



goodslice

pizza natural



bread.

Garlic Bread

Local Wood Oven Focaccia

-- 3.50 / per person

Olive Bread

Local Wood Oven Focaccia with Adelaide Hills Tapenade

-- 4.90 / per person

Where it all began; since 2003 our classic pizzas are prepared with SA ingredients & Laucke organic flour, filtered water, fresh yeast & aged for 24 hours.

sa starters.

Green Rd vineyard wild olives

Peppers & Chilli

-- 7.80

GF V

Roast Cauli Melt

With local dukkah

-- 8.60

GF N VEG

Marino's Prosciutto

Pear & basil

-- 8.90

GF

Baked SA Haloumi

Toasted almonds & pomegranate molasses

-- 9.90

GF N VEG

Baked Central Market

Chorizo w almonds, wild olives & smoked paprika

-- 8.90

N

salads & more.

Farmers' Market

Raw Apple, beetroot, carrot, radish, ginger, parsley & lemon tossed w herb oil & apple vinegar; topped w toasted seeds & chia

-- 15.95

GF V

Woodside Persian Fetta salad

Fetta, green beans, rocket, cucumber & mint w currants, poppy seeds & local honey

-- 15.95

GF VEG

Zucchetti

Pasta style Zucchini strips with GoodLife Napoli sauce, Cherry Tomatoes, Fresh Basil, herb oil and Parmesan Shavings

Add Vegetables. Cheeses or Meats to make it your own (see extras)

-- 13.90

GF VEG

Hand Cut Wedges

Mixed Coloured Potato Wedges, fried in organic Extra Virgin Olive oil with sea salt served with GoodLife aioli (please allow for extra cooking time)

-- 12.90

GF N VEG

Please let your waiter know if you want Gluten Free (surcharge applies). Allergy Free & Vegan options. A 10% surcharge applies for all public holidays.

V Vegan VEG Vegetarian GF Gluten Free N Has Nuts

pizza.

9 INCH
one person

12 INCH
two person



Cherry Margarita

Crushed organic tomatoes, cherry tomatoes, mozzarella & home grown italian basil

-- 14.50 | 21.50 | 43.00

VEG

Swiss Brown Mushrooms

Marinated in organic balsamic vinegar w an organic lemon aioli

-- 16.50 | 24.90 | 49.80

N VEG

Roast Organic Vegetables

Pumpkin, sweet potato, beetroot, green beans, capsicum & mozzarella & parsley pesto

-- 16.90 | 25.90 | 51.80

N VEG

Free-Range Chicken

Oven roasted w organic baby potatoes, garlic, rosemary & La Casa Parmesan

-- 19.50 | 31.50 | 63.00

Open-Range Roasted Duck

Shitake mushroom, ginger jam & sauté spring onion & chives

-- 23.45 | 34.90 | 69.80

N

Barossa Valley Double Smoked Bacon

Fresh pineapple & Australian made swiss style cheese

-- 19.50 | 26.95 | 53.90

Hahndorf Spicy Salami

Local kalamata olives, organic red onion, mozzarella, fresh baby bocconcini & basil

-- 19.50 | 31.50 | 63.00

Free Range Butter Chicken

Roast organic sweet potato & coriander cashew pesto

-- 22.90 | 34.90 | 69.80

N

Monster Prawns

Australian Prawns, cherry tomatoes, onion, chilli & home grown italian basil

-- 26.90 | 39.90 | 79.80

sides.

Organic Roast Vegetables

selection of

-- 9.20

V

Garden Greens

herbs, organic Balsamic dressing

-- 8.90

V

Kimchi

Gut Feeling Raw Ferments

-- 3.60

GF V

extras.

Mozzarella

-- 1.80 | 2.50

Haloumi, Feta or
Bocconcini

-- 3.50 | 4.50

Barossa Bacon

-- 4.55 | 5.95

Free Range chook

-- 4.55 | 5.95

Salami

-- 4.55 | 5.95

Open Range Duck

-- 4.55 | 5.95

Vegetable (per veg)

-- 1.80 | 2.90

Pesto or Aioli

-- 2.50 | 4.50

Vegan Cheeze

-- 3.00 | 5.00

N

N

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Allergy Free & Vegan options. A 10% surcharge applies for all public holidays.

V Vegan

VEG Vegetarian

GF Gluten Free

Has Nuts

sa sweet stuff.

Baked Pear

Honey baked caramel pear with rosemary, lemon & pouring cream

-- 10.90

GF VEG

Filthy Rich Chocolate Pudding

Warm chocolate pudding with vanilla ice cream & organic chocolate sauce & Cocoa

-- 11.50

GF VEG N

Jam Crumble Pizza

Beerenberg Berry jam, local crumble & Vanilla ice cream

-- 14.90

VEG N

Locapops

Seasonal local fruit ice blocks various flavours

-- 5.90

Affogato

Vanilla icecream, Espresso & Amaretto crumbs

-- 8.90

VEG N

Add liquor - Baileys | Frangelico | Kahlua

-- 15.90

functions.

No One - \$34.50pp

Course 1 - Shared starters with pizza bread

Course 2 - Shared Large Pizzas with salad & vegies

No Two - Premium \$47.50pp

Course 1 - Shared starters with pizza bread

Course 2 - Shared Large Pizzas with salad and vegies

Course 3 - Choice of one dessert Filthy Rich Choc Pudding or Affagato

Coffee

Espresso, Flat White, Latte, Cappuccino

-- 3.90

Decaf

-- 0.50

Hot Chocolate

-- 3.90

Mocha

-- 4.50

Iced

Iced Chocolate, Iced Coffee, Iced Mocha

-- 8.90

Teas

English Breakfast, Earl Grey, Japanese Green, Chamomile, Peppermint

-- 3.50

Organic Milks

Full Cream, Organic Soy, Organic

-- 0.90

coffee & tea.

kids.



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V Vegan VEG Vegetarian GF Gluten Free N Has Nuts

wine list.



Utilising South Australia's Best Wine Regions

sparkling.

| | G | B |
|---|----------|----------|
| Bird in Hand Pinot Noir Rose Sparkling | \$10.90 | \$44.50 |
| NV Croser Pinot Chardonnay | | \$49.90 |
| D'Arenberg Peppermint Paddock Sparkling Chambourcin | | \$46.90 |
| Lake Breeze 2018 Moscato- Langhorne Ck | \$9.90 | \$42.90 |
| NV Samuels Gorge 'Comet Tail' Sparkling Shiraz | | \$110 |

rose.

| | G | B |
|---|----------|----------|
| Rockford 2018 Alicante Bouchet - Barossa Valley | | \$45.00 |
| Golden Child Beach Bum Rosé 2019 - Adelaide Hills | \$10.50 | \$44.90 |



white.

| | G | B |
|--|----------|----------|
| Tim Gramp 2018 Riesling - Clare Valley | \$9.50 | \$38.90 |
| Lobethal Rd 2019 Pinot Gris - Adelaide Hills | \$9.70 | \$39.90 |
| Sidewood Sauvignon Blanc 2019 - Adelaide Hills | \$10.50 | \$41.50 |
| Temple Bruer 2016 Organic Lolas Garden White Blend | | \$39.90 |
| Spring Seed Co 2018 Organic SSB - McLaren Vale | | \$34.90 |
| Yangarra 2018 Blanc White Blend - Clarendon | | \$39.50 |
| Sidewood 2016 Mappinga Chardonnay | | \$64.90 |

red.

| | G | B |
|---|----------|----------|
| Battle of Bosworth 2018 PF Natural Wine Shiraz | | \$42.90 |
| Happy Days 2017 Shiraz / Cabernet Sav - McLaren Vale | \$9.50 | \$39.90 |
| Torbreck 2018 Woodcutters Shiraz - Barossa Valley | | \$44.90 |
| Nepenthe 2018 Pinot Noir - Adelaide Hills | | \$48.50 |
| Rockford 2018 Frugal Farmer Barossa Valley Red Blend | | \$52.50 |
| Tomfoolery 2016 Grenache Barossa Valley | \$10.90 | \$43.50 |
| Belalie 2016 Shiraz - Flinders Ranges Organic | | \$48.50 |
| Rudderless 2012 Graciano / Malbec - Sellicks | | \$75.50 |
| Green Road 2016 Reincarnation Shiraz / Cab - McLaren Vale | \$11.90 | \$49.50 |
| Samuels Gorge 2015 Grenache - McLaren Vale | | \$70.50 |
| Majella 2016 Cabernet Sauvignon - Coonawarra | | \$59.50 |
| Rockford 2015 'Basket Press' Shiraz - Barossa Valley | | \$140 |

Vintages subject to change

non alcoholic.

Soft Drinks

-- 3.70

Coke, Coke Zero / Lemonade / Lemon Squash / Tonic Water / Soda Water / Ginger Ale / Raspberry / Lemon Lime Bitters (\$3.9) / Soda Lime & Bitters (\$3.8)

U Tonic Kombucha (Fermented)

-- 5.5

Mixed Berry Bliss / Ginger Tumeric Tonic / Sparkling Pomegranate

Juice

-- 4.50

Organic Apple / Organic Orange / Organic Strawberry & Apple / Pineapple

brews.



Imported

-- 9.0

Corona / Heineken / Peroni Leggera (Light)

Australian

-- 8.5

Coopers Pale Ale / Coopers Light (\$7.5) / James Boags / Pure Blonde / Coopers Red Label Sparkling Ale OR Pale Ale (750mL - \$17)

Boutique

-- 9.5

Lobethal GoodBier / Lobethal Pilsner / Lobethal Choc Stout / Mt Goat Organic Steam Ale / O'Briens Gluten Free Lager / Fullers Organic Honey Dew (500mL UK - &16.5) /

Cider

-- 9.5

Sidewood Pear OR Apple Cider / David Franz Apple & Wine Cider



spirits.

-- 8.5

Smirnoff Vodka / Johnnie Walker Red / Bombay Sapphire Gin / Southern Comfort / Canadian Club / Jose Cuervo Tequila / Butterscotch Schnapps / St Agnes Brandy / Bundaberg Rum / Bacardi / Midori / Kahlua / Jim Beam / Baileys / Frangelico / Ouzo

-- 9.0

Jack Daniels / Vanilla Galliano / Black Sambuca Galliano / Cointreau / Campari / Pimms No. 1 / Sailor Jerry Rum

Hendricks Gin (\$10) / Macallan Amber Highland Single Malt (\$12)

Kangaroo Is Spirits Wild Gin (\$10) / Never Never Triple Juniper Gin (\$10)



house cocktails.



frose.

Frozen rose with organic berries & juice
-- 13.0

espresso martini.

Frangelico, kahlua, vodka & fresh espresso
-- 21.0

pimms punch.

Pimms & gin, south australian moscato &
organic berries
-- 15.0

aperol spritz .

Aperol, fresh orange with bird in hand
sparkling
-- 14.0

pink sangria.

Rose, vodka & cranberry juice w citrus
-- 14.0 // jug -- 40.0

berry mojito.

White rum w berry kombucha, fresh
berries & mint
-- 14.0

butterbeer.

Adult witches and wizards only. Secret recipe.
-- 13.0

contains nuts + dairy

Surcharge on Public holidays