



WOODFIRE PIZZA · BOARD GAMES · BEER

WELCOME

GUILD'S HOUSE COCKTAILS

Passionfruit Collins 14
Classic twist on a Collins, with house made passionfruit syrup paired with Bombay Sapphire dry gin & fresh lemon.

Werewolf 17
Beetroot & Rosemary syrup, combined with Vodka, squeeze of fresh lemon & Massenez Peach Liqueur

Guild Vanilla Espresso Martini 18
Fresh espresso, Ketel One vodka, Kahlua, & house made vanilla syrup, shaken & served with the perfect crema

COCKTAIL JUGS

Lavender Collins Jug 25
House made Lavender Syrup, fresh lemon with Stolichnaya vodka and topped with lemonade & soda

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.

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

Weekly Specials:

Two-for-One Tuesday
Buy any one pizza get another one free*

\$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.

10% Surcharge applied on Public Holidays
*No cumulative discounts
*Tuesday Specials only Pizzas offers apply to the Guild Basics Range - Excludes Guild's Best
*No more than 6 pizzas per group per hour on 2 for 1 deals

\$3

**PLAY
ALL
YOU
WANT**



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MAINS MENU

PIZZAS

All Pizzas are served on Neapolitan Sauce and Cheese

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

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

Vegan Fritters

12

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

MAINS

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

Creamy risotto mixed with wild mushrooms +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

Vanilla ice cream with choice of topping for dessert:

Caramel, Chocolate, Strawberry, Vanilla, Banana or Lime

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

Weekly Cheesecake

9.5

Served with Ice-cream

Check the blackboard or ask our staff!

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



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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

HOUSE SPIRITS

Bombay Sapphire Dry Gin	8
Canadian Club Whiskey	
Dewars Blended Scotch	
Espolon Repasado Tequila	
Jack Daniels Rye Whisk(e)y	
Makers Mark Bourbon	
Mt Gay Eclipse	
Mt Gay Silver	

VINTAGE COCKTAILS

all | 17

Japanese Slipper, Margarita, Cosmopolitan, Old Fashioned, Whiskey Sour, Martini, Mint Julep, Pimm's Cup, Dark & Stormy, Mojito, French Martini, White/Black Russian, Daiquiri

Feel free to ask if you crave something else.

MID-SHELF

Jameson Irish Whiskey	9
Four Pillars Yarra Valley Gin	9.5
Ketel One Vodka	9
Kraken Dark Spiced Rum	9
Sailor Jerry Rum	8.5
Buffalo Trace Bourbon	9.5

TOP SHELF

Laphraoig 10 Year Single Malt	14
Lagavulin 16 Year Single Malt	17
Grey Goose Vodka	10
Appleton Reserve Rum	10
Hendricks Gin	10.5
Don Julio Silver Tequila	10
Monkey 47 Schwarzwald Dry Gin	16

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 application form

Adult - \$15
Student \$11.5 - Please provide full-time student I.D
Family \$40 - up to 2 Adults & 3 Children

Thinking of holding an event or team building session? We would love to host! Enquire with our manager at hello@guild.house



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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