

LOCALE

Sourdough

PIZZERIA

ANTIPASTI *bar*

SAN DANIELE PROSCIUTTO	18
MORTADELLA	16
FINOCCHINONA FENNEL SALAMI	14
BURATTA	22
ITALIAN MARINATED MIXED OLIVES	12
HEIRLOOM TOMATOES, FRESH BASIL	16
ROASTED GARLIC AND ROSEMARY WOOD FIRED FOCACCIA	18
SEA SALT WOOD FIRED FOCACCIA	16
POLENTA CHIPS	18
Wholemeal polenta, gorgonzola fondue	
TRUFFLE ARANCINI	18
Wild mushroom, taleggio, green pea	
SPICED CALAMARI	22
House-made aioli, lemon	

SOURDOUGH PIZZA

Rossa

MARGHERITA	27
San marzano, fior di latte, fresh basil, olive oil	
CAPRICCIOSA	28
San Marzano, fior di latte, mushroom, smoked ham, artichoke, wood-fired capsicum	
DIABOLO	30
San Marzano, fior di latte, Calabrese salami, wood-fired capsicum, Kalamata olives	
CALABRESE	30
San Marzano, fior di latte, Calabrese salami, red onion, gorgonzola dolce, hot chilli honey	
TROPICANA	28
San Marzano, fior di latte, caramelised pineapple, double smoked ham	
PROSCIUTTO	30
San Marzano, fior di latte, San Daniele prosciutto, wild rocket, aged parmesan	
PEPPERONI	30
San Marzano, fior di latte, oregano, Calabrese salami	
SIRENA	30
San Marzano, Sirena tuna, chilli, capers, red onion, Kalamata olives, fior di latte	
NAPOLETANA	28
San Marzano, fior di latte, black olives, caper, anchovy, fresh basil, oregano	

Bianca

RUSTICA	28
Fior di latte, gorgonzola dolce, wood-fired potato, rosemary, Italian sausage	
VEGETARIANA	28
Fior di latte, wood fired eggplant, zucchini, rocket, olive tapenade, capsicum, artichoke	
FOUR CHEESE	28
Fior di latte, gorgonzola dolce, buffalo mozzarella, reggiano, fresh parsley	
GAMBERI	30
Fior di latte, marinated garlic king prawns, zucchini, spinach, fresh chilli oil	
FUNGHI	28
Fior di latte, wood-fired, wild mushrooms, pecorino, black truffle oil, fresh parsley	
MORTADELLA	30
Fior di latte, basil pesto, mortadella, buffalo mozzarella, hot chilli honey	

CALZONE 30

Angus beef house-made
meatballs, fior di latte,
San Marzano, shaved pecorino

GLUTEN FREE QUINOA BASED PIZZA
AVAILABLE ON REQUEST \$4

EXTRA MEAT \$4
EXTRA PRAWN \$5
OTHER TOPPINGS \$2.5
VEGAN MOZZARELLA \$2.5

SALAD

ROMANA	18
Radicchio, cos lettuce, honey dressing	



DOLCI

TIRAMISU	18
House-made traditional tiramisu, amaretto	
GELATO [2 SCOOP]	16
Vanilla bean, dark chocolate, hazelnut, salted peanut	
SORBET	16
Raspberry, lemon	
NUTELLA PIZZA	22
+ fresh banana	

SOURDOUGH
Club

COLD beverages

SAN PELLEGRINO 750ML	11
SAN PELLEGRINO 500ML	9
CHINOTTO	6.5
ARANCIATA ROSSA CLEMENTINA	6.5
LIMONATA	6.5
COKE, COKE ZERO, SPRITE, LLB	6.5
BOTTLED JUICE 250ML Apple, Orange, Pineapple	6

BEER

CAPITAL LAGER HOUSE, VIC	10
BIRRA MORETTI, ITA	12
PERONI NASTRO, ITA	10
CAPITAL COAST ALE, ACT	10
BROOKEVALE GINGER BEER, NSW	12
CAPITAL BREWING ALC-LESS, ACT	10

COCKTAILS

APEROL SPRITZ	20
LIMONCELLO SPRITZ	20
NEGRONI	22
ESPRESSO MARTINI	22

WINE list

SPARKLING

WHITTON FARM PROSECCO Hilltops, NSW	14	65
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WHITES

STONE SKIMMER MOSCATO Limestone Coast, SA	12	55
BLIND SECRET GARDEN PINOT GRIGIO Emilia-Romagna, Italy	13	60
NICK O'LEARY RIESLING Canberra District	15	70
NOVA VITA FRIULANO SAUVIGNON BLANC Adelaide Hills	14	65
COLLECTOR 'SUMMER SWARM' FIANO Canberra District	14	65
SNAKE & HERRING 'TOUGH LOVE' CHARDONNAY Margaret River, WA	16	75

ROSÉ

PETIT DETOUR ROSÉ, RÉSERVE DE JARDIN Provence, France	14	65
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REDS

GHOST ROCK 'SUPERNATURAL' PINOT NOIR Cradle Coast, TAS	16	75
MINISTRY OF CLOUDS TEMPRANILLO GRENACHE McLaren Vale, SA	15	70
CASA ROSSO RED BLEND King Valley, VIC	13	60
NICK O'LEARY SANGIOVESE Canberra District	14	65
ILARIA MONTEPULCIANO Abruzzo, Italy	15	70
FIRST DROP 'MOTHER'S MILK' SHIRAZ Barossa Valley, SA	14	65
TORBRECK 'THE STRUIE' SHIRAZ Barossa Valley, SA		95

AT LOCALE WE DO NOT SPLIT BILLS. GST PRICES INCLUSIVE.
CORKAGE \$12.00 PER BOTTLE (WINE AND CHAMPAGNE ONLY).
CAKEAGE \$3.5 PER PERSON. SUNDAY 10% SURCHARGE APPLIES.
PUBLIC HOLIDAYS 15% SURCHARGE APPLIES. VISA/MASTERCARD 1.43%
SURCHARGE APPLIES. AMEX 2.75% SURCHARGE APPLIES.
NO SURCHARGE FOR EFTPOS.



INSTAGRAM
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