

HAND STRETCHED PIZZA SELECTION

Vegan Pizza Base 🌱

(# Gluten Free Pizza Bases Available \$5) (Vegan Options, Vegan Cheese \$3)
 Extras: Prawns \$5.5, Anchovies \$4
 Chicken, Pepperoni, Calabrese, Salami, Ham \$4.5,
 Capsicums, Spinach, Caramelised Onions, Olives, Mushrooms, Shallots \$3.5
 Extra: Cheese \$3, Bocochinni \$3

All Pizza's Are Topped With Cheese

Margherita Oregano, Tomatoes, Fresh Basil Leaves & Bocconcini	\$22
Vegetarian Mushrooms, Spinach, Onions, Capsicums, Pineapple & Olives	\$24
Tandoori Chicken Marinated Chicken, Red Onions, Red Capsicums & Yoghurt Mint Sauce, Spinach	\$24
Pepperoni Pepperoni & Mozzarella Cheese	\$23
Bbq Chicken Roasted Chicken, Peppers, Spinach, Onions, Bba Base & Mozzarella Cheese	\$25
Hawaiian Shaved Ham, Pineapple And Mozzarella Cheese	\$23
Calabrese Olives, Calabrese Salami, Onion, Capsicums & Basil	\$24
Italian Meat Feast Mild Salami, Chorizo, Ham And Bacon	\$25
Gamberi King Prawns, Garlic, Rocket Leaves, Fetta Cheese, Onion	\$26
Napolitano Anchovies, Tomatoes, Olives, Oregano Flakes, Basil & Mozzarella	\$24
Prawns & Chorizo Marinated Prawns, Mild Chorizo, Bocconcini Cheese & Spinach	\$26
Supreme Pizza Sliced Mild Pepperoni, Ham, Red Onions, Capsicums, Olives, Mushrooms, Spinach, Pineapple & Pizza Cheese	\$26
Pesto Chicken Pizza Pesto Base, Mozzarella Cheese, Marinated Chicken, Caramelised Onions & Chilli Aioli.	\$24
Funghi Pizza Garlic And E.v.o.o. Base, Fresh Mushrooms, Mozzarella Cheese, Buffalo: Milk Ricotta, Fresh Basil, Rocket Leaves And Truffle Infused Olives Oil.	\$25
BBQ Meatlover Pizza BBQ Base, Mozzarella Cheese, Pepperoni, Calabrese Salami, Ham, Bacon, Chicken, Pineapples And Peppers.	\$27
Sopressa Pizza Tomatoes Sauce, Mozzarella Cheese, Fresh Basil, Sopressa Salami, Olives,	\$25
Capricciosa Pizza Tomatoes Base, Mozzarella Cheese, Shaved Ham, Olives, Mushrooms & Artichoke Hearts	\$25
Peri-Peri Chicken Pizza Tomatoes Base, Mozzarella Cheese, Peri-Peri Chicken, Red Peppers, Peri- Peri Sauce & Onion	\$24
Pizza Bianca Crushed Garlic, Fresh Rosemary & Bocconcini	\$17
Nutella Pizza Strawberries, Vanilla Ice Cream, Icing Sugar	\$17
Seafood Pizza Garlic and olive oil Base, Mozzarella, Prawns, Squid, Barramundi, Onions and Rocket	\$29
Pulled Pork Pizza BBQ Base, Mozzarella, Baby Spinach, Pulled Pork, Roasted Peppers, onions and Feta Cheese	\$27

PIZZA BREADS \$15

Vegan Pizza Base 🌱

All The Herb And Pizza Breads Are Made On 11" Inches Pizza Base.

- Tomato Sauce And Cheese
- Pine Nut Pesto And Parmesan
- Garlic & Olive Oil
- Italian Herb & Olive Oil
- Garlic And Cheese

HOMEMADE PASTAS & RISOTTOS

Timing - 5pm to 9pm

Gluten Free Pasta Available \$4.5

All Pasta And Risotto Dishes Are topped With Parmesan Cheese

Beef Lasagne Homemade Layered Pasta Sheets, Slow Cooked Beef With Bechamel Sauce	\$25
Ravioli (N) Homemade Ricotta Cheese & Spinst oll With Napolitana, Basil And Pine Nut Pesto Sauce	\$27
Spaghetti Bolognese Slowly Simmered Meat Sauce Pasta	\$25
Spaghetti Prawns Garlic Tossed King Prawns, Fresh Dices siatoes, Fresh Basil, White Wine, Olive Oil & Fetta Cheese	\$27
Spaghetti Carbonara Bacon & Mushrooms Creamy Sauce, Garlic, white Wine	\$25
Penne Chicken & Pesto (N) Chicken Breast Pieces, Basil & Pinenut Pesto In A Creamy. Sauce With Rocket	\$25
Penne Amatriciana Pepperoni, Olives, Capsicums And Chilli in A Red Wine & Napolitana Sauce	\$25
Gnocchi Arrabiata Fresh Diced Tomatoes, Fresh Chilli, Fresh Basil With Napolitana Sauce	\$26
Gnocchi Gorgonzola Homemade Gnocchi In A Creamy Blue Cheese Sauce	\$26
Risotto Chicken & Mushrooms (GF) Arborio Rice In A Creamy Chicken & Mushroom Sauce Finished With Baby Spinach	\$24
Risotto Gamberi (GF) Risotto With King Prawns Chilli & Rocket In A Napolitana Sauce	\$27
Vegetarian Risotto (GF) Seasoned mix vegetables with Napoletana sauce	\$24
Mushroom & Lemon Chilli Spaghetti Olive Oil, Garlic, Lemon, Chilli, Parsley With Spaghetti Pasta	\$25
Seafood Spaghetti Prawns, Squid, Barramundi cooked with Napolitana Sauce, Parsley, Dish of cream & Parmesan	\$32
Macadamia Spaghetti Sundried Tomatoes, Crushed Macadamia, Cream, Basil Pesto	\$25
Penne Saltata Bacon, Chilli, Beef Bolognese, Touch Of Cream, Parsley With Penne Pasta	\$27
Ravioli Burnt Butter Cooked In Butter And Sage Sauce With Walnuts And Parmesan	\$27

HOMEMADE DESSERTS

Tiramisu Homemade Coffee And Kahlua Flavoured Sweet	\$13
Panna Cotta (GF) Homemade Delicate Vanilla Infused Creamy.Custard	\$12
Chocolate Mousse (GF) Homemade Light & Rich Made By Traditional Method	\$13
Gelato (GF) 1 Scoop \$5.5 2 Scoop \$9.5 3 Scoop \$12	
Nutella Pizza (Strawberries, Vanilla Ice Cream, Icing Sugar)	\$17
Waffles (Berries, Vanilla Ice Cream, Waffle Cone, Chocolate Sauce)	\$18

SIDES

Bowl Of Chips With Tomato Sauce Add Gravy \$2.	\$8
Potato Wedges With Sweet Chilli & Sour Cream	\$12
Bowl Of Sweet Potato Chips	\$12
Buttered Beans	\$12
Bowl Of Steamed Seasonal Vegetables	\$14

(GF) - Gluten Free | (V) - Vegan | (N) - Nuts:

VanillaPod
FOOD & ESPRESSO BAR



VanillaPod
FOOD & ESPRESSO BAR

Breakfast - Lunch - Dinner
Catering for Big Groups available

Contact : (02)6162 1122 | vanillapod05@gmail.com | Online Order : www.vanillapodkingston.com.au

HOT AND COLD BEVERAGES

Sml \$4.20 Med \$5 Large \$6

Coffee

Flat White, Latte, Cappuccino, Long Black, Short Black, Piccolo Latte

Cakes

Please see the Cake Display Inside For Our Housemade Cakes

Hot Drinks

Mocha, Dark Hot Chocolate, White-Hot Chocolate, Chai Latte, Turmeric Latte, Matcha Latte, Beetroot Latte

Extra \$0.5

Tea

Royal English Breakfast, Earl Grey, Pure Green Tea, Perky Peppermint, Lemon Grass & Ginger, Sunny Camomile, Chai Sutra

\$4.5

Affogato

Vanilla Ice Cream Topped With A Shot Of Hot Espresso

\$5.5

Babyccino

Extra - Coffee Shot, Decal, Vanilla, Hazelnut, Caramel Milks - Bon-Soy, Almond Milk, Lactose Free, Coconut Milk

\$1.5

Extra \$0.5
Extra \$1

ICED DRINKS

All ice Drinks Are Made With Ice Cream, Milk & Topped With Whipped Cream
Coffee, Mocha, Chocolate, Chai \$7

Iced Long Black, Iced Latte \$6

(Without Cream or Ice Cream)

FRESHLY SQUEEZED JUICE \$11

Apple, Orange, Watermelon, Carrot & Orange, Apple & Watermelon, Mixed Juice

SMOOTHIES \$10

Super Berry

Mixed Berries With Vanilla Yoghurt & Apple Juice.

Mango Tropicana

Mango, Banana & Pineapple Juice

Banana & Berry

Banana, Berries And Almond Milk

Banana & Honey

Banana, Honey With The Almond Milk

Extra - Protein Shake Mix \$2

MILK SHAKES & THICK SHAKES

Milk Shakes \$7.5
Thick Shakes \$9

Chocolate, Caramel, Strawberry, Vanilla, Cookies and Cream

Add Malt \$2

DRINKS

Glass Bottle of Soft Drinks 330ML \$5.5
Coke, Coke Zero, Diet Coke, Fanta, Sprite, Lift

Ginger Beer 350ML \$5.5

Lemon Lime Bitters \$7.5

Ice Tea \$5.5

San Pellegrino Sparkling Water \$6
500ML

BEERS

Cascade Light	\$9
Carlton Draught	\$9
Peroni Nastro Azuro Italy	\$9
Corona Mexico	\$9
Coopers Pale Ale	\$9
Capital Pale Ale (5%)	\$12
Bent Spoke Crankshaft (5.8%)	\$12
Heineken Zero	\$9
Great Northern	\$9
4 Pines Pacific Ale	\$9
Mountain Goat	\$9

CIDER

Apple Cider, Pear Cider \$10 | Strawberry Lime Cider \$12

SPARKLING WINES

Cora Prosecco King Valley Vic. 200 ML Lightly Fruity With Crisp Acid Backing And A Medium Dry Finish	\$14
Masterpeace: Pink Moscato Nth. West Victoria 200 ML Sweet And Lightly Fizzy With Tropical Fruit Flavours	\$13
Asti: Riccadonna Spumante; Italy Sweet And Fizzy With Clean Fresh Green Melon Fruit Flavours	\$38

RED WINES

		
	GLS	BTL
Masterpeace Rosé	\$10	\$30
House Dry Red: Cabernet Blend Medium Bodied With Fresh Berry Fruit & Very Light Tannins.	\$9.5	\$29
Riverby Pinot Noir Rosé Marlborough NZ Elegant and Dry With Light Strawberry And Cherry Fruit Characters	\$36	
Coonawarra Estate: Shiraz Coonawarra SA. A Traditional Style; Full Bodied With Rich Dark Berry Fruit Flavours & Smooth Fine Tanins.	\$11	\$35
Chianti Or Sangiovese; Italy Full Flavoured & Approachable With A Medium Body & Fine Dry Tannin.	\$38	
The Inventor; Merlot; McLaren Vale Sth Aust. An Excellent Varietal Example With Good Ripe Plummy Fruit & A Medium To Full Body.	\$33	
Boisterous: Cabernet Sauvignon A Generously Flavoured Style With Good Varietal Fruit & Soft Chalky Tannins In Support.	\$11	\$34
Nugan Shiraz; McLaren Vale South Australia Robust & Full Flavoured With Concentrated Dark Fruit & A Balanced Oak Complexity.	\$38	
Reschke Malbec: Limestone Coast S.A. A Smooth Richly Flavoured Style With Ripe Plum And Mulberry Fruit And Chalky Polished Tannins.	\$11	\$39
El Paso: Tempranillo Shiraz; Spain Medium To Full Bodied With Elegant Fruit And Fine Light Tannins.	\$36	
Italian: Lambrusco; Italy Soft Sweet Red Berry Fruit With Light Acid Support, Low Alcohol & A Light Fizz.	\$39	

B.Y.O. Bottled Wine Only Corkage \$10 Per 750ML

MOCKTAILS

Passionfruit Colada Pineapple Juice, Coconut Cream, Passionfruit, Lime Juice	\$14
Virgin Mojito Lime Juice, Mint, Simple Syrup, Sparkling Water, Crushed Ice	\$14
Raspberry Flamingo Lemonade, Rasperry Cordial, Club Soda, Lemon Slice	\$14

COCKTAILS

Mimosa Champagne & Orange Juice	\$15
California Surfer Cocorit Rum, Ingermeister, Pineapple Juice	\$18
Green Hawallan Light Rum Green Melon Midori, Pineapple Juice	\$19
Aperol Spritz Prosecco, Soda Water, Aperol	\$15
Espresso Martini Vodka, Kahlúa, Espresso Coffee	\$18
Mojito Rum, Soda Water, Lime Juice, Mint	\$16
Margarita Tequila, Cointreau, Lime Juice	\$18
Old Fashion Bourbon, Soda Water, Angostura Bitters	\$16
Strawberry Daiquiri Strawberry Vok, White Rum, Lime Juice, Suger Cane Syrup	\$18
Pina Colada White Rum, Pineapple Juice, Lime Juice, Coconut Cream	\$18

WHITE WINES

		
	GLS	BTL
Moscato Italian: Moscato Italy Soft Sweet Green Melon Fruit With Acid Support Low Alcohol. And A Light Fizz	\$38	
House Dry White: Chardonnay Blend; South East Australia Fresh And Crisp With Tangy Fruit And A Dry Finish.	\$10	\$29
Talinga Park: Sauvignon Blanc; South East Australia Easy Drinking With Good Fruit Flavour And Fine Light Tannins.	\$11	\$32
Italian: Pinot Grigio; Delle Venezie Italy Medium Bodied With Dry Pear Like Flavours Backed By A Gentle Acid Structure.	\$37	
The Colony; Hillcrest Riesling; Coonawarra South Australia Crisp Varietal Fruit Showing Citrus & Lime Characters With A Nice Dry Finish.	\$10	\$35
The Inventor: Chardonnay; Padthaway South Australia A Lovely Elegant Style With Good Varietal White Peach Fruit And A Well Balanced Light Oak Treatment.	\$33	
Riverby: Sauvignon Blanc; Marlborough N. Z. A Fuller Bodied Style With Rich Passionfruit And Other Tropical Fruits Flavours & A Classic Sav.blanc Herbaceousness Before A Crisp Dry Finish.	\$41.5	
Reschke Pinot Gris: Limestone Coast S.A. A Modern Full Flavoured Style With Crisp Pear And Green Apple Characters - Fresh And Tasty	\$11	\$37
Kopu: Sauvignon Blanc; Marlborough N.Z. A Well Balanced Full Flavoured Wine With Smooth Herbaceous Fruit And A Clean Dry Finish.	\$38	
Ulithorne: Maranne Viognier McLaren Vale SA A Full Flavoured Rhone Valley (France) Blend With Medium Body And Good Texture.	\$44	

PREMIUM WINES

H & J Alena Cabernet Sauvignon	\$98
H & J Alena Chardonnay	\$98
Ladbroke Grove Shiraz	\$72
Riverby Est. Pinot Gris	\$62

SPIRITS

All Spirits Are Served 30ML In 1 Serve, Extra Shot \$9
Scotch & Coke Black Label Or Red Label, Coke, Ice Cubes
Gin & Tonic Bombay Sapphire, Schweppes Tonic, Lime, Ice Cubes
Bourbon & Cola Jim Beam Bourbon, Cola & Ice Cubes
Vodka & Soda Smirnoff, Schweppes Soda, Lime & Ice Cubes
Rum & Coke Bundaberg, Coke, Ice Cubes

Tequila El Jimador \$11 Or Patron Xo Café

Jack Daniel With Your Choice Of Mixer
Flavoured Liquors:
Irish Baileys W Cream
Hazelnut Frangelico, Lime & Soda
Melon Midori & Lemonade
Coffee Kahlua With Coffee Shot, Cream, & Whipped Cream
Limoncello On Ice

DINNER MENU

STARTERS / ENTREE

Garlic Bread Sliced Crusty Bread Tea	\$8	
Pizza Bianca Crushed Garlic, Fresh Rosemary, & Buffalo Bocconcini	\$17	
Warm Bruschetto Tomato, Spanish Onions, Fresh Basil oriented olive oils & Baked With Parmesan	\$14	
Arancini Balls Panko crumbed Golden, Buffalo Boconccini, Mushroom & Risotto Balls, Basil Pinenut Pesto & Baby Beet & Rocket Leaves	\$18	\$22
Salt & Pepper Squid (GF) Lightly Fried S/W Rocket Parmesan Salad & Homemade.	\$18	\$22
King Prawns Skewers Lime And Garlic Marinated Prawn Skewers With Pearl Couscous Baby Spinach Salad	\$18	\$22
Mix Platter Mix Platter 2 X Prawns Skewers 5 X Lemon Pepper Squids X 3 Arancini With Italian Bread	\$32	

MAINS

ENTREE

Chicken Schnitzel Freshly Crumbed And deep fried Chicken Breast with Chips, House Salad & Gravy	\$24
Chicken Parmigiana Topped With Ham, Napolitana And Mozzarella Cheese S/W Chips & House Salad	\$26
Chargrill Chicken Breast Marinated chargrilled chicken breast served with creamy mash and vegetables with mushroom gravy	\$28
Chicken Camembert (GF) Chicken Breast Stuffed With Camembert Cheese, Ham and Spinach S/W Green Beans & Potato Mash	\$28
Pork Belly Slow Cooked Pork Belly, Sweet Potato Chips & Coleslaw	\$27
Lamb Shank (GF) Slow Cooked Lamb Leg In Red Wine & Tomato Sauce S/W Buttered Beans & Creamy Mash Potatoes	\$28
Atlantic Salmon Pan Seared Salmon Fillet S/W Rocket Leaves, Homemade Rice Balls, Lime & Chilli Aioli & Lemon Slice	\$29
Veal Funghi Veal Medallions Cooked In Mush Sauce, Mash Potato & Veg	\$30
Veal Saltimbocca Veal Medallions, Prosciutto, Wine, Sage, Napoletana Sauce S/W Steamed Vegetables And Rocket Salad	\$32

CHARGRILLED STEAKS

(Cooked To Your Liking)

Sauces: Gravy, Mushroom, Pepper Gravy, Smokey BBQ Sides: (Please Choose Any 2 Sides) Mash Potatoes, Green Beans, Chips, Salad	
Rump Steak 350 gm Black Angus Prime Steak	\$30
Sirloin Steak 300 - 350 gm 100 Days Grass Fed Beef	\$32
Surf & Turf 400 gm Grain fed Black Angus Steak with Garlic Prawn Sauce	\$42

KIDS MEAL \$15

Napolitana Penne Pasta With Tomato Sauce & Cheese
Bolognese Penne Pasta With Beef Sauce And Parmesan Cheese
Chicken Schnitzel With Chips And Tamato Sauce

SALADS

Add Chicken Or Avocado \$4

Italian Salad (GF, V) Mix Lettuce, Onions, Cucumbers, Tomatoes & Olives With House Dressin	\$13
Rocket & Parmesan (GF) Rocket Leaves, Reddish & Aged Parmesan Cheese With Balsamic Dressing	\$13
Sweet Bell Pepers And Fetta (GF) Roasted Peppers, Mixed Leaves, Crumble Fetta & Italian Dressing	\$14
Spinach & Couscous (V) With Italian Dressing	\$14