Menu

FERMENTUM & CO

TAPAS

Mixed Olives $13
With balsamic vinegar and parsley served with housemade bread. (vg)

Baba Ghanoush $17
Roasted eggplants cream served with fresh raw veggies and housemade bread. (vg, gfo)

Bruschetta $16
With fresh cherry tomatoes, basil cream, and "La Delizia" stracciatella. (v, vgo, gfo)

Pizza fritta $16
Fried dough, "La Delizia" stracciatella, prosciutto di Parma, jalapeños and green tomatoes chutney.

Caponata $17
Stir fried veggies in a sweet and sour sauce, served with housemade bread. (vg, gfo)

Burrata $24
Served with prosciutto di Parma, baked seasonal fruits, nuts, housemade bread. (vo, gfo)

Chicken Skewers $18
Marinated chicken, prawns, pineapple, roasted capsicums. (gf)

Fermentum Charcuterie Board $39
Porchetta, prosciutto di Parma, gorgonzola, brie, olives, seasonal fruits, dried fruits, ginger hummus, jalapeños and green tomatoes chutney, served with housemade bread. (gfo)

Octopus $21
Grilled octopus salad served with roasted potatoes, parsley, and evoo. (gf)

Broken Eggs $20
Eggs, potatoes, Spanish chorizo, smoked paprika, served with mojo sauce or hollandaise sauce. (gf)

Choripán $17
Premium Italian sausage, housemade ciabatta bread, served with chimichurri sauce.

Fonduta $22
Brie, mozzarella, gorgonzola, parmigiano, served with a rocket, pears, and balsamic salad and housemade focaccia. (gfo)

Extra housemade bread $5 (gfo)

PIZZAS The Classics

Fermentum Margherita $24
Tomato sauce, "La Delizia" stracciatella, basil cream, evoo. (v)
Chef's recommendation: Add prosciutto di Parma $6

Margherita $20
Tomato sauce, mozzarella, oregano. (v, vgo)

Parmigiana $26
Double tomato sauce, garlic, fried eggplants, parmigiano, basil, evoo. (v, vgo)

Special Four Cheeses $26
Mozzarella, gorgonzola, brie, parmigiano, mixed mushrooms. (v)

Mortadella $31
Mozzarella, mortadella, "La Delizia" stracciatella, pistachio cream.

The Veggie One $24
Tomato sauce, mozzarella, grilled zucchini, egglplants and capsicums, mushrooms, olives, basil. (v, vgo)
Chef's recommendation: Add mixed seeds $1.50

Salami $23
Tomato sauce, mozzarella, salami, oregano.

Wild Bosco $27
Mozzarella, Italian sausage, mixed mushrooms, parmigiano, truffle oil.

Octopus $31
Tomato sauce, octopus, anchovies, grilled capsicums, black olives, vinaigrette.

Calabrese $28
Tomato sauce, mozzarella, anchovies, nduja, red onions, rocket.

Porcello $28
Tomato sauce, mozzarella, Italian sausage, gorgonzola, grilled capsicums, olives.

Veggies Focaccia $24
Grilled zucchini, eggplants, capsicums, olives. (vg)
Chef's recommendation: Add mixed seeds $1.50

Garlic Bread $15
With mozzarella and olives. (v)

PIZZAS Fermentum Favorites

Oi Oi $30
Tomato sauce, mozzarella, chicken, bacon, Spanish chorizo, prawns, grilled capsicums, red onions, jalapeños.

Tropicana $24
Tomato sauce, mozzarella, ham, grilled pineapple.

Bacon & Fries $26
Tomato sauce, mozzarella, bacon, fries, smoked mayo, bbq sauce.

Prawn and Nduja $29
Tomato sauce, mozzarella, prawns, nduja, red onions.

Salmon $30
Mozzarella, salmon, cream cheese, capers, spinach.

"Caprioska" $28
Tomato sauce, mozzarella, ham, olives, mushrooms, artichokes, egg, parmigiano, oregano, evoo.

Supreme $29
Tomato sauce, mozzarella, chicken, bacon, grilled capsicums, olives, mushrooms, grilled pineapple.

Lover of Meat $28
Tomato sauce, mozzarella, Spanish chorizo, bacon, chicken, ham, bbq sauce.

"**Kids Bugs Bunny Pizza** $14
Tomato sauce, mozzarella, ham, pineapple, cherry tomatoes, olive. (vo, vgo, gfo)"

Dinner

Gluten-free options available for all pizzas at $4 extra and breads at $2 extra.

Please note a 10% surcharge on all bills during public holidays to uphold our service standards during peak periods.

Vegan (VG)
Vegetarian (V)
Gluten-Free (GF)
Vegan Option (VGO)
Vegetarian Option (VO)
Gluten-Free Option (GFO)