCKTAILS

Passion Spritz
peach nectar, passionfruit, lime, soda

Strawberry Frozen Daiquiri
strawberry Puree, sugar syrup, lemon

NON ALCOHOLIC

Soft Drinks
coke, coke zero, sprite, fanta, San Pel Limonata

Sparkling Ice Tea
peach, lemon

Kombucha
apple crisp, raspberry lemonade, ginger lemon

Juice
range of flavours

Water
bottled 600ml (**3**) / sparkling bottled (**3.50**)

TAP BEER

330ml
Pour

425ml
Schooner

Stone & Wood Pacific Ale

Peroni Nastro Azzuro

The Cedar Social Lager

BEER TOWERS

3000ml Towers! why not...

The Cedar Social Lager

Peroni Nastro Azzuro

Stone & Wood Pacific Ale

BEER & CIDER

Corona
lager

One Fifty Lashes
pale ale

Green Beacon Wayfarer
tropical pale ale

Furphy
refreshing ale

Somersby Apple Cider
dry refreshing cider

VINO

RED

Glass

Bottle

Sangiovese
il bastardo, toscana, italia (2018)

Chianti Superiore
majnoni, toscana, italia (2018)

Pinot Noir
nanny goat, central otago, new zealand (2019)

SPECIALTY

Cherry Wine (Visner)
corrado tonelli, marche, italia

Vej Bianco Antico
podere pradarolo, emilia-romagna, italia

WHITE

Pinot Grigio
lumo, trentino-alto adige, italia

Savignon Bianco
balter, trentino, italia

SPARKLING

Prosecco
il follo, veneto, italia

please drink responsibly
beverages may be served in non-standard drink size glasses