



california  
PIZZA KITCHEN

menu

hand-tossed artisan pizzas  
classic, unique pastas and salads  
fresh, seasonally  
inspired ingredients  
hand-shaken cocktails,  
premium wines and craft beers



TIRAMISU



## DESSERTS

**S'MORES JAR** Belgian chocolate pudding, dark chocolate chunks, double graham cracker and toasted marshmallows. 13.00

**SALTED CARAMEL PUDDING** Rich caramel pudding, black cocoa cookie crumbs, house-made whipped cream, caramel sauce and natural flaked sea salt. 12.00

**TIRAMISU** Devine layers of rich Italian Mascarpone cheese and espresso soaked lady fingers with a touch of shaved chocolate, topped with creamy Sabayon. The original "pick me up!" 12.00



SEEK THE **UNIQUE**

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did you know? ALL OUR CHICKEN IS **FREE RANGE.**





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CPK CLASSIC  
CHEESEBURGER



GARLIC PRAWN  
ZUCCHINI



TIRAMISU



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CHICKEN TEQUILA FETTUCCINE  
& GARLIC CHEESE FOCACCIA

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SHAREABLES

- SHAVED MUSHROOM & SPINACH FLATBREAD** Swiss brown mushrooms, sautéed spinach and California herb olive oil with Romano and Parmesan. 8.50 **VT +GF**  
Gluten free +4.00
- SPICY BUFFALO CAULIFLOWER** Fresh cauliflower florets fried to a golden brown with buttermilk batter, then tossed in house-made Sriracha buffalo sauce and topped with a salad of celery, bleu cheese and fresh coriander. 15.00 **VT**
- AVOCADO CLUB EGGROLLS** Hand-wrapped crispy wonton rolls filled with avocado, chicken, tomato, mild cheddar and smoked bacon. Served with house-made ranchito sauce and herb ranch. 19.00



SPICY BUFFALO CAULIFLOWER

SMALL PLATES

- ROASTED CORN GUACAMOLE & TORTILLA CHIPS** Diced avocado, roasted corn, black beans, daikon radish, capsicum, fresh coriander and green chilli. Served with house-made blue and white corn tortilla chips. 8.00 **VG**
- GARLIC CHEESE FOCACCIA** Freshly baked garlic and parmesan bread served with California Herb Olive Oil. 10.00 **VT**
- CRISPY POTATOES** Smashed Royal Blue potatoes cooked to a golden brown, topped with Parmesan and coriander. Served with our house made chimichurri rojo sauce on the side. 9.00 **VT**
- SPICY CHICKEN TINGA QUESADILLA** Grilled chicken, mild and sharp cheddar, Chipotle adobo sauce, caramelised onions, capsicum, black beans and fresh coriander, hearth-baked in our pizza oven. Served with house-made ranchito sauce. 7.50

SALADS

- THAI CRUNCH** Crisp veggies and fresh coriander with chicken and the crunch of peanuts, wontons and rice sticks. Tossed in Thai peanut dressing. 21.50 **+VT**  
Suggested with Avocado +3.00
- THE ORIGINAL BBQ CHICKEN CHOPPED** Cos lettuce, black beans, sweet corn, daikon radish, fresh coriander and basil, crispy corn tortilla strips, mild cheddar and our house-made herb ranch. Topped with BBQ chicken, tomatoes and spring onions. 21.50 **+VG**  
Suggested with Avocado +3.00
- BBY KALE CAESAR** Chicken and bacon, chopped cos lettuce with shredded Parmesan, house-made garlic butter croutons, classic Caesar dressing. 22.00 **VT +VG**  
Suggested with Prawn +8.00 | Anchovies +1.00
- ROASTED VEGETABLE** Warm artichoke hearts, roasted butternut pumpkin and cauliflower, grilled Japanese eggplant, sun-dried tomatoes and seasonal vegetables served over cool chopped Cos lettuce and baby kale with fresh avocado and house-made Dijon balsamic vinaigrette. 19.50 **VG +GF**  
Suggested with Grilled Chicken Breast +6.00  
Sautéed Salmon +6.00

MAINS

- FIRE GRILLED RIBEYE**
- FIRE GRILLED RIBEYE** Grilled Harvey Beef ribeye with house-made Cabernet sea salt and topped with creamy bleu cheese butter. Served with roasted Royal Blue potatoes and lemon-garlic wild rocket salad. 39.00 **+GF**
- CEDAR PLANK SALMON** Salmon roasted on a cedar plank in our hearth oven with smoked paprika and lime. Served with white corn and spinach succotash and topped with Feta. 36.00 **+GF**
- ROASTED GARLIC CHICKEN & SEASONAL VEGETABLES** Pan-sautéed chicken breast in lemon-garlic sauce with hearth-roasted Royal blue potatoes, cauliflower, Mediterranean herbs and heirloom carrots. 34.00 **+GF**
- CPK CLASSIC CHEESEBURGER** Wagyu patty topped with melted tasty cheese, bacon, caramelized onions, tomato, pickles, lettuce and our housemade burger sauce. Served on a toasted Brioche and with Crispy Smashed Potatoes. 24.50

PASTAS

- KUNG PAO SPAGHETTI**
- GARLIC PRAWN ZUCCHINI** Our lighter spin on a traditional recipe. Zucchini ribbons sautéed with lemon, garlic and white wine, tossed with parsley, Parmesan and a touch of fettuccine. 28.50 **+GF**  
Swap pasta for more zucchini +2.00
- KUNG PAO SPAGHETTI** Our twist on a Chinese classic with garlic, spring onions, peanuts and hot red chillies. 18.50  
Suggested with Chicken +6.00 | Prawn +8.00  
Chicken and Prawn +13.00
- CHICKEN TEQUILA FETTUCCINE** Our creamy jalapeño lime sauce with spinach fettuccine, red onions, capsicum and fresh coriander. 24.00
- GARLIC CREAM FETTUCCINE** Our garlic Parmesan cream sauce with chicken and fresh Italian parsley. 26.00 **+VG**  
Suggested with Prawn +8.00  
Sautéed Swiss brown Mushrooms +4.00



ROASTED VEGETABLES



CALIFORNIA VEGGIE PIZZA

PIZZA UNIQUE

ANY PIZZA can be made with a **Crispy Thin Crust** or **Original Hand-tossed** upon request. Gluten free base +3.00

Crispy Thin Crust

- MARGHERITA** The classic. Italian tomatoes with fresh Mozzarella, fresh basil and Parmesan. 18.50 **VT +GF**
- HAWAIIAN** Fresh pineapple, smoked ham, Mozzarella and slivered spring onions. 21.50
- THE WORKS** Spicy Italian sausage, rustic pepperoni, Swiss brown mushrooms, Mozzarella, red onions, green capsicum, olives and wild Greek oregano. 25.50
- ROASTED GARLIC CHICKEN** Sweet caramelised onions, fresh Mozzarella, Parmesan, slivered spring onions and cracked black pepper. 22.50
- SPICY CHIPOTLE CHICKEN** Chipotle adobo sauce, shaved green paprika and mild cheddar with house-made roasted corn and black bean salsa, fresh coriander and tangy lime crema. 24.00
- JAMAICAN JERK CHICKEN** Spicy sweet Caribbean sauce, authentic Jamaican spices, smoked bacon, red onions and capsicum. 24.50
- SICILIAN** Spicy marinara, Italian sausage, spicy Capicola ham, salami, Mozzarella, shaved Parmesan, fresh basil and oregano. Rustic meets refined. 23.50
- CALIFORNIA VEGGIE** Baby broccoli, eggplant, Swiss brown mushrooms, sun-dried tomatoes, roasted corn, red onions and Mozzarella. 24.50 **VT +VG +GF**  
Suggested with Goat cheese +3.00

**MANGO TANDOORI** Grilled Tandoori chicken, mango, mild onions, red capsicum and Mozzarella on a Spicy golden curry sauce. Topped with fresh coriander and a sweet mango-chilli sauce. 24.50



ORIGINAL BBQ CHICKEN PIZZA

Original Hand-tossed

- THE ORIGINAL BBQ CHICKEN PIZZA** Created in California 1985. Our legendary BBQ sauce, smoked Gouda, red onions and fresh coriander transform this original to iconic. 23.50  
Suggested with Smoked bacon +5.00  
Pineapple +3.00
- CALIFORNIA CLUB** Smoked bacon, roasted chicken and Mozzarella, hearth-baked then topped with avocado, wild rocket, fresh torn basil and Cos lettuce tossed in lemon-pepper mayo. 22.50
- MUSHROOM PEPPERONI SAUSAGE** Swiss brown mushrooms, rustic pepperoni, spicy Italian sausage, fresh torn basil, Mozzarella and wild Greek oregano. 23.50
- PEPPERONI** A combination of rustic and spicy pepperoni with fresh Mozzarella and wild Greek oregano. 22.50  
Suggested with White Truffle Oil +1.00





# seasonal favourites

## BAHN MI POWER BOWL



## SHAREABLES



**SPINACH ARTICHOKE DIP** Served hot with house-made blue and white corn tortilla chips. 16.00 **VT**

**SPICY CHICKEN MEATBALLS** Handmade chicken-sausage meatballs in a Neapolitan tomato sauce with Parmesan and torn basil. Served with grilled baguette brushed with garlic olive oil. 17.50

### SPINACH ARTICHOKE DIP



## SALADS

### SANTA FE POWER BOWL



**POKE CHOP CHOP** Marinated fresh Ahi tuna served over baby bok choy greens, spicy Kimchi pears, fresh rocket, cucumber and fresh coriander, tossed in our house-made black sesame vinaigrette. 26.00 **+GF**

**BAHN MI POWER BOWL** Quinoa, baby kale, fresh coriander & mint topped with grilled chicken, radish, fresh avocado, cucumbers, carrots, bean sprouts, spring onion and sesame seeds. Served with housemade chili-lime vinaigrette and serrano peppers. 24.00 **VT**

**SANTA FE POWER BOWL** Coriander farro and spinach topped with lime chicken, tomatoes, sweet corn, black beans, red cabbage, fresh avocado, green paprika and toasted pepitas. Served with housemade paprika ranch dressing. 24.00 **VT**

## SOUPS

**SEDONA TORTILLA** Vine-ripened tomatoes, corn with mild green chillies, Southwestern spices and crispy tortillas. 13.00 **VT**

**ADOBE CHICKEN CHOWDER** Creamy rich chowder with chicken, wild rice, sweet corn, green chillies, onions, capsicum and fresh coriander. Topped with crispy tortilla chips. 13.00

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📷 /cpkAustralia @cpkAustralia

📍 /+ californiapizzakitchenAustralia

15% surcharge for public holidays



favourites

**VT** vegetarian

**VG** vegan

spicy

**+VT** vegetarian option

**+VG** vegan option

**+GF** gluten free option

(not automatically gluten free)



## SESAME-SEARED AHI

## MAINS



**FIRE GRILLED SIRLOIN** Ancho chilli-rubbed Harvey Beef Sirloin steak, fire-grilled and served with Royal Blue potatoes, serrano peppers and chimichurri rojo. 38.50

**GRILLED LAMB CHOPS** Fire grilled local lamb chops seasoned and topped with caramelised onions served with seasoned sweet potato chips and charred broccolini. 38.00

**SESAME-SEARED AHI** Sesame-crusted Ahi tuna steak and seared baby bok choy, over a stir-fry of roasted farro, Shiitake mushrooms and sweet chilli. Topped with pickled ginger. 38.00


**FISH & CHIPS** Crispy beer battered fish with a side of chips, mesculin salad and housemade tartar sauce. 24.50

## PIZZAS

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### CARNE ASADA (GRILLED STEAK)

Tender marinated steak, fire-roasted green paprika, fresh coriander pesto, brown onions, Mozzarella and mild cheddar, and fresh coriander. Served with house-made salsa verde. 26.50 

**PRAWN AND GARLIC** House-made lemon-garlic prawn with caramelised onions, Mozzarella, Parmesan and red chilli, topped with rocket and wild Greek oregano. 25.50



## ETON MESS

## DESSERTS

**ETON MESS** Fresh layers of meringue and cream, topped with strawberries, raspberries, and blueberries. 9.50

### CRÈME BRÛLÉE WITH AN ORANGE TWIST

Our unique take on the classic caramel custard dessert with an orange and cinnamon twist. 12.00

### GLUTEN FREE CHOCOLATE BROWNIE

A decadent warm chocolate brownie made with gluten free flour, topped with vanilla ice-cream, a drizzle of Hershy's syrup and a cherry. 13.00 **GF**

SEEK THE **UNIQUE**