

# The PENNY BLACK

## PIZZAS

<u>Margherita</u> Napoli, basil, mozzarella (V)	10
<u>Mediterranean</u> Napoli, mozzarella, grilled zucchini, grilled capsicum, semi dried tomato, olives, feta (V)	10
<u>Poncho</u> Napoli, mixed beans, corn chips, jalapenos, mozzarella, sour cream and fresh salsa (V)	10
<u>Tragic Mushroom</u> Chilli and garlic roasted mushrooms, mozzarella, rocket, shaved parmesan, lemon wedge (V)	10
<u>Smashing Pumpkin</u> Mascarpone base, spinach, pumpkin, mozzarella, pine nuts (V)	10
<u>Calabrese</u> Napoli, mozzarella, Calabrese salami	10
<u>Meat me at the Penny</u> Napoli, mozzarella, bacon, ham, pulled pork, smokey BBQ sauce	10
<u>Tandoori Chicken</u> Peppers, red onion, mozzarella, minted yogurt	10
GF option +3 • Vegan cheese +2	

## TO SHARE

<u>Shoe string fries</u> with Penny's special sauce	9
<u>Sweet potato chips</u> with cayenne lime veganise (VG)	9
+ Poutine	+2
+ Pulled pork	+4
<u>Southern fried chicken basket</u> with ranch sauce	12
<u>Buffalo wings</u> with blue cheese sauce	12
<u>Popcorn cauliflower</u> with green chilli chutney (VG)	10
<u>Salt &amp; Pepper Calamari</u> with sweet chilli sauce	14

## SALADS

Chickpea and potato with watercress, tomato, red onion, mint, coriander and tamarind dressing (VG,GF)	14
Beetroot, goats cheese, fennel, spinach and walnuts with a maple vinaigrette (V,GF)	14

## BURGERS

All served with fries	
Premium beef patty, American cheese, lettuce, onion, tomato, Detroit pickles, Penny's special sauce	15
Southern spiced buttermilk fried chicken, cheese, coleslaw, chipotle mayo	15
Crispy beer battered rockling, cucumber, watercress, fennel with dill and coriander mayo	15
Grilled field mushroom, halloumi, lettuce, tomato, pickle aioli, jalapeno salsa (VG OPTION)	15
GF bun +3 • Vegan cheese +2	

## PLATES

<u>Penny's parma</u> Served with fries and salad	17
<u>Penny's Eggplant parma</u> served with fries and salad (VG)	15
<u>Fish &amp; Chips</u> Crispy beer battered rockling with fries, mushy peas and tartar sauce	17

## DESSERT PIZZA

<u>Pavlova</u> Mascarpone, mixed berries, passion fruit, meringue, icing sugar	5
<u>Chocolate</u> Mascarpone, belgium dark chocolate, icing sugar	5

## DAILY SPECIALS

<u>EVERYDAY - 6 till 6</u> Basics, house wine, Melbourne Bitter & Bertie Cider Schooners 4pm - 6pm	6
<u>WEDNESDAY - Parmas</u>	10
<u>THURSDAY - Pizzas</u>	5
<u>FRIDAY - Burger</u> + Can of CBCO.	10 +5

(GF) - GLUTEN FREE

(V) - VEGETARIAN

(VG) - VEGAN

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## SPARKLING

<u>Redbank Emily Cuvee NV</u> King Valley, VIC	8	38
<u>Riccadonna Prosecco NV</u> Piedmont, Italy	9	40
<u>Ginger Prince Sparkling Rose</u> Strathbogie, VIC	12	55

## WHITE WINE

<u>Caves Coast Sauvignon Blanc</u> Margaret River, WA	8	35
<u>Fowles Small Batch Chardonnay</u> Strathbogie, VIC	11	50
<u>Larry Cherubino Field Blend</u> Great Southern, WA	12	55
<u>Fowles Are You Game Pinot Grigio</u> King Valley, VIC	10	45
<u>Yalumba Moscato</u> Barossa, SA	10	45

## ROSÉ

<u>Bouchard Aine et Fils Rose de France</u> Southern France	10	42
<u>Rutherglen Estate Rose</u> Rutherglen, VIC	9	40

## RED WINE

<u>Union Hill Shiraz</u> Central, VIC	8	35
<u>Josef Chromy Pinot Noir</u> Northern, TAS	13	60
<u>Alamos Malbec</u> Mendoza, Argentina	10	45
<u>Mesta Organic Tempranillo</u> Ucles, Spain	9	40
<u>Chaffey Bros Synonymous Shiraz</u> Barossa Valley, SA	11	50

## COCKTAILS

### STAFF PICKS

<u>Millionaire</u> Pampero Blanco, Sloe Gin, Apricot Brandy, Lime	18
<u>Espresso Martini</u> Vodka, Cold drip coffee, Kahlua, Licor 43	18
<u>El Diablo</u> Espolon Tequila, Blackcurrant, Lime, Gingerbeer	18
<u>Negroni</u> Campari, Gin, Sweet Vermouth	20
<u>Long Island Iced Tea</u> Gin, vodka, rum, tequila, Curacao, coke, lemon	19

### SOURS

Your choice of spirit or liqueur <u>Sloe gin</u> <u>Whiskey</u> <u>Amaretto</u> (these can be made vegan)	18
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### SPRITZ

<u>Aperol</u> <u>Pimms &amp; Grand Marnier</u> <u>Chambord &amp; house infused gin, cinnamon &amp; mint</u> <u>Peach liquor &amp; boozy ginger beer</u>	14
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### FROZEN DAIQUIRIS

<u>Strawberry</u> Pampero Blanco, strawberry liqueur, fresh strawberries and lime	18
<u>Watermelon &amp; Mint</u> Pampero Blanco, watermelon liqueur, fresh watermelon, lime and mint	18
<u>Mango &amp; Passionfruit</u> Pampero Blanco, mango liqueur, passoa, passionfruit and lime	18
<u>Pina Colada</u> 3 Rums, fresh pineapple, coconut, aromatic bitters and lime	18