

# PIZZA

## traditional

1. Salsiccia S 10.5 | M 12.5 | L 14.5  
Tomato base, mozzarella, Italian pork sausage, onion
2. Super Supreme S 10.5 | M 12.5 | L 14.5  
Tomato base, mozzarella, ham, anchovies, olives, mushrooms, capsicum, hot salami
3. Marinara S 10.5 | M 12.5 | L 14.5  
Tomato base, mozzarella, olives, marinara mix, garlic
4. Calabrese S 9.5 | M 11.5 | L 13.5  
Tomato base, mozzarella, hot salami, bacon, olives, anchovies, garlic, oregano
5. Vegetarian (V) S 9.5 | M 11.5 | L 13.5  
Tomato base, mozzarella, mushrooms, olives, capsicum
6. American S 9.5 | M 11.5 | L 13.5  
Tomato base, mozzarella, hot salami
7. Mushroom (V) S 9.5 | M 11.5 | L 13.5  
Tomato base, mozzarella, mushrooms
8. Capricciosa S 9.5 | M 11.5 | L 13.5  
Tomato base, mozzarella, ham, mushrooms, anchovies, olives
9. Napoletana S 9.5 | M 11.5 | L 13.5  
Tomato base, mozzarella, olives, anchovies, oregano
10. Aussie S 9.5 | M 11.5 | L 13.5  
Tomato base, mozzarella, ham, egg

## gourmet

- Black Truffle (V) S 13.0 | M 16.0 | L 18.0  
W.A truffle oil with exotic mushroom mix, mozzarella, thyme, brie, fresh roquette
- Zucca (V) S 13.0 | M 16.0 | L 18.0  
Sweet pumpkin purée base, mozzarella, roasted pumpkin, baby spinach, pine nuts, pesto, feta
- Pancetta Con Rucola S 13.0 | M 16.0 | L 18.0  
Tomato base, mozzarella, pancetta, bocconcini, capers, anchovies, fresh roquette
- Blue Cheese & Potato S 13.0 | M 16.0 | L 18.0  
Tomato base, mozzarella, potato, roasted peppers, blue cheese, onion jam, rosemary oil, fresh roquette

11. Cheese Focaccia (V) S 9.5 | M 11.5 | L 13.5  
Mozzarella, fresh crushed garlic
12. Hawaiian S 9.5 | M 11.5 | L 13.5  
Tomato base, mozzarella, ham, pineapple
13. Margherita (V) S 9.5 | M 11.5 | L 13.5  
Tomato base, mozzarella, oregano
14. Focaccia (V) S 6.2 | M 8.2 | L 10.0  
Choice of fresh crushed garlic or herbs
15. Fresh Tomato (V) S 11.0 | M 13.0 | L 15.5  
Tomato base, mozzarella, sliced tomato, feta, basil oil
16. Mexicana S 9.5 | M 11.5 | L 13.5  
Tomato base, mozzarella, capsicum, hot salami, chilli
17. The Lot S 11.0 | M 13.0 | L 15.5  
Tomato base, mozzarella, ham, mushrooms, capsicum, hot salami, olives, onions, shrimps, bacon, pineapple, anchovies
18. Chicken BBQ S 11.0 | M 13.0 | L 15.5  
Tomato base, mozzarella, chicken, pineapple, BBQ sauce
19. Meat Lovers S 11.0 | M 13.0 | L 15.5  
Tomato base, mozzarella, ham, hot salami, pork sausage, bacon
- Extra Toppings From: S 0.9 | M 1.0 | L 1.1  
\*No substitute toppings

- Prosciutto & Roquette S 13.0 | M 16.0 | L 18.0  
Tomato base, mozzarella, fresh prosciutto, shaved parmesan, fresh roquette
- Salmon & Dill S 13.0 | M 16.0 | L 18.0  
Napoli sauce, mozzarella cheese, smoked salmon, fresh roquette, lime capers, dill
- Greeko (V) S 13.0 | M 16.0 | L 18.0  
Napoli sauce, mozzarella, mushroom, red onion, roasted peppers, baby spinach, olives, feta
- Romana S 13.0 | M 16.0 | L 18.0  
Hot salami, mozzarella, roasted peppers, olives, anchovies, jalapenos, chilli, feta
- Crispy Bacon & Potato S 13.0 | M 16.0 | L 18.0  
Tomato base, mozzarella, potato, rosemary oil, onion, crispy bacon

Gluten Free Bases Available 3.0 (Small Size Only)

\*No changes to gourmet pizzas, including half & half pizzas or substitute toppings.

(V) Vegetarian (GF) Gluten Free  
\*Please make us aware of any dietary requirements

## TAKE AWAY SPECIAL

2 x Large Traditional Pizzas  
1 x Garlic Bread  
\$26.90\*

\*Pick up only. Extra topping will incur costs.  
Not valid in conjunction with any other offer. Offer expires 31 December 2019.

# BUOY

TAKE AWAY MENU

7/14 Walpole Street, Kew, VIC 3101

9853 0666

[www.buoypizza.com.au](http://www.buoypizza.com.au)

Open 7 Days 12pm - 10pm

AVAILABLE ON



\*Uber Eats prices may vary

## entrée

Cured Meat Platter Truffle honey, imported and local meats with garlic crostini and smoked bocconcini	22.0
Ricotta Polpetta (V) Creamy ricotta, sage and walnut fritter with roquette, capsicum dip and shaved parmesan	10.0
Chicken Skewer Grilled chicken thigh skewer with smoky eggplant puree and risoni salad	11.0
Lemon Pepper Calamari Lemon pepper calamari with fried shallots, parsley, lime and peppered roquette	14.0
Mussel Pot Large local black mussels with wilted spinach, sweet onions, chilli garlic, Napoli sauce & crusty bread	16.0
Chef's Soup Chef's choice. Ask our friendly Buoy team member	

## pasta

Spaghetti Pesto (V) In-house basil pesto with long spaghetti, roasted pine nuts, parmesan and cream	E 13.5   M 17.2
Gnocchi Napoli (V) Napoli sauce with basil and shaved parmesan	E 13.5   M 17.2
Pappardelle Ragù Veal and pork chunks slowly cooked with Roma tomatoes, onions and red wine into a rich sticky sauce	E 15.0   M 18.7
Spaghetti Marinara Hand-selected seafood by our chef, roasted garlic, parsley, extra virgin olive oil, white wine and sea salt	E 15.0   M 18.7
Fettuccine Carbonara Smoked bacon pieces, cream, parsley, cracked black pepper and egg	E 13.5   M 17.2

## risotto

Swiss Trumpeter (V)(GF) Hand-selected exotic mixed mushrooms, sticky risotto, lemon mascarpone, Western Australian truffle oil, walnuts and fried sage	17.2
Risotto Di Zucca (V)(GF) Roast pumpkin puree with caramelised onion, feta and shaved parmesan	17.2
Risotto Gamberi (GF) King prawn and local calamari with chilli, garlic, parsley, sage and a touch of Napoli	18.7

Lasagne Classic favorite of layered pasta sheets, bolognese, béchamel, basil, mozzarella and parmesan	E 13.5   M 17.2
Gnocchi Burro Bruciato (V) Pan-fried gnocchi with pumpkin pieces, sage, snow peas, pine nuts in a burnt butter sauce topped with cured ricotta	E 13.5   M 17.2
Fettuccine Pollo e Funghi Roast chicken pieces, exotic mushrooms, spring onions and baby spinach cooked in a rosé sauce with shaved parmesan	E 13.5   M 17.2
Spaghetti Bolognese Long spaghetti, seasoned mince, basil and shaved parmesan	E 13.5   M 17.2
Eggplant Parmigiana (V) Baked Eggplant parmigiana with Nonna's Napoli sauce, pangrattato, roquette, smoky bocconcini and balsamic glaze	M 17.2

## off the grill

Chicken Breast Crispy skin Frenched chicken breast, cooked with lemon thyme butter, served with sweet pumpkin puree, baby root vegetables and fried gnocchi	24.9
Pesce Spada (Sword fish) Grilled sword fish with clam risotto, salsa verdi and calamari pappardelle	26.9
Black Angus Rib Eye 450gm grass fed Black Angus rib eye, char grilled with garlic chat potatoes, Tuscan black cabbage, roasted bell peppers & red wine jus	35.0
Otway Pork Otway pork cutlet straight off the rack, accompanied by asparagus blanketed in prosciutto, baby parsnip and classic sauce	26.9
Chicken Parmigiana Crumbed breast fillet, topped with mozzarella and Napoli sauce, served with shoe string fries	22.5
Chicken Schnitzel Parsley and cheese crumbed chicken breast fillet, served with shoe string fries	22.5
Garlic Prawns Australian King Prawns w olive oil, thyme, blistered tomato, roasted garlic, burnt butter and white wine served on char grilled bread, roquette and lemon	27.9

## dessert

Lime Panna Cotta Lime panna cotta with Tahitian Vanilla and raspberry coulis	11.0
Zeppole Cinnamon & sugar glazed Italian doughnuts with chocolate dipping sauce	10.0
Chocolate Mocha Mousse Chocolate mocha mousse with walnut biscotti and Persian fairy floss	11.0
Apple & Rhubarb Crumble Stewed apple and rhubarb with cinnamon, star anise and apple crumble ice-cream	11.0
Gelato 1 scoop 2 scoops 3 scoops	3.0 6.0 8.0

## salads

Kangaroo Salad Grilled marinated fillet, watercress, roquette, baby root vegetables, snow peas, cucumber, tarragon yoghurt and mint	22.0
Green Garden Salad (V)(GF) All things green and crispy with our lemon mustard dressing	8.0
Grilled Chicken Salad Mixed leaf, tomato, onion, snow peas, roast peppers, baby carrots, cucumber, shallots and house dressing	18.0
Pear and Walnut Salad (V)(GF) Watercress, pear, walnut, pomegranate, roquette, parmesan and raspberry dressing	18.0

## sides

Seasonal vegetables	7.0
Fries	6.0
Sweet Potato Chips (Served with capsicum dipping sauce)	6.0
Garlic Bread	6.0

## drinks

Still Water (600ml)	3.5
San Pellegrino Chinotto, Aranciata Rossa, Limonata	3.5
Mineral Water	3.5
Soft Drink 300ml 600ml 1.25 L	3.7 3.9 5.0
Granita	3.7
Milkshake	5.6

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Gluten Free Pasta Available 3.0