

# PIZZA

## traditional

1. Salsiccia (sausage) Tomato base, mozzarella, Italian pork sausage, onion.	S 12.5   M 14.5   L 16.5	11. Focaccia with cheese (V) Mozzarella, fresh crushed garlic	S 11.5   M 13.5   L 15.5
2. Super Supreme Tomato base, mozzarella, ham, anchovies, olives, mushrooms, capsicum, hot salami	S 12.5   M 14.5   L 16.5	12. Pineapple Tomato base, mozzarella, ham, pineapple	S 11.5   M 13.5   L 15.5
3. Marinara Tomato base, mozzarella, olives, marinara mix, garlic	S 12.5   M 14.5   L 16.5	13. Margherita (V) Tomato base, mozzarella, oregano	S 11.5   M 13.5   L 15.5
4. Calabrese Tomato base, mozzarella, hot salami, bacon, olives, anchovies, garlic, oregano	S 11.5   M 13.5   L 15.5	14. Focaccia (V) Choice of fresh crushed garlic or herbs	S 9.2   M 11.2   L 13.2
5. Vegetarian (V) Tomato base, mozzarella, mushrooms, olives, capsicum	S 11.5   M 13.5   L 15.5	15. Fresh Tomato (V) Tomato base, mozzarella, sliced tomato, feta, basil oil	S 11.5   M 13.5   L 15.5
6. American Tomato base, mozzarella, hot salami	S 11.5   M 13.5   L 15.5	16. Mexicana Tomato base, mozzarella, capsicum, hot salami, chilli	S 11.5   M 13.5   L 15.5
7. Mushroom (V) Tomato base, mozzarella, mushrooms	S 11.5   M 13.5   L 15.5	17. The Lot Tomato base, mozzarella, ham, mushrooms, capsicum, hot salami, olives, onions, shrimps, bacon, pineapple, anchovies	S 12.5   M 14.5   L 16.5
8. Capricciosa Tomato base, mozzarella, ham, mushrooms, anchovies, olives	S 11.5   M 13.5   L 15.5	18. Chicken BBQ Tomato base, mozzarella, chicken, pineapple, BBQ sauce.	S 12.5   M 14.5   L 16.5
9. Neapolitana Tomato base, mozzarella, olives, anchovies, oregano	S 11.5   M 13.5   L 15.5	19. Meat Lovers Tomato base, mozzarella, ham, hot salami, pork sausage, bacon	S 12.5   M 14.5   L 16.5
10. Aussie Tomato base, mozzarella, ham, egg	S 11.5   M 13.5   L 15.5	Extra Toppings From: *No substitute toppings	S 0.9   M 1.0   L 1.1

## gourmet

Lamb Tomato base, mozzarella, roast lamb, sliced tomato, yoghurt, spring onions	S 15.0   M 17.0   L 19.0	Salmon & Dill Napoli sauce, mozzarella cheese, smoked salmon, fresh roquette, lime capers, dill	S 15.0   M 17.0   L 19.0
Zucca (V) Tomato base, mozzarella, roasted pumpkin, baby spinach, pine nuts, pesto, feta	S 15.0   M 17.0   L 19.0	Greeko (V) Napoli sauce, mozzarella, mushroom, red onion, roasted peppers, baby spinach, olives, feta	S 15.0   M 17.0   L 19.0
Salty Pig Tomato base, mozzarella, pancetta, bocconcini, capers, anchovies, fresh roquette	S 15.0   M 17.0   L 19.0	Romana Hot salami, mozzarella, roasted peppers, olives, anchovies, jalapenos, chilli, feta	S 15.0   M 17.0   L 19.0
Blue Cheese & Potato (V) Tomato base, mozzarella, potato, roasted peppers, blue cheese, onion jam, rosemary oil & fresh roquette	S 15.0   M 17.0   L 19.0	Crispy Bacon & Potato Tomato base, mozzarella, potato, rosemary oil, onion, crispy bacon	S 15.0   M 17.0   L 19.0
Milano Tomato base, mozzarella, pork sausage, caramelised onion, red peppers, roquette, shaved parmesan	S 15.0   M 17.0   L 19.0		
Prosciutto & Roquette Tomato base, mozzarella, fresh prosciutto, shaved parmesan, fresh roquette	S 15.0   M 17.0   L 19.0		

Gluten Free Bases Available 3.0 (Small Size Only)

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

**BUOY pizza bases contain  
no animal products & are vegan friendly**

(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  
**\$33.90\***

\*Pick up only. Extra topping will incur costs.  
Not valid in conjunction with any other offer. Offer expires 31 December 2022.

# 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

\*Uber Eats prices may vary

## entrée

Chicken Ribs Fried chicken ribs, served with sweet chilli dipping sauce	9.9
Barramundi Spring Rolls Barramundi, roquette, garlic aioli, salad	10.9
Meatballs Slow cooked Italian meatballs, chunky Napoli, crusty bread and shaved parmesan	11.9
Ricotta Fritters (V) Creamy ricotta fritters with sage and walnut, roquette, capsicum dip and shaved parmesan	10.9
Lemon Pepper Calamari Lemon pepper calamari with fried shallots, parsley, lime and peppered roquette	15.0
Mussel Pot Large local black mussels with wilted spinach, sweet onions, chilli garlic, Napoli sauce & crusty bread	17.0
Minestrone (V) Italian vegetable soup served with crusty bread	14.9

## pasta

Spaghetti Pesto (V) In-house basil pesto with long spaghetti, roasted pine nuts, parmesan and cream	E 15.5   M 18.5
Gnocchi Napoli (V) Napoli sauce with basil and shaved parmesan	E 15.5   M 18.5
Pappardelle Ragu Veal and pork chunks slowly cooked with Roma tomatoes, onions and red wine into a rich sticky sauce	E 16.5   M 19.5
Spaghetti Marinara Hand-selected seafood by our chef, roasted garlic, white wine and sea salt, tossed in a Napoli sauce	E 18.9   M 22.9
Fettuccine Carbonara Smoked bacon pieces, cream, parsley, cracked black pepper & egg	E 15.5   M 18.5
Lasagne Classic favorite of layered pasta sheets, bolognese, béchamel, basil, mozzarella and parmesan	E 15.5   M 18.5

(V) Vegetarian (GF) Gluten Free  
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## risotto

Swiss Trumpeter (V)(GF) Hand-selected exotic mixed mushrooms, sticky risotto, Western Australian truffle oil & walnuts	19.9
Chicken and Mushroom (GF) Chicken, exotic mushrooms, sticky risotto, baby spinach, shaved parmesan with a dash of cream	19.9
Risotto Gamberi (GF) King prawn & local calamari with chilli, garlic, parsley, sage & a touch of Napoli	22.9
Vegetarian Risotto (V)(GF) Seasonal vegetables, Napoli sauce, shaved parmesan	19.9

## Having a party?

We now do catering. For all inquiries email us at [catering@buoypizza.com.au](mailto:catering@buoypizza.com.au)

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 15.5   M 18.5
Fettuccine Pollo e Funghi Roast chicken pieces, exotic mushrooms, spring onions and baby spinach cooked in a rosé sauce with shaved parmesan	E 15.5   M 18.5
Spaghetti Bolognese Long spaghetti, seasoned mince, basil and shaved parmesan	E 15.5   M 18.5
Fettuccine Matriciana Bacon, red capsicum, onion and chilli tossed in a Napoli sauce with shaved parmesan	E 15.5   M 18.5
Pappardelle Mushroom (V) Exotic mushroom mix tossed in a cream sauce with shaved parmesan	E 15.5   M 18.5
Tortellini DiCasa Bacon, mushroom and spring onions tossed in a cream sauce with shaved parmesan	E 15.5   M 18.5

Gluten Free Pasta Available 3.0

## main meals

Eggplant Parmigiana (V) Baked eggplant parmigiana with Nonna's Napoli, pangrattato, roquette, smokey bocconcini and balsamic glaze	24.9
Chicken Avocado Pan seared chicken scaloppine topped with a creamy avocado sauce, served with vegetables	24.9
Black Angus Rib Eye Grass fed Black Angus rib eye with mushroom sauce, served with fat chips	39.0
Chicken Scaloppine w Mushroom Sauce Pan seared chicken scaloppine, mushroom sauce, served with vegetables	24.9
Chicken Parmigiana Crumbed breast fillet, topped with mozzarella and Napoli sauce, served with shoe string fries	24.9
Chicken Schnitzel Parsley and cheese crumbed chicken breast fillet, served with shoe string fries	24.9
Garlic Prawns Australian king prawns in a white wine, parsley and cream sauce served on a bed of rice with vegetables	29.9
Lemon Pepper Calamari Lemon pepper calamari with fried shallots, parsley, lime, served with salad and chips	24.9
Fish of the Day Refer to specials board	Market Price

## dessert

Italian Doughnuts Cinnamon & sugar glazed Italian doughnuts with chocolate dipping sauce	8.9
Tiramisu Traditional Italian Tiramisu	8.9
Chocolate Mousse Classic home made chocolate mousse	7.9
Lime Panna Cotta Lime panna cotta with Tahitian vanilla & raspberry coulis	7.9
Apple & Rhubarb Crumble Stewed apple & rhubarb with cinnamon, star anise & vanilla ice cream	8.9
Banana Crepes Home made banana crepes topped with butterscotch sauce, served with vanilla ice cream	8.9
Chocolate Lava Warm chocolate cake with a soft molten chocolate centre, served with vanilla ice cream	8.9
Gelato SCOOPS 1 3.0   2 6.0   3 8.0	

## salads

Italian Salad (V)(GF) All things green and crispy with balsamic dressing	8.0
Greek Salad (V)(GF) Classic Mediterranean salad with balsamic dressing, topped with feta	9.0
Grilled Chicken Salad Mixed leaf, tomato, onion, snow peas, roast peppers, cucumber, shallots and house dressing	18.0
Pear and Walnut Salad (V)(GF) Watercress, pear, walnut, pomegranate, roquette, parmesan and raspberry dressing	14.0
Caesar Salad Lettuce, croutons, bacon, egg, anchovies, parmesan, Buoy House dressing Add chicken \$5.0	14.0

## sides

Seasonal vegetables	7.0
Fries	7.9
Sweet Potato Chips (Served with capsicum dipping sauce)	8.9
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	3.7
600ml	3.9
1.25 L	5.0

# BUOY

VERB: TO KEEP AFLOAT OR SUPPORT,  
TO RAISE THE SPIRITS OR INSPIRE