



WOODFIRE PIZZA · BOARD GAMES · BEER

WELCOME

\$3

PLAY
ALL
YOU
WANT

GUILD'S HOUSE COCKTAILS

- Peach Royale** 12
Peach puree, Massenez peach liqueur, charged with Barnsworth Sparkling
- Passionfruit Collins** 13
Classic twist on a Collins, with house made passionfruit syrup paired with Bombay Sapphire dry gin & fresh lemon.
- Werewolf** 16
with this dark cocktail. Beetroot & Rosemary syrup, combined with Vodka, squeeze of fresh lemon & Massenez Peach Liqueur,
- Guild Vanilla Espresso Martini** 17
Fresh espresso, Ketel One vodka, Kahlua, & house made vanilla syrup shaken & served with the perfect crema

COCKTAIL JUGS all | 25

- Pimm's Cup Jug**
A classic Pimm's cup full of citrus, mint, cucumber & strawberries topped with dry ginger ale
- White Wine Sangria**
A perfect Spring time beverage, Delicious combination of fresh fruits, white wine, Massenez apple liqueur & vanilla syrup
- Lavender Collins Jug**
House made Lavender Syrup, fresh lemon with Stolichnaya vodka and Creme de Violette, topped with soda

MOCKTAILS

- Lavender Lemonade** 7
House made lavender syrup combined with, honey, lemon, & topped with soda.
- Pine-lime Splice** 9.5
Pineapple juice, lime cordial, coconut milk, served with a scoop of ice cream.
- Watermelon & Ginger Moscow Mule** 11
Fresh diced Watermelon, Fresh ginger, Ginger ale, lime juice

ENTREES

Available All Day

- Cajun Popcorn** 5
Snack on some, Olive oil popped popcorn seasoned with Salted Cajun spices
- Cheesy Garlic Pizza** 6.5 | 9.5
Small base pizza, served with house made garlic confit & a generous helping of mozzarella.
- Pesto and Feta or Olive and Feta Pizza** 7 | 10
Small base pizza, served with house made tapenade or our parmesan filled pesto with a sprinkling of Feta.
- Shoe-string Cut Fries** 8.5
Salted & served with aioli or tomato sauce.
- Spiced Potato Wedges** 9.5
A generous serve of Spiced wedges served with sour cream, & sweet chilli
- Buttermilk Chicken Bites** 9.5
Chicken pieces soaked in spices & buttermilk, crumbed in crushed cornflakes fried and served with a cool ranch dipping sauce
- Fried Calamari** 9.5
Tender Calamari pieces served with aioli
- Eggplant Chips** 10.5
Eggplant cut into thick cut chips, crumbed and fried, served with a Tzatziki & feta dipping sauce

Weekly Specials:

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

\$12 Schnitzels on Wednesday
add a \$5 house beer & wine.
Kids Eat free*

Thursday is Students night.
Take advantage of \$10 Small & \$15 Regular Pizzas every Thursday & \$15 Jugs of Tap Beer or Cider

Happy Hour 4pm-6pm every day!
\$2.50 off all tap beers or cider
\$5 house wine & spirits.

Takeaway Pizza 15% off all day, everyday

*Ask staff for more details



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MAINS MENU Dining on the go? Takeaway pizzas are 15% off

PIZZAS

SMALL 9" or LARGE 11

Guild Master 18 | 22

All of the best: Smoked ham, spicy pepperoni, roasted capsicum, onion and mushrooms. Topped with roquette.

Caveman 18 | 22

Pepperoni, smoked ham, herbed lemon chicken breast, smoked bacon and topped with speck and aioli

Pass the Pigs 18 | 22

Pulled pork, smoked bacon, capsicum and onion with a swirl of BBQ sauce and aioli.

Agricola (Vg) 17 | 21

Roast Zucchini, sliced mushrooms, char-grilled capsicum, Spanish onion, pepitas and marinated feta cheese.
(vegan option available)

The Angry Chicken 17 | 21

Marinated chicken pieces, onion, roast capsicum, jalapeños, and extra spicy chilli sauce.

Pizza Against Humanity 16 | 20

Pepperoni, onion, roast capsicum, jalapeños, and extra spicy chilli sauce.

Dobble 14 | 18

Torn smoked ham, fresh mushrooms and roast capsicum.

Why'd the Chicken 14 | 18

Chicken, pineapple and BBQ sauce.

Family Business 14 | 18

Lots of pepperoni finished with housemate aioli.

Carcassonne (Vg) 14 | 18

Roasted capsicum, mushroom, olives topped with roquette.
(vegan option available)

Friday 13 | 17

Torn smoked ham and fresh pineapple.

Margherita (Vg) 13 | 17

Roma tomato, fresh basil and bocconcini.

Uno (Vg) 13 | 17

Cheese pizza: cheddar, mozzarella and bocconcini.

Choose your Own Adventure 16 | 20

Choose up to 4 pizza toppings (not including cheese or base sauce

ALL PIZZAS ARE AVAILABLE AS 10" GLUTEN FREE @ \$3.5

*\$2 Extra cheese or meat: anchovies; bacon; chicken; bocconcini; feta; ham; pepperoni; pulled pork
\$1 all other extras: basil; mushroom; olives; onion; pineapple; roast capsicum; roquette; tomato*

LIGHT MEALS & SALADS

Guild Garden Salad 8

Fresh mix of Mixed leaf lettuce, onion, cucumber, tomato, crumbed feta and roast capsicums + **Add Seasoned Chicken \$4**

Vegan Fritters 13

Carrot & Zucchini fritters combined with Chick-pea Flour, pan-fried, served with hummus on a bed of salad. (Vg) (GF)

MAINS

Chicken Schnitzel 18

Served with a side of chips, a side salad and your choice of gravy, or mushroom sauce

Mushroom Risotto 18

Thyme infused risotto with Mushrooms, marinated feta, and Spanish onion topped with roquette - **Add Chicken -\$4**

Kids Meal 12.5

Available for children under the age of 12

Choice of:

Hawaiian, Pepperoni or Cheese Pizza or

Chicken Bites and Chips or Calamari and chips

also includes:

free games cover charge and

Vanilla ice cream with choice of topping for dessert:

Caramel, Chocolate, Strawberry, Vanilla, Banana or Lime

DESSERTS

Warm Chocolate Brownie 10

Decadent Chocolate Brownie topped with a scoop of Ice cream and a strawberry compote

Summer Pavlova 10.5

Individual house made pavlova served with Seasonal Fruits and a pile of whipped Cream

Small | Reg

Space for some S'more? Nutella Pizza! 13 | 16

Served with vanilla sugar, marshmallows, candied walnuts and vanilla ice cream.

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



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DRINKS & MORE

REFRESHING STUFF

	Small Reg Jug
Coke, Coke Zero, Lemonade,	3.5 4.5 11
Dry Ginger Ale, Lift, Soda, Tonic Water	
add: Raspberry, Grenadine and Lime cordials (free)	
Lemon, Lime & Bitters	4 5 12.5
Cascade Ginger Beer	6
Mt Franklin Sparkling	4 7.5

YUMMY STUFF

Iced Coffee, Iced Mocha, Iced Chocolate	5.5
Milkshake	5.5
Chocolate, Vanilla, Strawberry, Caramel, Banana, Lime add: Malt 0.5	
Thickshake	7
Chocolate, Vanilla, Strawberry, Caramel, Banana, Lime add: Malt 0.5	
Spider	5.5
<i>with a large scoop of ice cream! Pick any soft drink.</i>	

HOT STUFF

	Cup Mug
Coffee	3.5 4.5
Cappuccino, Espresso, Flat White, Latte, Long Black, Macchiato, Mocha add: Soy 0.5; Extra shot 0.5	
Hot Chocolate or Chai Latte	3.5 4.5
Pot of Tea	4.5
Earl Grey, English Breakfast, Chamomile, Peppermint, Masala Chai, Sencha Green	
Affogato	5.5

HOUSE SPIRITS

Bombay Sapphire Dry Gin	7.5
Canadian Club Whiskey	
Dewars Blended Scotch	
Espolon Repasado Tequila	
Jack Daniels Rye Whisk(e)y	
Makers Mark Bourbon	
Mt Gay Eclipse	
Mt Gay Silver	
Stolichnaya Vodka	

VINTAGE COCKTAILS

all | 16

Japanese Slipper, Cosmopolitan, Old Fashioned
Whiskey Sour, Martini, Manhattan, Negroni,
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	8.5
Four Pillars Yarra Valley Gin	9
Ketel One Vodka	8.5
Kraken Dark Spiced Rum	8.5
Sailor Jerry Rum	8
Buffalo Trace Bourbon	9

TOP SHELF

Starward Single Malt Whiskey	10
Laphroaig 10 Year Single Malt	13
Lagavulin 16 Year Single Malt	16
Grey Goose Vodka	9.5
Appleton Reserve Rum	9.5
Hendricks Gin	10
Don Julio Silver Tequila	11
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



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SPARKLING

Barnsworth Sparkling

House Sparkling
Big Rivers, South Australia

Azahara Moscato

Murray Darling, Victoria

Mascareri Prosecco

Veneto, Italy

Madame Coco Brut

Aude Valley, France

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

6 | 26

7 | 31

8.5 | 40

42

150ml | Bottle

6 | 26

7.5 | 34

7.5 | 34

8 | 38

9 | 42

9 | 42

150ml | Bottle

6 | 26

7 | 31

7.5 | 34

7.5 | 34

8 | 38

8.5 | 40

ON TAP

Batch Brewing Co. Just Beer

Marrickville, NSW

Red Stripe Lager

Jamaica

Monteith's Crushed Apple Cider

Greymouth, New Zealand (Gluten Free)

Middy | Sch | Pint | Jug

6 | 8 | 10.5 | 23

5.5 | 7.5 | 9 | 19

6 | 8 | 10 | 22

BOTTLED BEER & CIDER

Pure Blonde

6.5

Peroni "Nastro Azzurro" Lager

7.5

Corona Pale Lager

7.5

Coopers Sparkling Ale

7.5

Coopers Light Lager

6

South Australia (No Sugar)

Little Creatures "Rogers" Session Ale

7

Fremantle, Western Australia

Lick Pier Ginger Beer

11

Punt Road, St Kilda

Endless Apple Cider

8

Gippsland, Victoria (Gluten Free)

Monteith's Pear Cider

7

Greymouth, New Zealand (Gluten Free)

Pact L Yeah Hoppy Lager

11

Canberra, Australian Capital Territory

Pact Mt Tennent Pale Ale

11

Canberra, Australian Capital Territory

4 Pines "Kolsch" German Golden Ale

8

Brookvale, New South Wales

4 Pines "Hefeweizen" German Wheat Beer

8

Brookvale, New South Wales

Murray's "Whale Ale" American Wheat Beer

7

Port Stephens, New South Wales

Temple "Rye Hard" IPA

9.5

Brunswick East, Victoria

Temple "New World Order" Stout

9.5

Brunswick East, Victoria

White Rabbit "Dark" Brown Ale

8.5

Geelong, Victoria