

ENTREES

Tender Fried Calamari Entree

A simple entree plate of super-tender calamari with just a little salt and rosemary and aioli for dipping.

[GF] – 9.5

Pesto and Feta or Olive and Feta Pizza

Fresh focaccia from our wood oven with tapenade or pesto sprinkled with feta [VT][VG+][GF+] – 8[sm]/11[rg]

Vegan Fritters

Small tasty carrot, caramelised onion, zucchini, besan flour balls served with hummus [VT][VG][GC][GC+] – 8.5

Shoestring Fries

Big bowl of fries with Aioli (or your choice of tomato or BBQ sauce)

[VT][VG+][GF+] – 9

Seasoned Wedges

Big bowl of wedges with sour cream and sweet chilli (or your choice of tomato or BBQ sauce)

[VT] – 10

Cheesy Garlic Pizza

House-made pizza served with our own garlic butter and a helping of mozzarella

[VT][GF+] – 7[sm]/10[rg]

Eggplant Chips

A serving of chunky-style eggplant chips served with tzatziki for dipping.

[VT] – 9.5

Crispy Flakes Chicken Bites

A serving of cornflake-crumbed fresh chicken bites with ranch dipping sauce [GF] – 8.5

WOODFIRED PIZZAS

Our pizzas are special: from our Italian head chef and master pizzaiolo Davide Bergonzi our bases are unique in Canberra with a **healthier, lower calorie, higher fibre** dough risen using fresh beer-derived yeast. Because of the limited size of our oven, they're not huge, yet every single base is hand-formed for real crusts. Every pizza is lovingly cooked at 280°-300°C in the **oldest continuously running** woodfired oven in Canberra using responsibly locally sourced timbers such as **iron bark, mahogany** and **white box** to give a unique smoky flavour that's tough to replicate. It's special, delicious pizza.

Caveman

Love meat? Pepperoni, ham, bacon and pulled pork [GF+][GC+] – 18[sm]/23[rg]

Agricola

Char-grilled capsicum, mushrooms, spanish onion, hand crumbled feta and a scattering of rocket [VT][VG+][GF+][GC+] – 18[sm]/23[rg]

Pass the Pigs

Pulled pork, bacon, capsicum and onion [GF+][GC+] – 18[sm]/23[rg]

The Angry Chicken

Chicken, roast capsicum, onion and spicy jalapeños [GF+][GC+] – 17[sm]/22[rg]

Guild Master

Pepperoni, bacon, roasted capsicum, mushrooms and spanish onion topped with rocket [GF+][GC+] – 18[sm]/23[rg]

Pizza Against Humanity

Pepperoni, roast capsicum, onion and spicy jalapeños [GF+][GC+] – 16[sm]/21[rg]

Family Business

Your traditional Pepperoni pizza, with a serving of pepperoni on mozzarella [GF+][GC+] – 15[sm]/19[rg]

Margherita

Italian classic with hand torn bocconcini, fresh picked basil leaves and extra virgin olive oil [VT][VG+][GF+][GC+] – 14[sm]/18[rg]

Carcassonne

Roasted capsicum, mushrooms, olives with rocket [VT][VG+][GF+][GC+] – 15[sm]/19[rg]

Friday

Your tropical torn ham and scattering of pineapple [GF+][GC+] – 14[sm]/18[rg]

Why'd the Chicken

The trusty combination of chicken and pineapple [GF+][GC+] – 14[sm]/18[rg]

Uno

Cheese on cheese: bocconcini on mozzarella [GF+][GC+] – 14[sm]/18[rg]

Chorizo Panic

Chorizo, onion and tomato topped with sweet potato crisps [GF+][GC+] – 18[sm]/23[rg]

Choose Your Own

16[sm]/21[rg] [GF+][GC+]

You start with beautiful fresh base which will then be covered in cheese.

> Choose: Regular or Small

> Pick your base:

Neapolitan (tomato-based) sauce
Garlic Butter
Pesto

> Pick any 4 ingredients:

Basil	Anchovies
Fresh Tomato	Bacon
Jalapeños	Bocconcini
Mushroom	Chicken
Pineapple	Chorizo
Olives	Extra Cheese
Roast Capsicum	Feta
Spanish Onion	Ham
Chilli Flakes	Pepperoni
Finish: Aioli	Pulled Pork
Finish: BBQ	Speck
Finish: Chilli Aioli	Shoestring Fries
Finish: Rocket	Sweet Potato Crisps

Your pizza is then cooked in our real woodfire oven and brought to you!

Add extras to any pizza!

\$1 veg/finish | \$2 meat/cheese/chips

15% OFF TAKEAWAY

SALADS

Guild Garden Salad

Mixed lettuce/rocket, tomato, olives, roast capsicum, feta with ginger + sesame dressing
[VT][VG+][GF][GC+] – 8.5
+ add Chicken [GF][GC+] – 4

Caprese Salad

A simple traditional Italian salad made of slices of bocconcini, tomatoes and basil, seasoned with salt, pepper, balsamic and extra virgin olive oil [VT][VG+][GF][GC+] – 8

Rocket Salad

Fresh rocket, caramelised walnuts, pear and shaved parmesan
[VT][VG+][GF][GC+] – 8
+ add Chicken [GF][GC+] – 4

Beer or wine with your meal?:

House Red/White/Bubbly 7.50/33
Rogers' Session Ale 7.5
Peroni Lager 8
Murray's Whale Ale 8
Coopers Sparkling Ale 8
Corona Pale Lager 8
Coopers Light (no sugar) 6.5
Lick Pier Alcoholic Ginger Beer 11.5
... and more on the next page

DESSERTS

Warm Chocolate Brownie

Goopy brownie with ice cream (or cream) [VT] – 8.50

Tiramisu

Individual serve of Italian sponge fingers soaked in Coffee and Maraschino with Mascarpone Cream [VT] – 10

Molten Nutella Calzone

A hot pastry shell, break open for lava flow of Nutella, mascarpone and berries to dip in the fresh crust [VT] – 14

Current House Specials

Cheesecake with ice cream
(or cream) – 8.50

Pannacotta

with walnut praline – 6.50

KIDS

For people under 12 years of age – 14

Includes: games cover, dinner and scoop of ice cream.

Choice of:

- ~ Small Pizza:
Hawaiian or Pepperoni or Cheese
- ~ Mini Chicken Schitty with chips
- ~ Small Calamari with chips

Choose ice cream topping:

Caramel, Chocolate, Strawberry, Vanilla, Banana or Lime.

MAINS

Prawn and Zucchini Risotto

Prawn and pan-fried zucchini deglazed in white wine with a pinch of parsley [GC+] – 24

Porcini Mushroom Risotto

Earthy risotto with shaved parmesan [VT][VG+][GC+] – 20
+ add chicken – 4

Chicken & Pesto Pasta

Spaghetti through creamy Pesto and Chicken base, garnished with fresh basil [VT][VG+] – 20

Carbonara

Italian pasta dish with creamy egg-based sauce, pancetta bacon and spaghetti – 19
+ add chicken – 4

Chef's Vegetarian Pasta

Traditional rich tomato sauce, mushroom and light chili flakes, garnished with parmesan on spaghetti [VT][VG+] – 17
+ add bacon – 2

Tender Fried Calamari Main

Big plate of super-tender salt and rosemary calamari with chips and salad [GF] – 22

Chicken Schnitzel

Big plate of schnitty, chips and salad, topped with garlic butter – 21
Choose gravy:
Regular/Pepper/Mushroom

[VT] Vegetarian | [VG+] Vegan option
[GF+] Gluten intolerant option
[GC+] Celiac/zero GF option – let us know.

Wednesday is Schnitzel night!

\$20 for Schnitty + Drink
(House beer/wine or Fizzy)

Looking for a refreshing beverage?:

Coke / Coke No Sugar
Sprite / Lift
Cascade Dry Ginger Ale
Cascade Soda
Raspberry Lemonade
5[rg]/4[sm]/12[jug]

Lemon, Lime and Bitters 5.5
House Lavender Lemonade 7

... and more on the next page

What's with the Board Games?

We are the world's first board games restaurant.

You can play games at your table.

Some games are free to play.

Bigger longer games require a \$3/pp cover charge.

You can stay all day and play as many games as you would like.

Cheap Fun Social Entertainment!

Our great "free to play" games:

Timeline, Dobble, Ghost Blitz, Pass the Pigs, Uno, Win Lose Banana, Zombie Dice, Rory's Story Cubes, Love Letter, Dutch Blitz, Cardline, Mikado, Difference, Monkeys, Old Maid, playing cards and chess.

DRINKS

COCKTAILS JUGS

Lavender Collins Jug – 25

Our homemade real lavender flower lemonade with fresh lemon and soda with a fun amount of Stolich vodka

Pimm's Cup Jug – 27.5

A thirst-quenching, supremely summery drink: A healthy volume of James Pimm's No. 1, freshness in cucumbers, strawberries, mint with ginger ale and a fortifying shot of Bombay Sapphire

Guild Punch – 25

A golden sweet summer punch of White Rum, Frangelico, Peach Liqueur, topped with refreshing Lime juice and Cranberry juice, fizzy lemonade & mint

Dark and Stormy Jug – 30

Release the Kraken! Plenty of Kraken Dark Spiced Rum with fresh lime (to keep away scurvy), ginger and mint

COFFEE/TEA

Coffee

3.7[cup]/4.7[mug]

Espresso, Flat White, Latte, Mocha Cappuccino, Short/Long Black .. etc

Affogato – 6

Iced Coffee/Mocha/Chocolate – 6.5
+ Malt or Soy .5

Milkshake – 7

+ Thickshake – 1.5

Vanilla, Chocolate, Strawberry, Banana, Lime, Caramel
+ Malt or Soy .5

Decent Pot of Tea – 4.5

Earl Grey, Green Sencha, Chamomile, Peppermint, English Breakfast, Chai

COCKTAILS

Aperol Spritz – 11

The traditional Italian aperitif cocktail consisting of Azahara Moscato, Aperol, soda and a slice of orange

Passionfruit Collins – 14

Summery collins with a tropical twist, a subtle hint of passionfruit from our homemade syrup with fresh lemon and Bombay Sapphire

Vodka Espresso Martini – 18

Our signature cocktail: coffee and vodka, both winning and fun. Real espresso, Kahlua + Ketel One vodka

MOCKTAILS

Lavender Lemonade

7/21[jug]

Homemade Lavender syrup using real lavender flowers, fresh lemon and soda
[Non-alcoholic]

+ Stolichnaya Vodka – 7
Lavender Collins Jug – 25

Watermelon cooler – 9.5

Refreshing juiced watermelon, our homemade ginger+mint, a hint of passionfruit and lime
[Non-alcoholic]

Pinelime Splice – 9.5

You remember the ice block? Well this is a big tasty tangy drink that tastes the same, with a scoop of ice cream
Yum! [Non-alcoholic]

+ Mt. Gay White Rum – 7

FIZZY DRINKS

Lemon Lime & Bitters

5.5[rg]/4.5[sm]/13[jug]

Lavender Lemonade – 7/21[jug]
Housemade Lavender syrup using real lavender flowers, fresh lemon & soda

Spider – 6.5

Raspberry, Coke, Sprite or any fizzy

Coke

Coke No Sugar

Sprite

Lift

Cascade Dry Ginger Ale

Cascade Soda

Cascade Tonic Water

Raspberry Lemonade

5[rg]/4[sm]/12[jug]

Juice – 5[rg]/4[sm]/12.5[jug]
Apple, Orange, Pineapple, Cranberry

Cascade Ginger Beer – 6.5

Mt Franklin Sparkling

7.5[750mL]/4.5[250mL]

DESSERTS

Warm Chocolate Brownie

Goopy brownie with ice cream.
(or cream) [VT] – 8.50

Tiramisu

Individual serve of Italian sponge fingers soaked in Coffee and Maraschino with Mascarpone Cream. [VT] – 10

Molten Nutella Calzone

A hot pastry shell, break open for lava flow of Nutella, mascarpone and berries to dip in the fresh crust.
[VT] – 14

Current House Specials

Cheesecake with ice cream

(or cream) – 8.50

Pannacotta

with walnut praline – 6.50

WINE

(House Red) Barnsworth Shiraz Cabernet
Big River, South Australia - 33/7.5

Parnasse Cabernet Sauvignon
Languedoc, France - 39/8.5

Take it to the Grave Pinot Noir
*Limestone Coast, Riverland and Adelaide Hills,
South Australia - 42/9.5*

Take it to the Grave Shiraz
*Limestone Coast, Riverland and Adelaide Hills,
South Australia - 42/9.5*

(House White) Barnsworth Semillon Sauvignon Blanc
Big River, South Australia - 33/7.5

Altocena Tempranillo
Castilla La Mancha, Spain - 37/8.5

La Vendetta Sangiovese
Tuscany, Italy - 38

Le Chat Noir Pinot Gris
Aude Valley, France - 42/9.5

Burns and Fuller Chardonnay
Adelaide Hills, South Australia - 39/8.5

Parnasse Sauvignon Blanc
Languedoc, France - 39/8.5

Mandeleto Pinot Grigio
Veneto, Italy - 39/8.5

Clare Hills Riesling
Clare Valley, South Australia - 42

(House) Barnsworth Sparking
Big River, South Australia - 33/7.5

Azahara Moscato
Murray Darling, Victoria - 37/8.5

Mascareri Prosecco
Veneto, Italy - 40

(House) Stolichnaya Vodka - 8
Ketel One Vodka - 9
Grey Goose Vodka - 10

(House) Bombay Sapphire Gin - 8
Four Pillars Gin - 9.5
Hendrick's Gin - 10.5
Monkey 47 Gin - 16

(House) Mt Gay Silver Rum - 8

(House) Espolon Tequila - 8
Don Julio Tequila - 10

SPIRITS

+includes mixer, on ice or neat

Bailey's, Midori, Kahlua - 7

Frangelico, Cointreau, Chambord - 8

Southern Comfort - 8

(House) Mt Gay Eclipse Rum - 8

Appleton Reserve Rum - 10

Sailor Jerry Spiced Rum - 8.5

Kraken Dark Spiced Rum - 9

BEER/CIDER BOTTLES

Rogers' Session Ale - 7.5

Murray's Whale Ale - 8

Corona Pale Lager - 8

Pure Blonde - 7

Coopers Sparkling Ale - 8

PACT Pale Ale - 9.5

4 Pines Hefeweizen - 9

4 Pines "Kolsch" Golden Ale - 8.5

4 Pines Stout - 8.5

White Rabbit Dark Beer - 9

Coopers Light Lager - 6.5 [no sugar]

Peroni Lager - 8

Lick Pier Ginger Beer - 11.5

Monteith's Pear Cider - 8

"Batlow" Cloudy Apple Cider - 8.5

BEER/CIDER ON TAP

Monteith's "XPA" Extra Pale Ale
8[sch]/9.5[pint]/6[mid]/20[jug]

Monteith's Crushed Apple Cider
8.5[sch]/10.5[pint]/6.5[mid]/23[jug]

Pact Beer Co. L Yeah Hoppy Lager
10[sch]/12.5[pint]/8[mid]/28[jug]

[sch] (normal) Schooner: 390mL

[pint] (large) Pint: 510mL

[mid] (small) Middy: 265mL

[jug] (share .. or just ambitious) Jug: 1.14L

(House) Canadian Club Whiskey - 8

(House) Jack Daniel's Whiskey - 8

Fireball Whiskey - 8

Jameson Irish Whisky - 9

(House) Maker's Mark Bourbon - 8

Buffalo Trace Bourbon - 9.5

(House) Dewar's Blended Scotch - 8

Starward Single Malt - 10.5

Lagavulin 16yr Single Malt - 17

Laphraoig 10yr Single Malt - 14