

LOCALE

Sourdough

PIZZERIA

ANTIPASTI *bar*

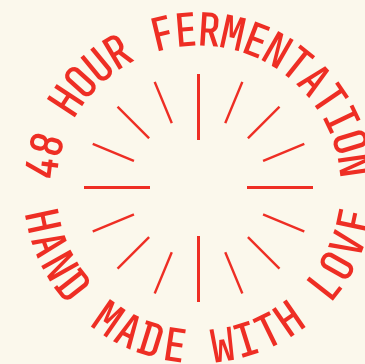
SAN DANIELE PROSCIUTTO	18
MORTADELLA	16
FINOCCHINONA FENNEL SALAMI	14
BURATTA	22
ITALIAN MARINATED MIXED OLIVES	12
HEIRLOOM TOMATOES, FRESH BASIL	12
ROASTED GARLIC AND ROSEMARY WOOD FIRED FOCACCIA	18
SEA SALT WOOD FIRED FOCACCIA	16
POLENTA CHIPS	18
Wholemeal polenta, gorgonzola fondue	
TRUFFLE ARANCINI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

SOURDOUGH *pizza*

MARGHERITA	27	RUSTICA	28
San Marzano, buffalo mozzarella, fresh basil, olive oil		Fior di latte, gorgonzola dolce, wood-fired potato, rosemary, Italian sausage	
CAPRICCIOSA	28	SIRENA	30
San Marzano, fior di latte, mushroom, smoked ham, artichoke, wood-fired capsicum		San Marzano, Sirena tuna, chilli, capers, red onion, Kalamata olives, fior di latte	
DIABOLO	30	VEGETARIANA	28
San Marzano, fior di latte, Calabrese salami, wood-fired capsicum, Kalamata olives		Wood fired eggplant, zucchini, rocket, olive tapenade, capsicum and artichoke	
CALABRESE	30	FOUR CHEESE	28
San Marzano, fior di latte, Calabrese salami, red onion, gorgonzola dolce, hot chilli honey		Fior di latte, gorgonzola dolce, buffalo mozzarella, reggiano, fresh parsley	
TROPICANA	28	GAMBERI	30
San Marzano, fior di latte, caramelised pineapple, double smoked ham		Fior di latte, macinated garlic king prawns, zucchini, spinach, fresh chilli oil	
PROSCIUTTO	30	NAPOLETANA	28
San Marzano, fior di latte, San Daniele prosciutto, wild roquette, aged parmesan		San Marzano, fior di latte, black olives, caper, anchovy, fresh basil, oregano	
PEPPERONI	30	CALZONE	30
San Marzano, fior di latte, oregano, Calabrese salami		Angus beef house-made meatballs, fior di latte, San Marzano, shaved pecorino	
MORTADELLA	30		
Fior di latte, basil pesto, mortadella, buffalo mozzarella, hot chilli honey			
FUNGHI	28		
Fior di latte, wood-fired, wild mushrooms, pecorino, black truffle oil, fresh parsley			

SALAD

ROMANA	18
Raddiccio, cos lettuce, honey dressing	



DOLCI

TIRAMISU	18
GELATO (2 SCOOP)	16
Vanilla bean, dark chocolate, hazelnut	
SORBET	16
Raspberry, lemon	
NUTELLA PIZZA	22
+ fresh banana	

SOURDOUGH
Club

INSTAGRAM

@LOCALESOURDOUGHPIZZERIA

LIKE US ON FACEBOOK

@LOCALEPIZZERIADEAKIN

COLD *beverages*

SAN PELLEGRINO 750ML	10
CHINOTTO	6.5
ARANCIATA ROSSA CLEMENTINA	6.5
LIMONATA	6.5
COKE, COKE ZERO, SPRITE	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

AT LOCALE WE DO NOT SPLIT BILLS. GST PRICES INCLUSIVE.
NO BYO. 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.

WINE *list*

SPARKLING

WHITSON FARM PROSECCO	\$14	\$65
Hilltops, NSW		

WHITES

STONE SKIMMER MOSCATO	\$12	\$55
Limestone Coast, SA		

BLIND SECRET GARDEN PINOT GRIGIO	\$13	\$60
Emilia-Romagna, Italy		

NICK O'LEARY RIESLING	\$15	\$70
Canberra District		

NOVA VITA FRIULANO SAUVIGNON BLANC	\$14	\$65
Adelaide Hills		

COLLECTOR 'SUMMER SWARM' FIANO	\$14	\$65
Canberra District		

SNAKE & HERRING 'TOUGH LOVE' CHARDONNAY	\$16	\$75
Margaret River, WA		

ROSÉ

PETIT DETOUR ROSÉ, RÉSERVE DE JARDIN	\$14	\$65
Provence, France		

REDS

GHOST ROCK 'SUPERNATURAL' PINOT NOIR	\$16	\$75
Cradle Coast, TAS		

MINISTRY OF CLOUDS TEMPRANILLO GRENACHE	\$15	\$70
McLaren Vale, SA		

CASA ROSSO RED BLEND	\$13	\$60
King Valley, VIC		

NICK O'LEARY SANGIOVESE	\$14	\$65
Canberra District		

ILARIA MONTEPULCIANO	\$15	\$70
Abruzzo, Italy		

FIRST DROP 'MOTHER'S MILK' SHIRAZ	\$14	\$65
Barossa Valley, SA		

TORBRECK 'THE STRUIE' SHIRAZ		\$95
Barossa Valley, SA		

