

ENTREES

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

**Seasoned Wedges**  
Big bowl of wedges  
with sour cream and sweet chilli  
(or your 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 entree plate of super-tender  
calamari with just a little salt and  
rosemary and aioli for dipping [GF] — 9.5

**Olive Focaccia**  
Fresh focaccia from our  
woodfire oven with fresh olive tapenade  
[VT][VG] — 7

**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

15% OFF TAKEAWAY

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

**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

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.

WOODFIRED PIZZAS

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

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

**Pepperoni**  
Pepperoni — 13/18

**Hawaiian**  
Ham and pineapple — 13/18

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

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

**NEW AUTHENTIC ITALIAN**  
**Gustosa**  
Real mozzarella di bufala,  
crispy prosciutto, tasty parmesan,  
fresh rocket — 18/24

**Bosco (Bush Flavours)**  
Italian Casalinga sausage,  
flavoursome porcini mushrooms,  
hand-torn bocconcini, fresh  
rocket — 18/24

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

**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) [VG][VT+] — 16/21

**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  
Finish: Sweet Potato Crisps

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

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

LUNCH

**Weekday Lunch specials 12pm - 3pm at Guild!**  
Order at the Bar

**SPECIAL LUNCH CHOOSE YOUR OWN (9")**  
3 ingredient woodfired pizza — 9.5  
(additional ingredients available)

Salad of the Day [VG][VT+] — 8  
Schnitzel, chips and salad — 15  
Chef's Rich Tomato + Bacon Pasta [VT+] — 15

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

**Wednesday Night is Schnitzel Night!**  
Schnitzel — 15  
Schnitzel + House drink — 20

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.

DESSERTS

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

**Traditional Tiramisu**  
Individual serve of Italian sponge fingers  
soaked in espresso coffee and maraschino  
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

For people under 12 years of age — 14  
Includes: games cover, dinner and ice cream.

Choice of:  
- Small Pizza:  
Hawaiian or Pepperoni or Cheese  
- Mini Chicken Schitty with chips  
- Small Calamari with chips

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

BANQUETS

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

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

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

## 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

### La Vendetta Sangiovese

Tuscany, Italy — 38

### 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

### Clare Hills Riesling

Clare Valley,  
South Australia — 42

## 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

# Drinks

## SOFT DRINKS

### Lemon Lime & Bitters

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

### Juice

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

### Cascade Ginger Beer — 6.5

### Mt Franklin Sparkling

7.5 [rg] / 4.5 [sm]

### Coke

### Coke No Sugar

### Sprite

### Lift

### Cascade Dry Ginger Ale

### Cascade Tonic Water

### Cascade Soda

### Raspberry Lemonade

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

## BEER/CIDER BOTTLES

### Rogers Session Ale

Little Creatures — 7.5

### Murray's Whale Ale

NZ Motueka hops wheat beer — 8

### Corona Pale Lager — 8

### Pure Blonde — 7

### Coopers Sparkling Ale — 8

### 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 — 8.5

### 4 Pines Stout

World first engineered with Saber  
Astronautics dry Irish stout — 8.5

### Coopers Light Lager

No sugar, low alcohol — 6.5

### White Rabbit Dark Beer

Toffee/caramel intense dark ale — 9

### Peroni Lager — 8

### Lick Pier Ginger Beer

Dry spicy alcoholic ginger beer — 11.5

### Monteith's Pear Cider

Natural Crushed Pear Flavour — 8

### Batlow Cloudy Cider

Farmhouse Apple Cider — 8.5

## COCKTAIL JUGS

### Lavender Collins Jug

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

### Guild Punch

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

### Pimm's Cup Jug 27.5

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

### Dark and Stormy Jug

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

## HOUSE COCKTAILS

### Aperol Spritz

The traditional Italian aperitif  
cocktail consisting of  
Azahara Moscato,  
Aperol, soda and  
a slice of orange — 11

### Passionfruit Collins

Summery collins with a tropical twist,  
a hint of passionfruit from our  
homemade syrup with  
fresh lemon, and  
Bombay Sapphire gin — 14

### Vanilla Espresso Martini

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

## HOUSE MOCKTAILS

### Lavender Lemonade

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

### Watermelon cooler

Refreshing juiced watermelon, our  
homemade ginger+mint, a hint of  
passionfruit and lime — 9.5

### Pinelime Splice

Tangy, rich mocktail of lime,  
coconut and pineapple with a  
scoop of ice cream. Yum! — 9.5  
+ Mt. Gay White Rum 7

### Spider

The traditional Australian icecream in a fizzy  
drink, making a big frothy treat. Choice of Coke,  
Raspeberry Lemonade or any soft drink — 6.5

## SPIRITS

+includes mixer, on ice or neat

### House — 8

Canadian Club Whiskey

Mt Gay Eclipse Rum

Jack Daniel's Whiskey

Maker's Mark Bourbon

Dewar's Blended Scotch

Stolichnaya Vodka

Mt Gay Silver Rum

Bombay Sapphire Gin

Espolon Tequila

Frangelico

Cointreau

Chambord

Fireball Whiskey

Southern Comfort

Bailey's, Midori, Kahlua — 7

Ketel One Vodka — 9

Grey Goose Vodka — 10

Four Pillars Gin — 9.5

Hendrick's Gin — 10.5

Don Julio Blanco Tequila — 10

Jameson Irish Whisky — 9

Buffalo Trace Bourbon — 9.5

Appleton Reserve Rum — 10

Sailor Jerry Spiced Rum — 8.5

Starward Single Malt — 10.5

Lagavulin 16yr Single Malt — 17

Laphroaig 10yr Single Malt — 14

Kraken Dark Spiced Rum — 9

## COFFEE/TEA

### Coffee

3.7 [cup] / 4.7 [mug]

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

### 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

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