

## ENTREES

### Shoestring Fries

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

### Seasoned Wedges

Big bowl of wedges  
sour cream and sweet chilli  
(choice of tomato or BBQ sauce)  
[VT] — 10

### Crispy Flakes Chicken Bites

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

### Tender Fried Calamari Entree

A simple serve of super-tender  
calamari with just a little salt and  
rosemary, aioli for dipping [GF] — 9.5

### Vegan Fritters

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

### Eggplant Chips

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

### Cheesy Garlic Focaccia Bread

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

## 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+] — 8.5

### Rocket Salad

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

## WOODFIRED PIZZAS

All Pizzas come in 2 sizes: 9"/11" (including entree pizzas.)

All pizza are available as gluten-free, our gf bases only come in the regular size [GF+] [GC+] +3.50

### GUILD SPECIAL

#### Guild Master

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

#### Caveman

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

#### Agricola

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

#### Jumanji

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

#### Pass the Pigs

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

#### Chicken Cha Cha Cha

Chicken, cherry tomatoes,  
mushrooms — 16/21

#### Why'd the Chicken

The trusty combination of  
chicken and pineapple — 15/19

#### Angry Chicken

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

#### Pizza Against Humanity

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

### CLASSICS

#### Regina

True queen of pizzas: smoked ham,  
mushroom, bocconcini, oregano — 16/21

#### Traditional Margherita

Simple Italian classic with hand torn  
bocconcini, fresh basil leaves and extra  
virgin olive oil [VT][VG+] — 15/19

#### Marg

Mozzarella, cherry tomatoes and fresh  
basil leaves [VT][VG+] — 16/21

#### Pepperoni

Pepperoni — 13/18

#### Hawaiian

Ham and pineapple — 13/18

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. 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.

### NEW AUTHENTIC ITALIAN

#### Gustosa

Real mozzarella di bufala,  
fresh prosciutto, tasty parmesan,  
fresh rocket — 18/24

#### Bosco (Bush Flavours)

Italian Casalinga sausage, flavoursome  
porcini mushrooms, hand-torn  
bocconcini, fresh rocket — 18/24

#### Capricciosa

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

#### Gamberi

Prawns, chorizo, cherry tomatoes,  
bocconcini (white pizza) — 18/24

#### Gorgonzola

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

#### Guardami

Italian Casalinga sausage, mozzarella di  
bufala, artichoke, red onion — 18/24

#### Bianca Neve (Snow White)

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

Add to any pizza:

\$1 veg/finish

\$2 chips/meat/cheese

### CHOOSE YOUR OWN

17/22

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

> Choose: Regular or Small

> Pick your base sauce:

Neapolitan (tomato-based)  
Garlic Butter  
BBQ

> Pick any 4 "ingredients":

Basil	Anchovies
Jalapeños	Bacon
Mushroom	Bocconcini
Pineapple	Chicken
Olives	Chorizo
Oregano	Extra Cheese
Roast Capsicum	Feta
Spanish Onion	Ham
Cherry Tomatoes	Pepperoni
Finish: Aioli	Pulled Pork
Finish: BBQ	Chilli Flakes
Finish: Rocket	Finish: Chilli Aioli

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

## 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] — 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, salad,  
topped with garlic butter — 21  
Choose gravy: Regular/Pepper/  
Mushroom

### Wednesday Night is Schnitzel Night!

Schnitzel — 15  
Schnitzel + House drink — 20

15% OFF TAKEAWAY

## LUNCH

### Weekday Lunch specials

12pm - 3pm

Order at the Bar

Unwind with our Lunchtime jigsaw puzzle

### SPECIAL LUNCH CHOOSE YOUR OWN (9"/11")

3 ingredient woodfired pizza — 9.5/14.5  
(additional ingredients available)

Salad of the Day [VT][VG+] — 8

Schnitzel, chips and salad — 15

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

## BANQUETS

Share and Enjoy!  
Free Games cover included

Minimum 6  
+5 House drink

### 20/person

Chips + Cheesy Garlic  
Pizzas

### 25/person

Focaccia + dips  
Cheesy GarlicPizza  
Chips + Wedges  
Pizzas + Salad

### 48/person

Focaccia + dips  
Antipesto platter  
Eggplant chips + Calamari  
Pizza + Pasta  
Dessert + Glass of Sparkling

## KIDS

For people under twelve  
years of age — 14

Includes: games cover, dinner  
and ice cream.

Choice of:

- Small Pizza:  
Hawaiian or Pepperoni  
Ham and Cheese or Cheese
- Mini Chicken Schnitty with chips
- Small Calamari with chips

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

### 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.**

## DESSERTS

### Warm Chocolate Brownie

Goopy brownie with ice cream  
[GF][VT] — 8.5

### Traditional Tiramisu

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

### Molten Nutella Calzone

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

### Cheesecake

Housemade Chocolate/Vanilla  
with ice cream — 8.5

### Blueberry Pannacotta

with white chocolate  
and walnut praline — 6.5

### Beer or wine with your meal?:

House — 7.50/33  
Red/White/Bubbly

Rogers' Ale — 7.5  
Peroni — 8

Coopers Sparkling Ale — 8  
Lick Pier Alcoholic Ginger Beer — 11.5

Monteith's Beer on tap — 8 / 9.5 / 20  
Monteith's Cider on tap — 8.5 / 10.5 / 23  
Pact Beer on tap — 10 / 12.5 / 28

... more over page

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

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

## BEER/CIDER ON TAP

### Seasonal Monteith's Beer

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]

### Seasonal Pact Beer Co. Beer

10 [sch] / 12.5 [pint] / 8 [mid] / 28 [jug]

Delicious beer made by some award-winning local blokes who are just tops.

## RED WINE

(House) Barnsworth

### Shiraz Cabernet

Big River, South Australia — 33/7.5

### Parnasse

### Cabernet Sauvignon

Languedoc, France — 39/8.5

### Altocena

### Tempranillo

Castilla La Mancha

Spain — 37/8.5

### 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

## WHITE WINE

(House) Barnsworth

### Semillon Sauvignon Blanc

Big River, South Australia — 33/7.5

### 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

### Mandeletto

### Pinot Grigio

Veneto, Italy — 39/8.5

## SPARKLING

(House) Barnsworth

### Brut NV

Big River, South Australia — 33/7.5

### Azahara Moscato

Murray Darling, Victoria — 37/8.5

### Mascareri Prosecco

Veneto, Italy — 40

## COFFEE/TEA

### Coffee

3.7 [cup] / 4.7 [mug]

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

### Iced Coffee

### Iced Mocha

### Iced Chocolate

6.5

+ Malt or Soy .5

### Pot of Tea — 4.5

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

## SPIRITS

+includes mixer, on ice or neat

Stolichnaya Vodka — 8

Ketel One Vodka — 9

Grey Goose Vodka — 10

Bombay Sapphire Gin — 8

Hendrick's Gin — 10.5

Jameson Irish Whisky — 9

Jack Daniel's Whiskey — 8

Canadian Club Whiskey — 8

Fireball Whiskey — 8

Laphraoig 10yr Single Malt — 14

Dewar's Blended Scotch — 8

Maker's Mark Bourbon — 8

Buffalo Trace Bourbon — 9.5

Southern Comfort — 8

Mt Gay Silver White Rum — 8

Mt Gay Eclipse Dark Rum — 8

Sailor Jerry Spiced Rum — 8.5

Kraken Dark Spiced Rum — 9

Espolon Tequila — 8

Don Julio Blanco Tequila — 10

Bailey's — 7

Midori — 7

Kahlua — 7

Frangelico — 8

Cointreau — 8

Chambord — 8

## COCKTAILS

### The Holy Hand Grenade

Tequila, Pale Ale, Elderflower liqueur  
and Grapefruit Juice — 18

### Rum Bellini

Spiced Rum, Peach and Sparkling — 15

### Honey Rum Fizz

Rum 43, Sour Mash and Sparkling — 15

### Royal Marriage

Elderflower liqueur, Strawberries,  
Bombay Sapphire Gin and Tonic — 16

### Berry Vanilla Sour

Rum 43, Berry Liqueur,  
Sour Mash and Egg White — 15

### Vanilla Espresso Martini

Shot Espresso, Kahlua, Vodka — 18

### Alcoholic Twister

Vodka, Peach Liqueur, Apple Liqueur,  
Lime, Strawberries and Basil — 18

## MOCKTAILS

### Lavender Lemonade

Homemade Lavender syrup  
using real lavender flowers,

fresh lemon and soda — 7 / 21 [jug]  
+ Stolichnaya Vodka — 7

### Hanabi (Fireworks)

Cherry, Lemon  
and Soda — 7

+ Maker's Mark Bourbon — 7

### Twister

Orange, Apple, Lime,  
Strawberries and Basil — 8

+ Alcoholic version — 10

### Royal Flower

Elderflower, Strawberries,  
and Soda — 8

+ version with Liqueur  
and G+T — 8

## BEER/CIDER BOTTLES

### Rogers Session Ale

Little Creatures — 8.5

### Murray's Whale Ale

NZ Motueka hops wheat beer — 9

### Corona Pale Lager — 9

### Pure Blonde — 9

### Coopers Sparkling Ale — 9

### Pact Mt Tennent Pale Ale

Accessible and mindblowing — 9.5

### 4 Pines Hefeweizen

Sweet rich spicy wheat beer — 9

### 4 Pines "Kolsch" Golden Ale

Light malty lemon/lime palate — 9

### 4 Pines Stout

World first engineered with Saber

Astronautics dry Irish stout — 9.5

### Coopers Light Lager

No sugar, low alcohol — 6.5

### White Rabbit Dark Beer

Toffee/caramel intense dark ale — 9.5

### Peroni Lager — 9

### Lick Pier Ginger Beer

Dry spicy alcoholic ginger beer — 11.5

### Monteith's Pear Cider

Natural Crushed Pear Flavour — 9

### Batlow Cloudy Cider

Farmhouse Apple Cider — 9.5

[sch] (normal) Schooner: 390mL

[pint] (large) Pint: 510mL

[mid] (small) Middy: 265mL

[jug] Jug: 1.14L



### Lemon Lime & Bitters

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

### Ginger Beer — 6.5

### Raspberry Lemonade

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

### Sparkling Water

7.5 / 4.5

### Coke No Sugar

### Sprite

### Lift

### Cascade Dry Ginger Ale

### Cascade Tonic Water

### Cascade Soda

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

### Juice

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

Apple, Orange, Pineapple, Cranberry

### Spider — 6.5

Select: Coke, Sprite or any fizzy ...

### Milkshake — 7

+ Thickshake 1.5

Vanilla, Chocolate, Strawberry,  
Banana, Lime, Caramel

## 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.

**NEW: Redeem your games cover charge to purchase Games!**

You can put your table's games cover towards the purchase of a game.

For example: if 5 people have paid for games cover you can get \$15 off the purchase of a game.