

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 — 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][GF][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] — 7.5/10.5

LIGHT SALADS

Guild Garden Salad

Mixed lettuce/rocket, tomato, olives,
roast capsicum, feta with ginger +
sesame dressing
[VT][VG+][GF][GC+] — 8.5
+ add Bacon [GF][GC+] — 2
+ add Chicken [GF][GC+] — 4
+ add Prawns [GF][GC+] — 4.5

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][GF][GC+] — 8.5

Rocket Salad

Fresh rocket, caramelised walnuts,
pear and shaved parmesan
[VT][VG+][GF][GC+] — 9
+ add Bacon [GF][GC+] — 2
+ add Chicken [GF][GC+] — 4
+ add Prawns [GF][GC+] — 4.5

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 Vegan Cheese +3.5

GUILD SPECIAL

Guild Master

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

Caveman

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

Delicious 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

Smoked ham, mushroom, bocconcini,
oregano — 16/21

Margherita

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

Premium Margherita

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

Pepperoni

Pepperoni — 13/18

Hawaiian

Ham and pineapple — 13/18

Our bases are the Canberra original
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.

Add to any pizza:
\$1 veg/finish
\$2 meat/cheese
\$3.5 vegan Cheese

NEW AUTHENTIC ITALIAN

Gustosa

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

Bosco (Bush Flavours)

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

Capricciosa

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

Gamberi

Prawns, chorizo, cherry tomatoes,
bocconcini, garlic butter base (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 Prosciutto [GF][GC+] — 3.5
+ add Casalinga sausage [GF][GC+] — 3.5
+ add Prawns [GF][GC+] — 4

CHOOSE YOUR OWN

16/21

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

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

MAINS

Tender Fried Calamari Main

Big plate of super-tender calamari with
chef's own blend of herbs/spices with
chips and salad [GF] — 22

Chef's Vegetarian Pasta

Traditional rich tomato sauce,
mushroom, chili, parmesan on Linguini
[VT][VG+] — 17
+ add Bacon [GF][GC+] — 2
+ add Chicken [GF][GC+] — 4

Seasonal Mushroom Risotto

Best of the season mushrooms with
shaved parmesan [VT][VG+][GC+] — 20
+ add chicken — 4

Chicken & Pesto Pasta

Linguini through creamy Pesto and
Chicken, with fresh basil [VT] — 20

Prawn and Zucchini Risotto

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

Chicken Schnitzel

Big plate of schnitty, chips, salad,
topped with garlic butter — 21
Chicken Parmigiana — 24
Choose gravy:
Regular, Pepper, Mushroom
+ extra gravy — 1.5

Wednesday Night is Schnitzel Night!

Schnitzel — 15 /
Schnitzel + House drink — 20

Carbonara

Italian creamy egg-based sauce,
Pancetta Bacon and Linguini — 19
+ add chicken — 4

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!
Minimum 6

20/person
Chips
Mix Classic Pizzas

25/person
Focaccia + dips
Chips + Wedges
Mix Classic Pizzas
Salad

45/person
Focaccia + dips
Antipasto platter
Eggplant chips + Calamari
Mix Guild and Classic Pizzas
Mix Pastas
Choice Dessert
(Calzone shared between 2)

Ask for a banquet menu.

KIDS

For people under twelve
years of age — 14

Includes: games cover, dinner
and ice cream.

Choice of:

- Small Pizza:
Hawaiian or Pepperoni 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 eat & play games at your table.

To play any of our over 350
games is only **\$3/pp.**

DESSERTS

Warm Chocolate Brownie

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

Traditional Tiramisu

Italian sponge fingers soaked
in espresso coffee and
frangelico 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

Sticky Date Dessert

with our own Caramel Sauce
and ice cream [VT] — 8.5

Chocolate Mousse

with Spun Toffee on top [GF] — 8.5

Crêpe

Choose topping:
Lemon & Sugar, Nutella or
Caramel Coconut [VT] — 8.5

Beer or wine with your meal?:

House — 7.50/33
Red/White/Bubbly

Rogers' Ale — 8.5
Peroni — 9

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

Monteith's Pale Ale on tap — 8 / 9.5 / 20
Crushed Apple Cider on tap — 8.5 / 10.5 / 23
Bent Spoke Lager on tap — 7.5 / 9 / 18.5

... 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: 15% -- This goes entirely to paying Guild staff.

BEER/CIDER ON TAP

Monteith's XPA 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]

BentSpoke Brewing Mort's Gold

7.5 [sch] / 9 [pint] / 5.5 [mid] / 18.5 [jug]

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

BEER/CIDER BOTTLES

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

Rogers Session Ale

Little Creatures — 8.5

Murray's Whale Ale

NZ Motueka hops wheat beer — 9

Hawkers Pale Ale

American style, tropical citrus — 8.5

Corona Pale Lager — 9

Pure Blonde — 7

Coopers Sparkling Ale — 8

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

RED WINE

(House) 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

Elefante

Tempranillo

Tierra De Castilla Spain — 38/9

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

Nick O'Leary

Riesling

Canberra District, ACT — 60

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 — 40/9.5

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

+ 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

Lagavulin 16yr Single Malt — 17

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

Appleton Jamaican Rum — 10

Espolon Tequila — 8

Don Julio Blanco Tequila — 10

Bailey's Irish Cream — 7

Midori Melon — 7

Pimm's No. 1 — 7

Kahlúa Coffee — 7

Frangelico Hazelnut — 8

Cointreau Bitter Orange — 8

St Germain Elderflower — 9

COCKTAILS

Vanilla Espresso Martini

Shot Espresso, Kahlua, Vodka — 18

Honey Rum Fizz

Rum 43, Sour Mash and Sparkling — 15

Adult Twister

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

Rum Bellini

Spiced Rum, Peach and Sparkling — 15

Berry Vanilla Sour

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

Jasmine Martini

Vermouth, Gin + [???

Can you guess the mystery liqueur? — 18

"Pensive+"

An experience: you add the final ingredient at your table.

Two versions available — 18

Half-blood Prince

with Chambord, Cider, Cointreau

Dumbledore

with Bombay Sapphire,

Cider, Cointreau

Mocktail versions — 11

Royal Marriage

St Germain Elderflower liqueur, Strawberries, Bombay Sapphire, Tonic — 16

JUGS

Lavender Collins Jug

Our homemade real lavender flower lemonade with fresh lemon and soda with a fun amount of Stoli vodka — 28

Pimm's Pop Jug

James Pimm's No. 1, Cointreau, mint, lime, cucumber and ginger ale — 28

MOCKTAILS

Lavender Lemonade

Homemade Lavender syrup using real lavender flowers, fresh lemon and soda — 7 / 19 [jug]
Stolichnaya Vodka — +7

Royal Flower

Elderflower, Strawberries and Tonic — 9
Bombay Sapphire Gin — +7

Fireworks (Hanabi)

Cherries, Lemon and Soda — 7
Maker's Mark Bourbon — +7

Twister

Peach, Apple, Lime, Strawberries — 8
Adult — +10

"Pensive"

An experience: you add the final ingredient at your table.

Two versions available — 11

Half-blood Prince

Dumbledore

Alcoholic versions — +7

Lemon Lime & Bitters

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

Bundaberg Ginger Beer — 6.5

Raspberry Lemonade

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

Spider — 6.5

Select: Coke, Sprite or any fizzy ...



Coke No Sugar

Sprite

Lift

Cascade Dry Ginger Ale

Cascade Tonic Water

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

Juice

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

Soda

3 [rg] / 2 [sm] / 6 [jug]

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.

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: Included with banquets, kid's meals and **free** with weekday lunches.