



Museum Café

Wood Fired Pizza Menu

Friday Nights – Take Away Only
pre orders essential - Ph 98374313

Garlic Chili Prawn - \$27

Prawns, zucchini, pickled fresh chili,
mozzarella, pesto oil, fresh rocket w garlic
tousin sauce

Nutty Chicken - \$27

Wood-fire roasted chicken, prosciutto,
spinach, parmesan cheese, cashew herb
crumble

The Bay Supreme - \$27

Bacon, ham, cacciatore, red onions,
capsicum, pineapple, olives, mushrooms,
tomato, mozzarella

The Vego - \$25 (V)

Mushrooms, zucchini, roasted pumpkin,
Persian fetta, spinach, white wine onions
with fresh herbs

Texas Hog - \$27

Slow cooked pulled pork, mozzarella,
jalapenos, apple, red onion, capsicum,
topped with hollandaise

Hawaiian - \$22

Ham, bacon, pineapple, mozzarella

Moose - \$27

Canadian bacon, sausage meatballs, egg,
tomato relish, mozzarella & drizzled with
maple syrup

Salty Sea Dragon - \$28.5

Prawns, calamari, smoked muscles,
anchovies, broccoli, red onion,
mozzarella, creamy garlic base with
fresh herbs

BBQ Meat Lovers - \$27

Salami, bacon, roast chicken, prosciutto,
capsicum, red onion, mozzarella,
Beetroot BBQ sauce

Pear & Prosciutto - \$26

bocconcini, local honey, topped
with fresh rocket

Quattro Fromaggi & Mushroom - \$25 (V)

Mushrooms, mozzarella, brie, parmesan,
blue cheese
with fresh herbs

Margherita - \$20 (V)

Tomato Base, mozzarella, sliced
tomatoes, with fresh herbs

Cheesy Garlic - \$20 (V)

Garlic herb butter topped
with mozzarella

Extras .50c each

Gluten Free Base Add \$2.50

All dough is hand rolled & fermented for minimum of 24hrs
Please pre order in advance to avoid missing out...