



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

CPK CLASSIC
CHEESEBURGER



GARLIC PRAWN
ZUCCHINI



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**



CEDAR PLANK SALMON

SEEK THE **UNIQUE**

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

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
- 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
- ROASTED GARLIC CHICKEN** Sweet caramelised onions, fresh Mozzarella, Parmesan, slivered spring onions and cracked black pepper. 22.50
- 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
- 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

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



CRISPY FISH TACOS

BEVERAGE HIGHLIGHTS

SPARKLING PEACH CRANBERRY

Sparkling mix of peach puree, cranberry juice, house lemonade and soda topped with fresh orange, lemon and cranberries.

Mocktail. 8

Spiked with Bombay Sapphire Gin or Spiced Rum. Glass 16 / Jug 38

WATERMELON FIZZ Sparkling water with watermelon cubes, mint and lime. All natural and refined sugar free. 4.5

FEATURE BEER

Gage Roads Single Fin Summer Ale. 4.5% / WA. Middy 6 / Pint 11.5

LONGVIEW NEBBIOLO ROSATO

2017 / ADELAIDE HILLS, SA

Pale pink, savoury and super sexy, the Nebbiolo grape makes lip-smacking Rosé for grown-ups. Glass 12 / Bottle 54

ZILZI BELLINI

Zilzi Prosecco, paired with pureed peaches. 10

WATERMELON MARTINI Bombay Sapphire Gin, watermelon puree and fresh mint. 16

JOIN US FOR HAPPY HOUR

\$7

Selected wine, pints and Raspberry & Co cocktails

DAILY, 5-6PM

SHAREABLES

DYNAMITE PRAWNS Crispy prawns tossed in a sweet and spicy Sriracha sauce with slivered spring onions and sesame seeds. 17 🌶️

CRISPY FISH TACOS Panko-crusted filleted white fish, fresh avocado, shaved cabbage, ranchito sauce and fresh coriander. Served with flame-roasted salsa and our housemade blue & white corn tortilla chips. 20

SPICY CALABRIAN CHICKEN WINGS

Our combination of sweet and heat is irresistible, served with grilled lemon and rocket. 10 🌶️

BBQ HEIRLOOM CARROT WITH

GOUDA FLATBREAD A vegetarian spin on our legendary BBQ pizza with hearth roasted heirloom carrots, smoked Gouda, charred red onions, fresh coriander, our classic BBQ sauce and housemade ranch dressing. 9

Vegan Cheese +1 **VT VG**

MAINS

FIRE GRILLED RIBEYE

A juicy 300g Harvery Beef ribeye served with a side of wild rocket salad. 34

Suggested with: Creamy Garlic Prawns + 7

Roasted seasonal vegetables +5

Side of chips +5

Pepper sauce +4

Mushroom sauce +4

SEARED BARRAMUNDI Barramundi fillet seared with a quinoa and mesclun salad and crispy potatoes. 33

CHICKEN BURGER

Crispy breaded chicken breast inside a warm toasted brioche bun, tomato, topped with pickles, lettuce and served with a side of crispy potatoes. 21

FISH & CHIPS Crispy beer battered fish with a side of chips, mesclun salad and housemade tartar sauce. 24.5



**CALIFORNIA
FIELDS SALAD**



THAI CHICKEN PIZZA

PIZZAS

THAI CHICKEN Grilled chicken breast with peanut sauce and Mozzarella, hearth-baked then topped with crisp bean sprouts, julienned carrots, slivered scallions and fresh cilantro. 24

PRAWN AND GARLIC A light and fresh Italian style pizza. Housemade lemon-garlic prawn with caramelised onions, Mozzarella, Parmesan and red chilli, topped with rocket and wild Greek oregano. 25.5 🍷

SPICY MILANO A spicy marinara base topped with Italian fennel sausage, pepperoni, Swiss brown mushrooms, green chilli, onion and oregano with fresh Mozzarella, Romano and Parmesan cheese. 25 🍷

SALAD

CALIFORNIA FIELDS SALAD A sweet combination of summer flavours; fresh strawberries, watermelon, Feta, and pistachios tossed with mesclun leaves and champagne vinaigrette. 16

Vegan Cheese +1 **VT VG**

DESSERTS

STICKY DATE PUDDING Served warm with a butterscotch and bourbon sauce, spiced pecan crumble and crisp toffee. Finished with a scoop of vanilla ice cream. Ideal for sharing! 14.5

ETON MESS Fresh layers of meringue and cream, topped with strawberries, raspberries, and blueberries. 9.5

GLUTEN FREE CHOCOLATE BROWNIE A decadent warm chocolate brownie made with gluten free flour, topped with vanilla ice-cream, a drizzle of Hershey's® syrup and a cherry. 13 **GF**

PASTA

MEDITERRANEAN PESTO A creamy pesto spaghetti with olives, sundried tomato, Parmesan, three-colour capsicum, mushrooms and a hint of chilli. 23 🍷

Suggested with: Chicken +6

Salmon +6

Prawns +8

Gluten free +2 **GF**

Vegan Cheese +1 **VT VG**



ETON MESS

15% surcharge for public holidays.



favourites



spicy

VT vegetarian

VG vegan

GF gluten free

+**VT** vegetarian option

+**VG** vegan option

+**GF** gluten free option (not automatically gluten free)