MISSING GORILLA

bookings@missinggorilla.com.au | Thurs Fri Sat 11:30am - 11:00pm | Sun (Country Recovery) 11:30am - 8:00pm 1/70 Commercial Place, Eltham 3095



WOOD FIRE PIZZA

UNTIL 9:30PM

ALL PIZZAS AVAILABLE ON OUR GF BASE

Garlic & Herb - Garlic & fresh herbs V VE	12
Margherita - Tomato base, mozzarella & basil (add anchovies 4) V VE	18
Chorizo - Chorizo, red capsicum & mozzarella	19
${\bf Pumpkin} - {\bf Roast\ pumpkin,\ thyme\ \&\ goats\ cheese\ \ {\bf V\ VE}$	19
Cauliflower - Artichokes, chargrilled asparagus & parsley	20
Salami – Salami, kalamata olives, tomato, mozzarella & fresh basil	20
Hawaiian - Leg ham, fresh pineapple & mozzarella	21
Prosciutto – Rocket & parmesan	22
Cajun Chicken – Gorgonzola, capsicum, red onion & fresh basil	22
Prawn - Garlic, mozzarella & fresh parsley	24

SALADS | STARTERS | SHARE

Beer Batter Chips - Our aioli, tomato relish (load with cheese & gravy 5) V VE	10
Pulled Lamb Sliders (3) – Slow cooked lamb with zesty coleslaw (6 for 20)	13.5
Bruschetta – Grilled sourdough, tomato, red onion, basil, balsamic glaze V VE	14
Grilled Saganaki – Fig & citrus compote V GF	15
$\label{eq:Trio of Dips} \mbox{- Chefs choice of dips served with crispy} \\ \mbox{wood fired bread } V\mbox{-}\mbox{GF}$	15
Rocket & Pear Salad – Pear, rocket, blue cheese with citrus dressing (add grilled chicken 6) V VE GF	17.5
Pumpkin Salad – Roasted pumpkin, goats cheese, pepitas, spinach, lemon & thyme dressing V GF	18
Sticky Fried Chicken – Fresh chilli, spring onion, sesame seeds GF	22
Salt & Pepper Calamari – Rocket, lemon, aioli GF	22
Spicy Buffalo Wings (8) – Blue cheese dressing, rocket, chips GF	22.5
Cheese Board (cheeses of the week x 3) – Roasted nuts,	22.5

LARGE SHARE

Cauliflower Steak – Chargrilled asparagus, pumpkin puree, cherry tomatoes V VE GF	23
Beef Burger - Crispy bacon, cheddar cheese, roquette, tomato, cajun aioli, tomato relish & chips	24
Crispy Skinned Salmon 200g – Rosemary potatoes, grilled asparagus & citrus GF	30
Grass Fed Porterhouse Steak 250g – Cooked medium, sauteed greens, herb butter (add chips +4) GF	30
Tasting Platter (for 2) – Pulled lamb sliders, buffalo wings, kalamata olives, house dips, rosemary potatoes & wood fired bread	42
Antipasto Platter (for 2) – Salami, prosciutto, house dips, grilled saganaki, prawns, olives, artichoke, chorizo, wood fired bread	45
$\begin{tabular}{ll} \textbf{Wood Fired Whole Lamb Shoulder} (for 2) - Roast veg, \\ red wine jus, rosemary butter \begin{tabular}{ll} \textbf{GF} \end{tabular}$	68
KIDS 12 & UNDER	
Margherita Pizza	8.5
Kids Schnitzel & Chips	8.5
Kids Burger & Chips	10.5

dates, fresh pear, sourdough, fig & citrus compote V