

Beverages

Soft Drinks - Coke, Diet Coke, Coke Zero, Fanta, Lemonade, Lemon Squash	3.0
Italian Soft Drinks - Chinotto, Aranciata, Limonata, Blood Orange	4.0
Sparkling Water - 500ml	4.0
Still Water - 600ml	3.0
Fresh Juices	4.0
Milkshakes - Chocolate, Caramel, Vanilla, Strawberry, Lime, Banana	5.0
Iced Coffee/Chocolate	5.0
Frappe - Nescafe	5.0
Spiders	5.0
Strawberry/Lime, Bodge Boy Blood (Coca Cola, ice-cream & chocolate)	
Widge Blood (Coca Cola, ice-cream & strawberry)	

Coffee & Tea

Cappuccino, Latte, Flat White	Reg 3.0	Lge 3.8
Short Black, Long Black, Macchiato, Piccolo Latte		3.0
Mocha, Hot Chocolate		3.8
Chai Latte		3.2
Teas - English Breakfast, Earl Grey, Green, Mint, Chamomile		2.7

Sparkling Wine

Stonefish Brut Cuvee - Hunter Valley NSW A fresh bouquet which carries through to a rich creamy palate	G B	20
Di Giorgio Pinot Noir Chardonnay Piccolo 200ml - Coonawarra SA Spicy fruit and freshly baked bread characters.		8.5

White Wine

Shell Bay Semillon Sauvignon Blanc - South East Australia A crisp clean palate of tropical fruits and citrus progressing to refreshing finish.	G B	5.0 21
Stonefish Sauvignon Blanc - Geographe WA An appealing mix of fresh tropical fruit, rockmelon, pineapple and white peach.		6.5 26
Lost Turtle Sauvignon Blanc - Marlborough NZ A youthful wine, displaying tropical fruit flavours with a lingering finish.		7.0 30
Killerby Sauvignon Blanc Semillon - Margaret River WA Fresh citrus, stonefruit and lemony flavours.		7.0 30
Grant Burge Benchmark Chardonnay - Barossa SA Fresh, crisp and medium-bodied, showing delicious richness of fruit and good acid balance.		26
Stonefish Verdelho - Hunter Valley NSW Bursting with intense passionfruit and pineapple flavours.		6.5 26

Red Wine

Shell Bay Shiraz Cabernet - South East Australia This wine is soft and supple, with rich fruit and hints of toasty oak.	G B	5.0 21
Stonefish Merlot - Geographe WA Juicy plum and earthy overtones are enhanced with subtle oak integration.		6.5 26
Pedler Creek Merlot - McLaren Vale SA Hints of cassia and peppery spice balanced by fine oak tannins.		7.5 28
Stonefish Shiraz - Geographe WA This wine displays a youthful rich and ripe palate with red berries and spices.		6.5 26
Scarpantoni School Block Shiraz Cabernet Merlot - McLaren Vale SA A blend of three grape varieties. Rich fruit flavours, perfect with red meat.		7.5 28
DiGiorgio Coonawarra Cabernet Sauvignon - Coonawarra SA Round and soft with the richness of sweet fruit flavours.		36
Stonefish Cabernet Sauvignon - Geographe WA Berries and blackcurrant are evident to produce a soft, elegantly styled Cabernet Sauvignon.		6.5 26
Peninsula Panorama Pinot Noir - Mornington Peninsula VIC A refreshing palate with berry fruit and complex savoury flavours.		7.5 28

Beers

Hahn Premium Light - Australia 6.0	Victoria Bitter - Australia	6.5
Tooheys Extra Dry - Australia 6.5	Crown Lager - Australia	7.5
Nastro Azzuro (Peroni) - Italy 7.5	Heineken - Holland	7.5
Corona - Mexico		

Corkage \$2.00 per person - BYO Wine Only

WE CATER FOR ALL GROUP BOOKINGS

ARTHUR'S PIZZA at Bondi Junction is a franchise independently owned and operated under licence by D&M PIZZA PTY LTD



ARTHUR'S PIZZA™

139 Oxford Street, Bondi Junction

Ph: 9389 4432 Fax: 9387 4416

www.arthurspizza.com.au

OPEN 7 DAYS: 11AM - LATE

Fully Licensed Restaurant

History:

ARTHUR'S PIZZA™ was first established in Charing Cross back in 1970. Even in those days Arthur set the standard as far as pizza goes, introducing Sydneysiders to a new style of pizza with alternative ingredients such as seafood, mushroom, pepperoni and other exciting ingredients. Until then, only cheese, tomato and olives were usually served.

In 1974, ARTHUR'S PIZZA™ Oxford St Paddington was established. In 1989, Arthur further expanded ARTHUR'S PIZZA™ to Randwick, one of Sydney's greater restaurant hubs, and 1994 saw another ARTHUR'S PIZZA™ launch at Maroubra Beach. Again in 1997 ARTHUR'S PIZZA™ Oxford Street Mall, Bondi Junction was launched, maintaining the tradition and continuing the success of the original ARTHUR'S PIZZA™.

Arthur is somewhat of a pioneer when it comes to pizza. He claims to be one of the first to introduce pizza to Australia and use the conveyor belt type oven. Arthur is able to perfect the authentic Italian pizza flavour using this type of equipment found in all of his restaurants, maintaining quality, consistency and great value for money, as you would expect from all of ARTHUR'S PIZZA™ restaurants.

Name:

The name ARTHUR'S PIZZA™ belongs to the original and current owner Arthur Premetis. Former tenants of the Oxford Street Paddington Restaurant, challenged the ownership and rights to ARTHUR'S PIZZA™ in the Supreme Court of New South Wales, but Justice Ian Gzell ruled in favour of Arthur.

Arthur's passion and determination has built a reputable business under the name ARTHUR'S PIZZA™ over the last 40 years, and still continues to grow and expand thanks to your support and loyalty.

Celebrating over 40 years of pizza passion



Sides & Starters

Garlic Bread With fresh garlics and herbs	4.50
Bruschetta Ripe roma tomatoes, red onion, basil, feta, olive oil dressing on crusty bread	7.50
Garlic or Herb Pizza With cheese	5.00
Pesto & Parmesan Pizza	7.00
Soup of the Day Variety of soups - served with garlic bread or plain bread	7.50
Chips	5.00
Potato Wedges Crispy wedges served with sour cream & sweet chilli sauce	7.50
Grilled Haloumi	9.50
Garlic Prawns Prawn cutlets cooked in garlic, chilli, oregano and olive oil, finished in Napolitana sauce	13.00
Fried Calamari Crumbed Calamari rings served with tartare sauce	11.50
BBQ Octopus In Garlic, Chilli White Wine Sauce	12.00
Mussel Provincial In Napolitana, Garlic White Wine Sauce	13.00

Pizza

Small: \$11 Medium: \$16 Large: \$21 Family: \$26

Extra Toppings from 50c • Seafood Pizza extra \$5

Half & half on family size only: \$1 extra

Gluten free pizza medium size only: \$5 extra

- Arthur's**
Pepperoni, Roma Tomatoes, Capsicum, Mushrooms
- Bondi**
Olives, Anchovies, Capers, Semi-dried Tomatoes, Basil
- Bello**
Roma Tomatoes, Boconocini, Basil
- Hawaiian**
Ham & Pineapple
- Melanz**
Capsicum, Artichokes, Eggplant, Mushrooms, Pesto
- Quattro**
Mushrooms, Semi-dried Tomatoes, Parmesan Cheese
- Campollo**
Chicken Fillet, Semi-dried Tomatoes, Red Onions, Camembert, Basil
- Pollantro**
Chicken Fillet, Cherry Tomatoes, Red Onions, Baby Rocket, Chilli
- Mantova**
Ham, Pumpkin, Chilli, Pecorino Cheese
- Arrostito**
Roasted Vegetables, Cherry Tomatoes, Goats Cheese
- Capone**
Lamb Sausage, Mascapone, Spinach, Roma Tomato, Harrisia Sauce
- Potzola**
Potato, Gorgonzola, Pecorino Cheese, Caramelised Onions
- Sassari**
Lamb Fillet, Fetta Cheese, Red Onions, Sweet Potato, Mint
- Nitro**
Salami, Onions, Capsicum, Bacon, Chilli
- Zorro**
Olives, Ricotta, Red Onions, Spinach, Semi-dried Tomatoes
- Parma**
Prosciutto, Roma Tomatoes, Parmesan Cheese, Baby Rocket
- Napolitana**
Cheese, Tomatoes, Olives, Anchovies, Garlic, Oregano
- Meat Lovers**
Pepperoni, Chicken, Lamb Sausage with BBQ sauce
- Supreme**
Mushrooms, Capsicum, Onions, Pepperoni, Ham, Lamb Sausage, Pineapple
- Mexican**
Onion, Capsicum, Chilli, Pepperoni, Bacon, Mushrooms
- Seafood Special**
King Prawns, Octopus, Mussels, Calamari
- Make Your Own**
Five toppings of your choice
- Boscaiola**
Ham, Mushroom, Cream Sauce

	sml	med	lge	fam
24. Garlic Pizza	\$5	\$9	\$11	\$13
25. Garlic Bread	\$4.5			
26. Herb Pizza	\$5	\$8	\$10	\$12
27. Margherita - Cheese, Tomato, Basil	\$9	\$13	\$16	\$21
28. Pesto & Parmesan	\$7	\$9	\$11	\$13
29. Calzone - Spinach, Fetta Cheese, Garlic	\$7	\$9		

Salads

Salmon Salad	17.00
Chicken Caesar	15.00
Classic Caesar	13.00
Greek Salad	13.00
Rocket & Parmesan	10.00
Garden Salad	11.00
Mixed Leaf	8.00

Mains

All mains served with vegies or chips and salad

Seafood	
Fish & Chips	12.00
Fisherman's Basket	15.00
Fried Calamari Crumbed Calamari served with chips and salad	17.50
BBQ Octopus In Garlic, Chilli White Wine Sauce, served with chips and salad	18.00

Chicken

Chicken Du Fungi Tender breast of chicken in a light mushroom sauce with shallots	17.50
Chicken Di Prosciutto Succulent chicken breasts topped with prosciutto and mozzarella, then grilled	18.50

Veal

Veal Marsala Pan fried veal with marsala wine & bay leaves in a cream sauce	17.50
Veal Parmigiana Topped with mozzarella, finished in napolitana sauce	18.50

Steaks

T-Bone - 350g	21.00
Sirloin - 300g	23.00

Sauces: Mushroom, Pepper, Dianne

Pasta

Your choice of Spaghetti, Fettucine or Penne

Marinara Prawns, Calamari, Octopus & Mussels	17.00
Duo Fungi Two Mushrooms, Cream	11.00
Boscaiola Cream, Bacon, Mushrooms, Shallots	14.00
Carbonara Cream, Bacon, Egg	13.50
Bolognese Beef Mince Sauce	12.00
Amatriciana Bacon, Chilli, Tomato	12.00
Napolitana Tomato & Spices	9.00
Specials	
Tortellini Chicken filled tortellini served in a pesto and cream sauce	15.00
Pumpkin Ravioli Ricotta and pumpkin filled ravioli served in napolitana sauce	14.50
Ricotta Ravioli Served with pesto and cream sauce	14.50
Spaghetti Meatballs	13.00
Spaghetti Cacciatore	15.00

Desserts

A selection of cakes available		
Gelato	S: 3.50	L: 9.00
Ice Cream Sundae		5.00
Crepes Berries & cherry sauce		14.00
Panna Cotta		9.00