



WOODFIRE PIZZA · BOARD GAMES · BEER

WELCOME

\$3

PLAY
ALL
YOU
WANT

ENTREES

Cheesy Garlic Pizza 7 | 10
House-made pizza, served with house made garlic butter and a generous helping of mozzarella and cheddar.

**Pesto and Feta *or*
Olive and Feta Focaccia** 8 | 11
House made pizza, served with house made tapenade or pesto with a sprinkling of Feta.

Shoe-string Cut Fries 9
Served with aioli or tomato sauce.

Seasoned Potato Wedges 10
served with sour cream, & sweet chilli.

Buttermilk Chicken Bites 10
Chicken pieces soaked in spices & buttermilk, crumbed in cornflakes fried and served with a ranch dipping sauce.

Fried Calamari (G.F) 9.5
Tender Calamari with salt & pepper pieces served with aioli

Eggplant Chips 10.5
Eggplant cut into thick cut chips, crumbed and fried, served with a Tzatziki dipping sauce

LIGHT MEALS & SALADS

Guild Garden Salad 8
Fresh mix of Mixed leaf lettuce, rocket, onion, cucumber, tomato, olives, crumbed feta and roast capsicums, dressed with ginger & sesame dressing + **add chicken \$4**

Rocket Salad 8
Fresh rocket, caramelised walnuts, pear, and shaved parmesan

Caprese Salad 8
Roma tomato, bocconcini, basil

Vegan Fritters 12
Carrot, Onion & Zucchini fritters served with hummus on a bed of salad. (Vg) (GF)

MAINS

Carbonara 19
Spaghetti tossed through a creamy bacon sauce add chicken +\$4

Chicken & Pesto Pasta 17
Spaghetti tossed through creamy pesto and chicken

Spaghetti Amatriciana 19
Rich tomato sauce, bacon, olives and chilli flakes (by request)

Chicken Schnitzel 21
Served with Garlic butter, a side of chips, and a side salad served with Pepper, Mushroom or Regular gravy

Mushroom Risotto 20
+add chicken \$4

Calamari (G.F) 22
A large serve of Seasoned calamari, served with chips, aioli and a side salad.

Kids Meal 12.5
Available for children under the age of 12
Choice of: Hawaiian, Pepperoni or Cheese Pizza or Chicken schnitzel or Calamari
also includes: free games cover and a Vanilla ice cream w/**Caramel, Chocolate, Strawberry, Vanilla, Banana or Lime topping**

DESSERTS

Warm Chocolate Brownie 8.5
Chocolate Brownie topped with a scoop of ice cream and an orange an cointreau sauce (no nuts)

Tiramisu 10
Coffee & Maraschino soaked Italian sponge fingers layered between mascarpone and cream topped with grated chocolate and a fresh strawberry

Nutella Calzone 14
Nutella, mascarpone, berries folded in fresh dough, served with a scoop of ice-cream

House Cheesecake 9.5
Served with Ice-cream
ask our staff!

Panna cotta 6.5
Changes weekly, ask our staff

Guild charges **\$3p.p** for cakage.



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15% off all Takeaway

PIZZAS

Guild's Best

Sml | Reg

Guild Master

18 | 23

All of the best: Speck, pepperoni, bacon, roasted capsicum, onion and mushrooms. Topped with rocket.

Caveman

18 | 23

Love meat? Pepperoni, ham, chicken breast, bacon and topped aioli, and Bbq sauce

Pass the Pigs

18 | 23

Pulled pork, bacon, capsicum and onion with a swirl of BBQ sauce and aioli.

Chorizo Panic

18 | 23

Chorizo, onion and tomato topped with sweet potato crisps a wedge of lime and a drizzle of aioli

Agricola (Vg)

17 | 22

Seasonal Roasted Vegetables, mushrooms, char-grilled capsicum, Spanish onion, crumbled feta cheese. and Rocket (vegan option available)

The Angry Chicken

17 | 22

Chicken, onion, roast capsicum, jalapeños, and chilli sauce.

Pizza Against Humanity

16 | 21

Pepperoni, onion, roast capsicum, jalapeños, and chilli sauce.

Choose your Own Adventure

16 | 21

Choose up to 4 pizza toppings, sauce and cheese included

ALL PIZZAS ARE AVAILABLE AS 10" GLUTEN FREE @ \$3.5

\$2 Extra cheese or meat: anchovies; bacon; bocconcini; chicken; feta; ham; pepperoni; pulled pork; speck, chorizo

\$1 all other extras: basil; mushroom; olives; onion;

pineapple; roast capsicum; roquette; tomato

Guild's Basics

Sml | Reg

Why'd the Chicken

15 | 19

Chicken, pineapple and BBQ sauce.

Family Business

15 | 19

Generous helping of pepperoni finished with garlic aioli.

Carcassonne (Vg)

15 | 19

Roasted capsicum, mushroom, olives topped with roquette.

(vegan option available)

Friday

14 | 18

Torn smoked ham and fresh pineapple.

Margherita (Vg)

14 | 18

The classic. Tomato, bocconcini, topped with fresh basil.

Uno (Vg)

12 | 17

House tomato sauce and mozzarella

Nutella Calzone

14

Nutella, mascarpone, berries folded in fresh dough, served with a scoop of ice-cream

(no ice cream takeaway)

Weekly Specials:

Two-for-One Tuesday

Buy any one pizza get another one free*after 5pm

\$15 Schnitzel Wednesday - add a \$5

Schooner of Monteith's Beer or Cider, or House wine

Happy Hour 4pm-6pm Friday & Saturday

\$2.50 off all tap beers or cider

\$5 house wine & spirits.

15% off all takeaways any day*

10% Surcharge applied on Public Holidays

*No cumulative discounts

*Tuesday Specials only Pizzas offers apply to the Guild Basics Range



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DRINKS & MORE

REFRESHING STUFF

	Small Reg Jug
Coke, Coke Zero, Lemonade,	4 5 12
Dry Ginger Ale, Lift, Soda, Tonic Water	
add: Raspberry, Grenadine and Lime cordials (free)	
Lemon, Lime & Bitters	4 .5 5 .5 13
Cascade Ginger Beer	6.5
Mt Franklin Sparkling	4 .5 7.5

YUMMY STUFF

Iced Coffee, Iced Mocha, Iced Chocolate	6.5
Milkshake	7
Chocolate, Vanilla, Strawberry, Caramel, Banana, Lime add Malt + 0.5	
Thickshake	8.5
Chocolate, Vanilla, Strawberry, Caramel, Banana, Lime add Malt + 0.5	
Spider	6.5
<i>with a large scoop of ice cream! Pick any soft drink.</i>	

HOT STUFF

	Cup Mug
Coffee	3.7 4.7
Cappuccino, Espresso, Flat White, Latte, Long Black, Macchiato, Mocha add: Soy 0.5; Extra shot 0.5	
Hot Chocolate or Chai Latte	3.7 4.7
Pot of Tea	4.5
Earl Grey, English Breakfast, Chamomile, Peppermint, Masala Chai, Sencha Green	
Affogato	6

KEEN TO BE A MEMBER?

Become a member of Guild today! Perks include free games cover, invites to special events and much more! Check out our website to apply, or ask our waitstaff for an online form

Adult - \$15

Student \$11.5 - Please provide full-time student I.D

Family \$40 - up to 2 Adults & 3 Children

GUILD'S HOUSE COCKTAILS

Aperol Spritz	11
Aperol, Mascereri Prosecco, Soda and orange	
Passionfruit Collins	13
Classic twist on a Collins, with house made passionfruit syrup paired with Bombay Sapphire dry gin & fresh lemon.	
Manga Margarita	15
Manga puree shaken with Agave syrup, lime and Repasado Tequila, served in a salted glass	
Guild Espresso Martini	17
Fresh espresso, Ketel One vodka, Kahlua, & simple syrup,	
Blood Orange Sour	18
Salerno blood orange liqueur shaken with Bombay Sapphire gin, with some orange and lemon	

COCKTAIL JUGS

Lavender Collins Jug	25
House made Lavender Syrup, fresh lemon with Stolichnaya vodka and topped with lemonade & soda	
Guild Punch Jug	27.5
White rum, Frangelico, Peach liqueur, cranberry juice, lime and mint topped with lemonade	

Pimm's Cup Jug	27.5
A classic Pimm's cup full of citrus, mint, cucumber & strawberries topped with dry ginger ale	

Dark & Stormy	30
Ginger & Mint Syrup, fresh lime, generous pour of Kraken dark spiced rum	

MOCKTAILS

Lavender Lemonade	7 21
House made lavender syrup combined with, fresh, lemon, & topped with soda.	
Pine-lime Splice	9.5
Pineapple juice, lime cordial, coconut milk, served with a scoop of ice cream.	
Watermelon cooler	9.5
Fresh Watermelon, ginger, passionfruit syrup and lime	



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SPARKLING

Barnsworth Sparkling

House Sparkling
Big Rivers, South Australia

Azahara Moscato

Murray Darling, Victoria

Mascareri Prosecco

Veneto, Italy

RED

Barnsworth Shiraz Cabernet

House Red
Big River, South Australia

Altocena Tempranillo

Castilla La Mancha, Spain

Parnasse Cabernet Sauvignon

Languedoc, France

La Vendetta Sangiovese

Tuscany, Italy

Take It To The Grave Pinot Noir

Limestone Coast, Riverland and Adelaide Hills, South Australia

Take It To The Grave Shiraz

Langhorne Creek and Barossa Valley, South Australia

WHITE

Barnsworth Sermillon Sauvignon Blanc

House White
Big Rivers, South Australia

Mandeleto Pinot Grigio

Veneto, Italy

Burns & Fuller Chardonnay

Adelaide Hills, South Australia

Parnasse Sauvignon Blanc

Languedoc, France

Le Chat Noir Pinot Gris

Aude Valley, France

Clare Hills Riesling

Clare Valley, South Australia

150ml | Bottle

7.5 | 33

8.5 | 37

40

150ml | Bottle

7.5 | 33

8.5 | 34

8.5 | 39

38

9.5 | 42

9.5 | 42

150ml | Bottle

7.5 | 33

8.5 | 39

8.5 | 39

8.5 | 39

9.5 | 42

44

ON TAP

Our Beers can vary please ask our staff what is available

Monteith's Beer

Greymouth, NZ

Monteith's Crushed Apple Cider

Greymouth, NZ (Gluten Free)

Pact Beer Co. Beer

Canberra, ACT

Middy | Sch | Pint | Jug

6 | 8 | 9.5 | 20

7 | 10 | 12.5 | 28

BOTTLED BEER & CIDER

Pure Blonde

7

Peroni "Nastro Azzurro" Lager

8

Corona Pale Lager

8

Coopers Sparkling Ale

8

Coopers Light Lager

6.5

South Australia (No Sugar)

Little Creatures "Rogers" Session Ale

7.5

Fremantle, Western Australia

Lick Pier Ginger Beer

11.5

Punt Road, St Kilda

Batlow Cloudy Apple Cider

8.5

Batlow, NSW

Monteith's Pear Cider

8

Greymouth, New Zealand (Gluten Free)

Pact L Yeah Hoppy Lager

9.5

Canberra, Australian Capital Territory

Pact Mt Tennent Pale Ale

9.5

Canberra, Australian Capital Territory

4 Pines "Kolsch" German Golden Ale

8.5

Brookvale, New South Wales

4 Pines Stout

8.5

Brookvale, New South Wales

4 Pines "Hefeweizen" German Wheat Beer

9

Brookvale, New South Wales

Murray's "Whale Ale" American Wheat Beer

8

Port Stephens, New South Wales

White Rabbit "Dark" Brown Ale

9

Geelong, Victoria