TRADITIONAL PIZZAS



WHATEVER

\$19_{MEDIUM}

\$24 LARGE

EXTRA TOPPINGS

Traditional - \$1 | Seafood - \$1 | Gourmet - \$2 1/2 & 1/2 avail (Med & Large) - \$1 | Gluten free base - \$4

AUSTRALIAN	Bacon, egg & cheese
HARBORD SPECIAL	Pepperoni, prawns, mushroom & pineapple
FOUR SEASONS	Ham, prawns, mushroom & capsicum
HAWAIIAN	Ham & pineapple
JC'S SPECIAL	Pepperoni, sliced tomatoes, olives, anchovies, mushroom & onion
JOHNNY SPECIAL	Pepperoni, mushroom, capsicum, onion, pineapple (chilli & garlic on request)
JUST BEEF	Beef, beef and more beef and extra cheese
MARGARITA	Cheese, tomato, basil & oregano
MEAT LOVERS	Ham, bacon, cabanossi, pepperoni & beef (BBQ sauce on request - \$1)
MEXICAN	Pepperoni, capsicum (chilli on request)
NAPOLITANA	Olives, anchovies & cheese
OOLAROO	Ham, onion & egg
SAM'S SPECIAL	Ham, prawns, mushroom, pepperoni & pineapple
SEASIDERS	Prawns, baby clams, baby octopus, mussels, calamari, garlic & herbs
SPANISH	Ham & mushroom (chilli on request)
SUMMER ISLAND	Ham, onion, prawns & garlic
SUPREME	Pepperoni, cabanossi, ham, mushroom, capsicum & onion (olives & anchovies on request)
TONY'S OWN	Ham, beef, onion, pepperoni, mushroom & sliced tomato
VEGETARIAN	Onion, mushroom, capsicum, pineapple, olives, oregano (chilli & garlic on request)

& pineapple

Mushroom, bacon, ham, cabanossi, pepperoni

GOURMET PIZZAS



\$21 MEDIUM

Smoked beef, capsicum, onion with satay sauce

Gourmet pizzas are Small and Medium ½ and ½ not available | Gluten free base - \$4

- MEAT PIZZAS -

BBQ CHICKEN	Chicken breast, mushroom, onion with BBQ sauce
CALABRIAN	Italian sausage, onion, roasted capsicum, olives, oregano with tomato sauce
CHICKEN DELIGHT	Chicken breast, banana & pineapple with tomato sauc

sauce

INDONESIAN

JAPANESE	Chicken breast, roasted capsicum, sesame seeds with
	teriyaki sauce - Add sour cream, YUM! - \$1
	新姓氏国际中央规划 发红山

TMANDU	Chicken breast, broccoli, man	go chutney & cucumbe
	riata with tandoori sauce	

MICHAEL ANGELO	Italian sausage, sautéed mushrooms, cherry tomatoes

anchovies with tomato sauce

RIO	Smoked beef, guacamole, sour cream & corn chips with

nacho bean sauce

SUMO Smoked beef, mushroom, onion, boconcini cheese, snow

peas, sesame seeds & teriyaki sauce

THAI STYLE Chicken breast, capsicum, onion with satay sauce

PERI PERI CHICKENRoasted chicken, capsicum, Spanish onion, bocconcini (\$21)
cheese, then topped with Peri Peri sauce and fresh shallots

GOURMET PIZZAS

- VEGETARIAN -

	pesto sauce	

olives with tomato sauce

CLUB PESTO

LA FETTA

ROMA	Roasted capsicum, eggplant, artichoke, mushroom,	

SIESTA	Onion, cherry tomatoes, olives, bocconcini cheese with
	生,于这种企业工工工工工工工工工工工工工工工工工工工工工工工工工工工工工工工工工工工工

Union, cherry tomatoes, otives, bocconcini cheese with
guacamole, sour cream & corn chips with nacho bean
sauce

garlic, parmesan & herbs with tomato sauce

Sun dried tomatoes, fetta cheese, roasted garlic with

Fetta cheese, artichoke, capsicum, sun dried tomatoes,

SIL'S ONE	Avocado, corn, fresh sliced tomatoes, mushroom &
	garlic with tomato sauce

- SEAFOOD -

1	
\$18	\$23
SMALL	MEDIUM

BOMBORA	King prawns, scallops, baby octopus, fresh herbs with
	tomato sauce

MALDIVES	Fresh octopus, sweet chilli sauce, roasted capsicum,
	olives & pineapple with tomato sauce

MEDITERRANEAN	King prawns, anchovies, sun dried tomatoes, onion,	
文·理·安德·安德·东	mushroom & olive with tomato sauce	

RED PRAWN	King prawns on pesto base, sun dried tomatoes, feta
	cheese, fresh basil with tomato sauce

SOLOMON	Onion, king prawns, sun dried tomato, bocconcini
	cheese bruschetta & basil with tomato sauce

THAILAND	King prawns, scallops, topped with snow peas &

sesame seeds with satay sauce

PLEASE CHECK OUR BOARD FOR DAILY SPECIALS

Prices are subject to change without notice. 10% surcharge on Public Holidays.

All prices include GST.



PASTAS

Choose: Tortellini, Spaghetti, Penne or Fettuccine

ARRABIATA Onion, olives & chilli in napolitana sauce	entrée \$12 / main \$16
BOLOGNAISE Ground beef, herbs, vegetables in a fresh tomato sale	entrée \$13 / main \$17 uce
BOSCAIOLA Bacon, mushroom, shallots in a fresh herbed cream ADD CHICKEN	entrée \$13 / main \$18.50 sauce \$2.00
CARBONARA Egg, bacon, shallots in a cream sauce	entrée \$14 / main \$19
CARMEL'S SPECIAL Bacon, onion, mushroom, eggplant & sun-dried tom	entrée \$14.50 / main \$19 natoes in a cream and tomato sauce
CHICKEN RISOTTO (GF) Risotto with chicken breast, mushroom, onion, sun-	\$21 dried tomatoes and herbs
SEAFOOD RISOTTO (GF) Risotto with fresh seafood and herbs	\$24
LASAGNA Ground beef, cheese & tomato in layers of pasta she	\$17 eets
MARINARA Fresh seafood & herbs in napolitana sauce	\$23.5

ROMANA entrée \$14 / main \$19
Chicken breast, bacon, onion, mushroom, eggplant
in a cream and tomato sauce

VEGE entrée \$13 / main \$17Capsicum, onion, mushroom, carrot, broccoli in a

entrée \$12 / main \$16

WEDGES

PENNE PESTINO \$19.50

Chicken breast onion, mushroom in a pesto cream sauce

NAPOLITANA

SALADS

Add Marinated Chicken +\$4

ITALIAN SALAD	\$12
Iceberg lettuce, tomato, cucumber, capsicum, olives & carrot in a light dressing	
CEASAR SALAD	\$13
Cos lettuce, bacon, croutons & parmesan in a homemade caesar dressing	
GREEK SALAD	\$13
Iceberg lettuce, tomato, cucumber, fetta cheese, olives & onion in a light dressi	ng
PEAR AND ROCKET SALAD	\$16.5
Fresh rocket, pear and walnuts topped with homemade white vinegar	
POMODORO & BUFFALO MOZZARELLA	\$17.5
Cherry tomatoes, roma tomatoes & buffalo mozzarella, fresh basil topped with	
balsamic glaze	

CHEF'S SPECIALS

\$18.50
\$18.50
\$19.50
\$13.50
½ \$21 FULL \$39

SIDES

HERB or GARLIC CRUST	Small \$6.5 / Medium \$11
PIZZA BRUSCHETTA	Small \$11 / Medium \$17
GARLIC BREAD	\$4.5
CHEESE GARLIC BREAD	\$5
SPECIAL GARLIC BREAD Cheese, salami & mushroom	\$6.5
BOWL OF CHIPS	\$6

KIDS

CHICKEN NUGGETS AND CHIPS

granules encased in rich dark chocolate

	- W
FISH AND CHIPS	\$8.5
SPAGHETTI BOLOGNAISE	\$9
KIDS ICE CREAM	\$5
With a topping choice of Vanilla Strawberry or chocolate	

DESSERTS

GELATO \$8

BACIO - A unique blend of hazelnut gelato swirled with chocolate and hazelnut

GIANDUIOTTO - A centre of hazelnut gelato surrounded by chocolate gelato smothered with a layer of toasted hazelnuts and dark chocolate pieces.

LEMON - Refreshing lemon gelato served in a lemon skin shell

MANGO - Enjoy the flavour of the tropics with a mango dessert enhanced with a crisp coating centred with a Cointreau filled choc ball.

PASSIONFRUIT - Exquisite passionfruit gelato veiled by a layer of rich dark chocolate.

TARTUFO - A delightful harmony of chocolate gelato and almonds covered in dark chocolate topped off with a cherry

PINEAPPLE - Pineapple sorbetto served in the natural fruit shell.

STICKY DATE PUDDING

With home sauce and Vanilla Ice-cream

\$10.5

CATERING, FUNCTIONS AND BAREFOOT BOWLS AVAILABLE

Please speak to a member of the JC's team to discuss further details or contact us on either:

9939 9744 | 0414 661 565