

HOMEMADE DESSERTS

- Tiramisu** \$13
Coffee-soaked lady fingers and creamy mascarpone cheese, topped with a dusting of cocoa.
- Vanilla Panna Cotta (GF)** \$12
A silky and velvety Italian delight, infused with vanilla beans accompanied by fresh strawberries
- Chocolate Mousse (GF)** \$13
A rich, smooth dessert made with the finest dark chocolate, whipped to perfection with whipped cream and strawberries.
- Nutella Pizza** \$18
A warm, freshly baked dessert pizza with creamy Nutella, topped with sweet strawberries, a scoop of vanilla ice cream, and a dusting of icing sugar.

Mousse ♥ Tiramisu , Velvety Panna Cotta, Nutella, Mousse



Panna Cotta, Nutella, Mousse Tiramisu , Velvety ♥ Panna Cotta, Nutella,

♥ Tiramisu , Velvety Panna Cotta, ♥ Nutella, Mousse Tiramisu ♥ Velvety

Mousse ♥ Tiramisu , Velvety Panna Cotta, Nutella, Mousse

(GF) - Gluten Free | (V) - Vegetarian | (N) - Nuts

BYO BOTTLE OF WINE \$12

BYO CAKE \$12

PUBLIC HOLIDAY SURCHARGE 15%

WE CATER LARGE GROUPS & PARTIES

2/35 Kenndy St, Kingston

(02) 6162 1122

www.vanillapodkingston.com.au

VanillaPod

PIZZA & PASTA BAR

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PIZZA & PASTA BAR

(Gluten Free)

HOT AND COLD BEVERAGES

Sml \$4.50 Med \$5 Large \$6

COFFEE

Flat White, Latte, Cappuccino, Long Black

Short Black (Espresso), Piccolo Latte, Macchiato

\$4

Extra \$0.5

HOT DRINKS

Mocha, Hot Chocolate, White hot Chocolate, Chai Latte, Turmeric Latte, Matcha Latte, Beetroot Latte

AFFOGATO

Vanilla ice cream topped with a shot of hot espresso

\$6

Babyccino

\$1.5

TEA

\$5

English Breakfast Tea, Earl Grey Tea, Green Tea & Jasmine, Leaves of Peppermint, Chamomile, Lemon & Ginger, Chai Tea

Extra - Coffee Shot, Decaf, Vanilla, Hazelnut, Caramel Milks - Soy Milk, Almond Milk, Lactose Free, Oat Milk

Extra \$0.5

Extra \$1

CAKES

Please see the Cake Display Inside for Our House made Cakes

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

(Without Cream or Ice Cream)

\$6

FRESHLY SQUEEZED JUICE \$11

Apple | Orange | Carrot | Watermelon

Apple & Orange

Apple, Carrot & Orange

Apple, Orange & Watermelon

SMOOTHIES \$12

Super Berry GF (Mixed Berries With Vanilla Yoghurt & Apple Juice)

Mango Tropicana GF (Mango, Banana & Pineapple Juice) Dairy Free

Banana & Berry GF (Banana, Berries & Almond Milk) Dairy Free

Banana & Biscotti (Banana, Biscotti, honey, vanilla ice cream & milk)

Extra - Protein Shake Mix \$2

MILK SHAKES & THICK SHAKES

Choose any flavour (Chocolate, Caramel, Strawberry, Vanilla, Cookies and Cream)

Milk Shakes

\$7.5

Thick Shakes

\$9.5

Add Malt \$2

DRINKS

Soft Drinks (Coke, Coke Zero, Fanta, Sprite)

\$5.5

Ginger Beer / Ice Tea (Peach / Lemon)

\$6

Lemon Lime Bitters

\$8

San Pellegrino Sparkling Water 500 ML

\$6.5

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, Raspberry Cordial, Club Soda, Lemon Slice

\$13



SPARKLING WINES

Prosecco – South East Australia (200ml) \$15

Lightly fruity with crisp acid backing and a medium-dry finish.

Moscato – South East Australia (200ml) \$13

Sweet and lightly fizzy with tropical fruit flavours.

Riccadonna Prosecco – Italy (750ml) \$39.00

Sweet and fizzy with clean fresh green melon fruit flavours

B.Y.O. bottled wine only – corkage \$12.00 per 750ml

RED WINES

Masterpeace Dry Rosé – North West Victoria

Easy drinking and dry finishing with good fruit flavour and fine, light structure.



\$12

\$38

Vanilla Pod Dry Red (Cabernet Blend)

Medium-bodied with fresh berry fruit and very light tannins.

\$11

\$32

Coonawarra Estate Shiraz – Coonawarra, SA

Traditional full-bodied style with rich dark berry fruit and smooth fine tannins.

\$13

\$36

Chianti Sangiovese – Italy (DOCG)

Full-flavoured and approachable with a medium body and fine dry tannin.

\$13

\$42

Magarey Lane Merlot – Coonawarra, SA

An excellent varietal example with ripe plummy fruit and a medium-to-full body.

\$38

Archery Road Cabernet Sauvignon Barossa Valley, SA \$13 \$37

Rich and full-flavoured with ripe blackberry fruit and balanced oak complexity.

Reschke Malbec – Limestone Coast, SA

Crisp varietal fruit showing citrus and lime characters with a nice dry finish.

\$13

\$39

Pankhurst Tempranillo – Canberra Region

Light-to-medium body with dry berry fruit flavours and fine tannins.

\$39

B.Y.O. bottled wine only – corkage

\$12.00 per 750ml



WHITE WINES

Vanilla Pod Dry White (Chardonnay Blend)

South East Australia

Fresh and crisp with tangy fruit and a dry finish.



\$12

\$32

Nugan 3rd Generation Sauvignon Blanc

South East Australia

Easy drinking with good fruit flavour and fine, light tannins.

\$42

Italian Pinot Grigio – delle Venezie, Italy

Medium-bodied with dry pear-like flavours backed by a gentle acidity.

\$14

\$42

Reschke Riesling – Limestone Coast, South Australia

Fresh and crisp with tangy fruit and a dry finish.

\$12

\$38

Riverview Sauvignon Blanc

Marlborough, New Zealand

Fresh and crisp with tangy fruit and a dry finish.

\$13

\$40

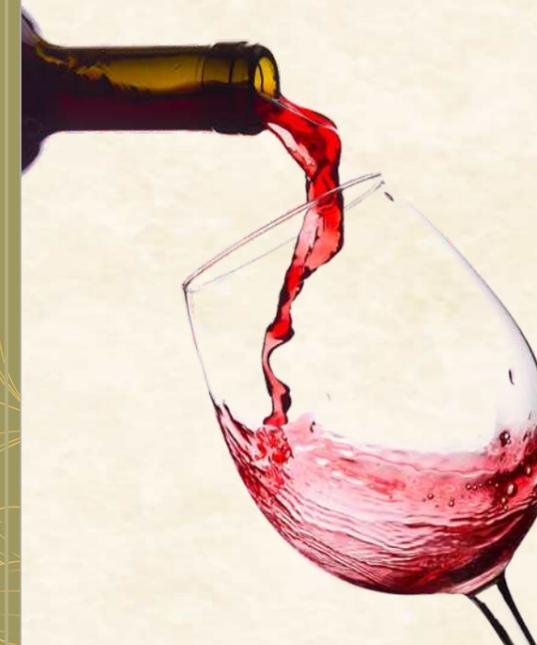
Pankhurst Marsanne – Canberra Region

Full-flavoured and crisp with varietal citrus fruit and a dry finish.

\$38

B.Y.O. bottled wine only – corkage

\$12.00 per 750ml





BEERS & CIDER

Apple Cider	\$10
Carlton Draught	\$9
Cascade Light	\$9
Great Northern	\$9
Peroni Nastro Azero - Italy	\$9
Corona - Mexico	\$9
Heineken Zero	\$9
Capital Pale Ale (5%)	\$12
Bent Spoke Crankshaft (5.8%) - Canberra	\$12

SPIRITS (1 Shot = 30 ml) \$11

Extra Shot \$9

(Mixers : Soda / Tonic Water / Coke / Coke Zero / Sprite
Orange Juice / Pineapple Juice / Apple Juice)

Scotch Whisky	Single Malt Whisky	Baileys Irish Cream
Gin	Brandy	Midori
Bourbon	Sambuca	Malibu Coconut Rum
Vodka	Frangelico	Limoncello
Rum	Kaluha	Aperol Spritz
Tequilla		



COCKTAILS

Mimosa Prosecco & Orange Juice	\$16
Green Hawaiian Light Rum Green Melon Midori, Pineapple Juice	\$20
Aperol Spritz Prosecco, Soda Water, Aperol	\$16
Passionfruit Martini Vodka, Passion Fruit Puree, Lime Juice	\$15
Spicy Margarita Tequila, triple sec, fresh lime juice, and chilli.	\$17
Limoncello Spritz Limoncello, Prosecco and Soda Water	\$16
Classic Negroni Gin, Campari, Sweet Vermout, Orange peel	\$17
Mojito Rum, Soda Water, Lime Juice, Mint	\$17
Margarita Tequila, Cointreau, Lime Juice	\$19
Pina Colada White Rum, Pineapple Juice, Lime Juice, Coconut Cream	\$19



SIDES

Add Gravy \$2 | Add Mushroom Sauce \$3

Straight Cut Chips with Tomato Sauce	\$8
Potato Wedges with Sweet Chilli & Sour Cream	\$12
Bowl of Steamed Vegetables	\$14
Sweet Potato Chips with Garlic Aioli	\$15



GRILLED STEAKS

11 AM TO 9 PM

(Cooked To Your Liking)

Choose Sides (Any 2) : Chips / Salad / Mash Potatoes / Steamed Vegetables

Sauces: Gravy, Mushroom Gravy

Rump Steak (300 gm) Black Angus Prime Steak	\$30
Sirloin Steak 300 - 350 gm 100 Days Grass Fed Beef	\$34
Surf & Turf (300 gm) Grain fed Black Angus Steak with Garlic Prawn Sauce	\$42



ALL DAY MEALS 11 AM TO 9 PM



Chicken Piccata (GF) \$28
Pan-seared chicken breast finished in a zesty lemon butter and caper sauce, served with Mash potatoes and sautéed Vegetables

Chicken Schnitzel \$22
Freshly crumbed and deep fried chicken breast with chips, house salad & gravy

Lemon Pepper Squid \$25
Lightly dusted & fried squid with chips, salad, lemon & aioli

Fish & Chips \$28
Freshly battered or grilled barramundi with chips, salad, lemon & aioli



Atlantic Salmon \$34
Pan seared Atlantic salmon fillet served with rocket pear and cherry tomatoes salad, creamy potato mash, Lemon & aioli.

Veal Funghi Scallopini \$30
Pan fried veal medallions cooked with mushrooms in a creamy white wine sauce, served with mashed potatoes and steamed vegetables.

Pork Loin (4 pcs) \$32
Served with sweet potatoes chips and rocket salad.



Chicken Parmigiana \$26
Topped with ham, napolitana sauce, parmesan & mozzarella cheese served with chips & House salad

Lamb Shank (GF) \$30
Slow cooked lamb leg in red wine, rosemary & tomato sauce served with steamed vegetables & creamy mash potatoes



TOAST OPTIONS

Cantina Sourdough Toast	\$8
Gluten Free Toast	\$8
Wood Fired Italian Bread	\$8.5

SPREAD OPTIONS

Strawberry jam, Peanut Butter, Vegemite



BREAKFAST MEAL

Eggs on Toast \$12
Two free-range eggs cooked your way — fried, scrambled, or poached served on toasted Italian bread.

Deluxe Egg & Bacon Roll \$13
Double egg and crispy bacon layered with melted cheese and house-made tomato relish, served in a warm roll.
Make a combo, add a medium Coffee \$15

Brekky Burger \$15
Juicy beef patty, baby spinach, crispy bacon, fried egg, and tomato relish stacked in a toasted bun.

Big Breakfast \$24
Your choice of eggs on toast, crispy bacon rashers, golden hash brown, grilled tomato, mild sausage, and sautéed mushrooms.

Avocado & Feta Smash \$22
Coriander, lime, and ginger-infused smashed avocado topped with crumbled feta on toasted cantina sourdough — bright, fresh, and full of flavour.



Classic Omelette \$22
Fluffy three-egg omelette filled with champagne ham, melted tasty cheese, and tomato, served with spinach and buttered toast.

Eggs Benedict \$20
Two perfectly poached eggs on toasted sourdough with hollandaise sauce. Choice of bacon, smoked salmon, or shaved ham.

French Toast \$20
Thick slices of bread soaked in an egg custard, baked until golden, and served with fresh berries, maple syrup, and whipped cream.

Homemade Buttermilk Pancakes \$20
Stack of soft, fluffy pancakes with maple syrup, fresh berries, banana, and a scoop of vanilla ice cream.

Mushroom & Pesto Bruschetta \$20
Sautéed mushrooms tossed in garlic butter and herbs, served on toasted turkish bread with basil pesto, rocket leaves, & halloumi.

Vegan Breakfast \$24
Sourdough Toast, Grilled tomatoes, Wilted Spinach, Grilled Mushrooms, Hass Avocado, Hash Brown, Baked Beans

Vanillapod Breaky \$24
A Wholesome plate featuring Beetroot, poached eggs, smashed avocado, sauteed spinach, cherry tomatoes, and toasted sourdough

Mediterranean Shakshuka \$24
A vibrant Mediterranean classic featuring poached eggs simmered in a rich tomato sauce, roasted peppers, feta cheese and toasted sourdough bread.
Choose from :- Pepperoni / Spicy Calabrese Salami / Mushrooms

ADD EXTRAS WITH ANY BREAKFAST MEAL

Halloumi	\$3.5
Smoked Salmon / 2 Hash Brown / 2 Bacon Rashers / 2 Eggs	\$5 Ea
Avocado / Grilled Mushroom / Grilled Tomato / Wilted Spinach	\$4.5 Ea
Hollandaise Sauce	\$2Ea



DELICIOUS BOWL Till 2 PM

Granola \$22
House-made toasted granola served with creamy Greek yogurt, fresh seasonal fruits, and a drizzle of honey, Toasted Coconut, overnight soaked chia seeds

Extra Sauces:
 Homemade Aioli \$1 Homemade Relish \$1
 Smokey BBQ, American Mustard, Tomato, BBQ
 (Allergy Alerts - Nuts - N, Gluten Free - GF, Vegan - V)

GOURMET SANDWICHES Till 3 PM
 (Fresh or Toasted)

- Smoked Salmon** \$14.5
Spinach, Spanish Onions, Capers & Cream Cheese On a Soft Turkish Bread
- Hawaiian** \$13.5
Smoked Ham, Cheese, Tomato, Spinach, Pineapple & aioli On Turkish Bread
- Blat with Chips** \$21
Freshly prepared sandwich with crispy bacon, mix lettuce, sliced Tomatoes, fresh avocado on lightly toasted turkish bread aioli & chips
- Steak Sandwich** \$22
Open faced on woodfired italian bread, lettuce, Tomatoes, caramelised Onions, sliced beetroot, melted cheese & BBQ sauce with chips
- Pesto Chicken Sandwich** \$16
Creamy Pesto Chicken, mozzarella, caramelised onion, spicy mayo on Turkish bread



FRESH SALADS 11 AM TO 9 PM

- Add Chicken \$5 Add avocado \$4.5
- Caesar Salad** \$16
Baby Cos Lettuce, Crispy Bacon, Croutons, Aged Parmesan Cheese, Boiled Egg & Homemade Caesar Dressing
 - Orange Almond Salad (GF, V, N)** \$16
Mixed Leaves, Roasted Almond Flakes, Radish, Orange & Spinach & Italian Dressing.
 - Italian Salad (GF, V)** \$14
Mix Leaves, Cucumber, Tomato, Onion, Kalamata Olives & Italian Dressing
 - Rocket & Parmesan (GF)** \$15
Rocket leaves, reddish & aged parmesan cheese with balsamic dressings
 - Pear & Walnut Salad (GF, V, N)** \$15
Fresh rocket, sliced pear, toasted walnuts and parmesan flakes with balsamic dressings

GOURMET BURGERS Till 3 PM

Make it a Meal (Add extra Chips or Salad \$3)

- Add Extra
- 1 Egg, Beetroot, Pineapple, Double Cheese \$2
 - Bacon Rashers, Avocado \$4.5
 - Beef Patty \$6

- Fish Burger** \$15
Barramundi fillet, lettuce, tomato and pickle and tartar sauce
- Chicken Schnitzel Burger** \$15
Chicken schnitzel, lettuce, tomato, onion, tasty cheese, tomato sauce and aioli
- Beef & Cheese** \$15
Beef Patty, Lettuce, Spanish Onions, Cheddar Cheese, Homemade Tomato Relish, Mayo
- Veggie Burger (V)** \$16
Veggie Patty, Sliced Beetroot, Lettuce, Spanish Onions, Tomato, Halloumi Cheese, Melted Cheese & Tomato Relish
- Aussie Burger** \$17
Beef Patty, Bacon, Lettuce, Tomato, Cheddar Cheese, Sliced Beetroot, Tomato Sauce, Aussie Style Mustard, Mayo



Extra Sauces: Homemade Aioli \$1 Homemade Relish \$1
 Smokey BBQ, American Mustard, Tomato, Bbq
 Allergy Alerts - **Nuts - N, Gluten Free - GF, Vegan - V**

KIDS MENU

KIDS MEAL \$15

- Napolitana**
Penne Pasta with napolitana sauce & parmesan cheese
- Bolognese**
Penne Pasta with beef bolognese sauce and parmesan cheese
- Chicken Schnitzel**
with Chips and tomato sauce
- Chicken Nuggets**
with Chips and tomato sauce



STARTERS / ENTREE 11 AM TO 9 PM

- Garlic Bread (V)** \$8
Lightly toasted Italian bread with garlic butter
- Pizza Bianca (V)** \$17
Garlic & Olive Oil, Fresh Rosemary, Bocconcini, & Mozzarella Cheese
- Lemon pepper squid (G.F)** \$16
with aioli and lemon wedge
- Warm Bruschetta (V)** \$14
Tomato, Spanish Onions, Fresh Basil, Olive oil & baked with Parmesan
- King Prawns Skewers (GF)** \$18 \$24
Lime and Garlic Marinated Prawn Skewers with Rocket & Pear Salad, Lemon & Homemade Aioli
6 Prawns 9 Prawns
- Arancini Balls (V)** \$18 \$22
Panko crumbed Golden, Buffalo Boconccini, Mushroom & Risoto Balls, Basil Pinenut Pesto & Baby Beet & Rocket Leaves
4 Pcs. 6 Pcs.



PIZZA BREADS \$15

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

WOODFIRED PIZZAS

11 AM TO 9 PM

Gluten Free Pizza Bases Available \$5 | Vegan Option Vegan Chees \$3

Extras: Prawns \$5.5, Anchovies \$4.5
 Chicken/ Pepperoni, Celabrese Salami, Ham \$4.5
 Capsicum, Spinach, Caramelised Onions, Olives, Mushrooms, Shallots \$2.5
Extra: Cheese \$3.5 Bocochini \$3

All Pizza's are topped with cheese

Pizza Bianca (V) Crushed garlic, fresh rosemary and bocconcini on a mozzarella base, finished with a drizzle of olive oil.	\$17	Napolitano Pizza sauce, anchovies, cherry tomatoes, olives, oregano flakes, basil and mozzarella cheese.	\$24
Margherita (V) Pizza sauce, cherry tomatoes, basil leaves, bocconcini and oregano.	\$22	Prawns & Chorizo Pizza sauce, marinated prawns, mild chorizo, spinach, lemon & mozzarella.	\$26
Vegetarian Pizza (V) Pizza sauce, mushrooms, spinach, onions, capsicums and olives topped with mozzarella Add Aioli sauce, extra \$3	\$24	Supreme Pizza Pizza sauce, sliced mild pepperoni, ham, red onions, capsicum, olives, mushrooms, spinach, pineapple and mozzarella cheese.	\$26
Prosciutto & Arugula Pizza Pizza sauce, mozzarella cheese, delicate prosciutto, fresh arugula (rocket) and cherry tomatoes, finished with shaved parmesan and a drizzle of olive oil.	\$26	Pesto Chicken Pizza (N) Pesto base, marinated chicken, caramelised onions, sundried tomatoes, mozzarella cheese and a touch of chilli aioli.	\$24
Pepperoni Pizza sauce, pepperoni and mozzarella cheese.	\$23	Funghi Pizza (V) Garlic and EVOO base, fresh mushrooms, mozzarella, buffalo ricotta, fresh basil, rocket and truffle-infused olive oil.	\$25
BBQ Chicken BBQ base, roasted chicken, capsicum, spinach and onions topped with smoky BBQ sauce and mozzarella.	\$24	(Vegan) Delight Napolitana sauce, roasted pumpkin, baby spinach, caramelised onions, chilli, and vegan mozzarella.	\$26
Hawaiian Pizza sauce, shaved ham, pineapple and mozzarella cheese.	\$22	BBQ Meatlover Pizza BBQ base, mozzarella cheese, pepperoni, calabrese salami, ham, bacon, pineapple and roasted peppers.	\$27
Calabrese Pizza sauce, calabrese salami, olives, onion, capsicum, basil & mozzarella cheese.	\$24	Capricciosa Pizza Pizza sauce, mozzarella cheese, shaved ham, olives, mushrooms and artichoke.	\$25
Italian Meat Feast Pizza sauce, mild salami, chorizo, ham, bacon and mozzarella cheese.	\$25	Peri-Peri Chicken Pizza 🌶️ Pizza sauce, mozzarella cheese, peri-peri chicken, baby spinach, red peppers, onions and a drizzle of spicy peri-peri sauce.	\$25
Tandoori Chicken Pizza Marinated Chicken, Spinach, Red Onions, Red Capsicums Mint Sauce & Yoghurt	\$25	Halloumi and Potatoes Pizza (V) Basil pesto base, mozzarella cheese, roasted potatoes, onions, halloumi, roasted peppers, finished with rocket leaves and olive oil	\$25
Gamberi Garlic & olive oil base with king prawns, onion, feta cheese, rocket & mozzarella.	\$26		

AUTHENTIC ITALIAN PIZZA



GOURMET PASTAS

11 AM TO 9 PM

GF - Gluten Free
 Penne Pasta available \$3 extra

All Pasta and Risotto Dishes are topped with Parmesan Cheese

Beef Lasagne Homemade beef lasagne layered with pasta sheets, slow-cooked beef, béchamel sauce, and mozzarella cheese.	\$25	Mushroom & Lemon Chilli Spaghetti (V) 🌶️ Spaghetti tossed with olive oil, garlic, lemon, parsley, and a touch of chilli.	\$25
Ravioli Pesto (N,V) Homemade spinach & ricotta ravioli with napolitana, basil, and pine nut pesto sauce.	\$27	Penne Pollo Funghi Roasted chicken breast, mushrooms, thyme, caramelised onions, cream, baby spinach and parmesan.	\$25
Spaghetti Bolognese Classic spaghetti served with a rich tomato, minced beef, garlic, and red wine sauce.	\$25	Penne Saltata 🌶️ Bacon, chilli, and beef bolognese in a creamy sauce, tossed with penne pasta and parsley.	\$27
Spaghetti Prawns Garlic king prawns with diced tomatoes, fresh basil, olive oil, feta cheese, and lemon juice.	\$28	Ravioli Burnt Butter (V) Spinach and ricotta ravioli in a burnt butter and sage sauce with walnuts and parmesan.	\$27
Spaghetti Carbonara Bacon and mushrooms in a creamy garlic and white wine sauce.	\$25	Baked Ricotta Gnocchi Homemade ricotta gnocchi baked with napolitana sauce, onions, mozzarella, cream, and basil. Served with Italian bread (allow 10-15 mins.)	\$35
Penne Chicken & Pesto (N) Tender chicken breast with basil and pinenut pesto in a creamy sauce, topped with rocket leaves.	\$25	Gnocchi Arrabbiata Fresh diced tomatoes, basil, and chilli in a spicy napolitana sauce.	\$27
Penne Amatriciana 🌶️ Pepperoni, olives, capsicum, and chilli in a red wine tomato sauce.	\$25	Gnocchi Gorgonzola Homemade ricotta gnocchi in a creamy gorgonzola cheese sauce & ricotta cheese.	\$26
Chicken Pesto Ravioli Roasted Chicken, creamy basil pesto, baby spinach, sundried tomatoes	\$28		
		RISOTTOS	
Pumpkin Risotto (GF, V) Roasted pumpkin, baby spinach, capsicum & kalamata olives cooked in a clear vegetable broth	\$25	Risotto Gamberi (GF) 🌶️ King prawns, rocket leaves, and napolitane sauce with a hint of chilli.	\$27
Seafood Risotto King prawns, squid and barramundi cooked with Napolitana sauce, chilli, dill and Parmesan cheese	\$30	Risotto Chicken & Mushrooms (GF) Creamy arborio rice with chicken, mushrooms, and baby spinach.	\$26

