## Shoestring Fries

(or your choice of tomato or BBQ sauce) Big bowl of fries with Aioli [VT][VG+][GF] - 9

#### Seasoned Wedges Big bowl of wedges

(or your choice of tomato or BBQ sauce) with sour cream and sweet chilli [VT] - 10

#### Crispy Flakes Chicken Bites A serving of cornflake-crumbed

Tender Fried Calamari Entree ranch dipping sauce [GF] — 8.5 fresh chicken bites with

### A simple entree plate of super-tender calamari with just a little salt and

rosemary and aioli for dipping [GF] — 9.5

woodfire oven with fresh olive tapenade Fresh focaccia from our Olive Foccacia [VT][VG] - 7

## Vegan Fritters

onion, zucchini and besan flour served Small tasty balls of carrot, caramalised with hummus [VT][VG][GC][GC+] — 8.5

# Eggplant Chips

served with tzatziki for dipping [VT] — 9.5 A serving of chunky-style eggplant chips

# Cheesy Garlic Foccacia Bread

resh house-made foccacia served with our own garlic butter and stringy mozzarella [VT] — 7.5

#### SALADS

## **Guild Garden Salad**

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

## Caprese Salad

A simple traditional Italian salad made of slices of bocconcini, tomatoes and basil, seasoned with salt, pepper, balsamic and [VT][VG+][GF][GC+] - 8.5extra virgin olive oil

## Rocket Salad

Fresh rocket, caramelised walnuts pear and shaved parmesan add Chicken [GF][GC+] — 4 [VT][VG+][GF][GC+] - 9

# 15% OFF TAKEAWAY WOODFIRED PIZZAS

All pizza are available as gluten-free, our gf bases are comparatively big and fluffy but only come in the regular size [GF+] [GC+] +3.50 All Pizzas come in 2 sizes: 9"/11" (including entree pizzas.)

### **Guild Master**

capsicum, mushrooms and spanish onion topped with rocket — 18/23 Pepperoni, bacon, roasted

### Caveman

bacon and pulled pork — 18/23 Love meat? Pepperoni, ham

#### Agricola

with fresh rocket [VT][VG+] - 18/23Char-grilled capsicum, mushrooms spanish onion, hand crumbled feta

Pepperoni — 13/18

Pepperoni

#### Jumanj

mushrooms, olives — 16/21 Pulled pork, chorizo,

#### Pass the Pigs

capsicum and onion — 16/21 Chicken Cha Cha Cha Pulled pork, bacon,

#### Why'd the Chicken mushrooms - 16/21

Chicken, cherry tomatoes,

cnicken and pineapple -15/19The trusty combination of

## Angry Chicken

onion and spicy jalapeños — 16/21 Chicken, roast capsicum,

#### Pizza Against Humanity Pepperoni, roast capsicum,

onion and spicy jalapeños — 16/21

### Regina CLASSICS **NEW AUTHENTIC ITALIAN**

True queen of pizzas: smoked fresh prosciutto, tasty parmesan Real mozzarella di bufala fresh rocket - 18/24

ham, mushroom, bocconcini,

oregano — 16/21

#### bocconcini, basil leaves and extra Italian classic with hand torn Margherita **Bosco** (Bush Flavours)

virgin olive oil [VT][VG+] - 15/19flavoursome porcini mushrooms, hand-torn bocconcini, fresh Italian Casalinga sausage, rocket- 18/24

Ham and pineapple -13/18Hawaiian bocconcini (white pizza) — 18/24

#### Capricciosa

Smoked ham, mozzarella, olives artichoke, mushrooms — 16/21

#### Gorgonzola

Italian blue cheese, bocconcini fresh basil — 17/22 Crispy prosciutto,

#### Gamberi

Prawns, chorizo, cherry tomatoes,

artichoke, red onion — 18/2 Italian Casalinga sausage mozzarella di bufala, Guardam

# Bianca Neve (Snow White)

Roast Capsicum Oregano

Pulled Pork Pepperoni Ham

tomatoes, parmesan, fresh rocket (white pizza) [VT][VG+] — 16/21 Mozzarella di bufala, cherry

Weekday Lunch specials 12pm - 3pm at Guild!

3 ingredient woodfired pizza — 9.5 (additional ingredients availabile)

Order at the Bar

# SPECIAL LUNCH CHOOSE YOUR OWN (9")

Schnitzel, chips and salad — 15 Salad of the Day [VT][VG+] — 8

## Gustosa

**CHOOSE YOUR OWN** 

You start with a hand-formed base which will then be covered in cheese.

#### > Choose: Regular or Small Neapolitan (tomato-based) > Pick your base sauce: Garlic Butter

> Pick any 4 "ingredients": Cherry Tomatoes Bacon Basil Jalapeños Anchovies Bocconcini

#### Olives Pineapple Mushroom

Extra Cheese

Chorizo Chicken

Finish: Aioli Chilli Flakes Spanish Onion Finish: Chilli Aioli Finish: Rocket Finish: BBQ

#### Your pizza is then cooked in our rea woodfire oven and brought to you

\$1 veg/finish -- \$2 chips/meat/cheese Add an "ingredient" as a topping to any pizza:

Ask for a banquet menu for all options including for students and Under 14s. We do banquets!

This goes entirely to paying Guild staff Public Holiday Surcharge: 10%

Every pizza is lovingly cooked at 280-300°C in the oldest continuously running woodfired oven in Canberra. We use timber that is responsibly and locally

sourced such as iron bark, mahogany and white box to give a unique smoky flavour that's tough to replicate. It's special, delicious pizza.

Our pizzas are special: from our Italian head chef and master pizzaiolo Davide Bergonzi our bases are unique in Canberra with healthier, higher fibre dough, risen using fresh beer-derived yeast. Because of the limited size of our oven, they're not huge and every single base is hand-formed for real crusts.

Chef's Rich Tomato + Bacon Pasta [VT+]- 15

## Prawn and pan-fried zucchini deglazed in Prawn and Zucchini Risotto

white wine with a pinch of parsley [GC+] — 24

### Earthy risotto with shaved parmesan Porcini Mushroom Risotto

[VT][VG+][GC+] - 20+ add chicken — 4

# Chicken & Pesto Pasta

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

#### Carbonara

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

[VT] Vegetarian | [VG] Vegan | [VG+] | Vegan option availabile -- ask as you order | [GF+] Gluten intolerant option | [GC+] Celiac/zero GF option -- let us know.

# Chef's Vegetarian Pasta

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

# Tender Fried Calamari Main

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

## Chicken Schnitzel

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

# Wednesday Night is Schnitzel Night!

Schnitzel + House drink — 20

Warm Chocolate Brownie Gooey brownie with ice cream (or cream ) [VT] — 8.5

## **Traditional Tiramisu**

soaked in espresso coffee and maraschino Individual serve of Italian sponge fingers with mascarpone cream [VT] — 10

# Molten Nutella Calzone

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

## Cheesecake

ask for our current housemade cheesecake ice cream (or cream) — 8.5

# Blueberry Pannacotta

with white chocolate and walnut praline -6.5

#### KIDS

ncludes: games cover, dinner and ice cream.

Choice of:

For people under 12 years of age — 14

Mini Chicken Schnitty with chips Small Pizza: Hawaiian or Pepperoni or Cheese

- Small Calamari with chips

Vanilla, Banana or Lime. Caramel, Chocolate, Strawberry, Choose ice cream topping:

## BANQUETS

# **BOARD GAMES**

Fun Social Entertainment!

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

Stay all day and play as many games as you would like and there are heaps of exceptions: Free for people under 14, weekday lunches, certain games being promoted.

# Our great "free to play"/"Breadstick" games:

Timeline (Music and Movies, Historical Events, Inventions, Science and Discoveries), Dobble Ghost Blitz, Pass the Pigs, Win Lose Banana, Zombie Dice, Rory's Story Cubes, Love Letter Dutch Blitz, Cardline, Mikado, Difference, Monkeys, Old Maid, playing cards and chess.

For example: if 5 people have paid for games cover you can get \$15 off the purchase of a game. NEW: Redeem your games cover charge to purchase Games! You can put your table's games cover towards the purchase of a game.

# BEER/CIDER ON TAP

8 [sch] / 9.5 [pint] / 6 [mid] / 20 [jug] Seasonal Monteith's Beer

Big River, South Australia — 33/7.5

Shiraz Cabernet

(House) Barnsworth

**RED WINE** 

Languedoc, France — 39/8.5

Cabernet Sauvignon

Parnasse

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

10 [sch] / 12.5 [pint] / 8 [mid] / 28 [jug] Delicious beer made by some awardwinning local blokes who are just tops. Seasonal Pact Beer Co. Beer

# BEER/CIDER BOTTLES

Rogers Session Ale Little Creatures — 7.5

NZ Motueka hops wheat beer — 8 Murray's Whale Ale

Corona Pale Lager -8

Pure Blonde – 7

Coopers Sparkling Ale -8

Accessible and mindblowing — 9.5 Pact Mt Tennent Pale Ale

Sweet rich spicy wheat beer -94 Pines Hefeweizen

4 Pines "Kolsch" Golden Ale Light malty lemon/lime palate — 8.5

Aude Valley, France — 42/9.5

**Pinot Gris** 

**Burns and Fuller** 

World first engineered with Saber 4 Pines Stout

Astronautics dry Irish stout — 8.5 South Australia — 39/8.5 Chardonnay Adelaide Hills

No sugar, low alcohol — 6.5 Coopers Light Lager

Toffee/caramel intense dark ale— 9 White Rabbit Dark Beer

Languedoc, France — 39/8.5

Mandeleto

Sauvignon Blanc

Parnasse

Peroni Lager – 8

Veneto, Italy — 39/8.5

Pinot Grigio

Dry spicy alcoholic ginger beer — 11.5 Lick Pier Ginger Beer

Natural Crushed Pear Flavour — 8 Monteith's Pear Cider

Farmhouse Apple Cider — 8.5 **Batlow Cloudy Cider** 

Big River, South Australia — 33/7.5

Brut NV

(House) Barnsworth

**SPARKLING** 

Murray Darling, Victoria — 37/8.5

Azahara Moscato

Mascareri Prosecco

Veneto, Italy — 40

[sch] (normal) Schooner: 390mL [mid] (small) Middy: 265ml [pint] (large) Pint: 510ml [jug] Jug: 1.14L

# 之 之 人

5.5 [rg] / 4.5 [sm] / 13 [jug] Lemon Lime & Bitters

5 [rg] / 4 [sm] / 12.5 [jug] Juice

Cascade Ginger Beer – 6.5 Mt Franklin Sparkling Apple, Orange, Pineapple, Cranberry

> Coke No Sugar Sprite

Cascade Dry Ginger Ale Cascade Tonic Water Cascade Soda

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

/.5 [rg] / 4.5 [sm]

# COCKTAIL JUGS

Limestone Coast, Riverland

Pinot Noir

and Adelaide Hills,

Take it to the Grave

Castilla La Mancha

Tempranillo

Altocena

Spain - 37/8.5

Lavender Collins Jug

La Vendetta Sangiovese

Tuscany, Italy — 38

South Australia — 42/9.5

with fresh lemon and soda with a fun amount of Our homemade real lavender flower lemonade Stoli vodka – 25

**Guild Punch** 

Limestone Coast, Riverland

and Adelaide Hills

Take it to the Grave

South Australia — 42/9.5

refreshing Lime juice and Cranberry juice, fizzy Rum, Frangelico, Peach Liqueur, topped with A golden sweet summer punch of White lemonade and mint — 25

Pimm's Cup Jug 27.5

with ginger ale and a fortifying shot of Bombay freshness in cucumbers, strawberries, mint A healthy volume of James Pimm's No. 1, Sapphire - 27.5

Big River, South Australia — 33/7.5

Le Chat Noir

Semillon Sauvignon Blanc

(House) Barnsworth

WHITE WINE

Dark and Stormy Jug

Spiced Rum with fresh lime (to keep away Release the Kraken! Plenty of Kraken Dark scurvy), ginger and mint — 30

> The traditional Italian aperitif cocktail consisting of Azahara Moscato, Aperol, soda and

Passionfruit Collins a slice of orange — 11

Summery collins with a tropical twist, a hint of passionfruit from our homemade syrup with

Vanilla Espresso Martini Bombay Sapphire gin — 14

fresh lemon, and

Kahlua + Ketel One vodka — 18 both winning and fun. coffee and vodka Real espresso,

# **HOUSE MOCKTAILS**

HOUSE COCKTAILS

Aperol Spritz

Lavender Lemonade

Homemade Lavender syrup using real lavender flowers, fresh lemon and soda — 7 / 21 [jug] + Stolichnaya Vodka 7

Refreshing juiced watermelon, our Watermelon cooler

homemade ginger+mint, a hint of passionfruit and lime — 9.5 Pinelime Splice

coconut and pineapple with a Tangy, rich mocktail of lime,

drink, making a big frothy treat. Choice of Coke The traditional Australian icecream in a fizzy scoop of ice cream. Yum! — 9.5 + Mt. Gay White Rum 7

Raspeberry Lemonade or any soft drink -6.5

+includes mixer, on ice or neat

Canadian Club Whiskey Jack Daniel's Whiskey Mt Gay Eclipse Rum House – 8

Maker's Mark Bourbon

Dewar's Blended Scotch **Bombay Sapphire Gin** Mt Gay Silver Rum Stolichnaya Vodka Espolon Tequila Frangelico

Southern Comfort Fireball Whiskey Chambord Cointreau

Bailey's, Midori, Kahlua — 7

Grey Goose Vodka – 10

Ketel One Vodka – 9

Four Pillars Gin — 9.5

Laphraoig 10yr Single Malt — 14 Lagavulin 16yr Single Malt — 17 Sallor Jerry Spiced Rum – 8.5 Kraken Dark Spiced Rum – 9 Buffalo Trace Bourbon – 9.5 Don Julio Blanco Tequila — 10 Starward Single Malt – 10.5 Appleton Reserve Rum – 10 Jameson Irish Whisky – 9 Hendrick's Gin - 10.5

## COFFEE/TEA

Coffee

Cappuccino, Short/Long Black .. etc Espresso, Flat White, Latte, Mocha 3.7 [cup] / 4.7 [mug]

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

Milkshake – 7 + Thickshake 1.5

Vanilla, Chocolate, Strawberry, Banana, Lime, Caramel

Decent Pot of Tea - 4.5

Earl Grey, Green Sencha, Chamomile Peppermint, English Breakfast