### SMALL PLATES & GRAZING

ADD: Whipped butter	\$3
DIPS: Ricotta with Calabrian chilli crunch & thyme honey.	\$3
Basil Pesto with grana padano.	\$3
Mt Zero Olives Served warm with olive oil and lemon.	\$8
Burrata Peach, heirloom tomato & basil.	\$21
Arancini Smoked chicken, leek, mushroom, tarragon aid	<b>\$6 ea</b> oli.
Lasagne Toastie 3 cheese béchamel, parmesan & truffle mayo.	\$15
Bruschetta Fig, brie, onion and rosemary jam, & walnut ma	<b>\$7 ea</b> aple.
House Fries	\$10

Freshly baked focaccia, olive oil, rosemary, sea salt.

### Side Salad Mixed lettuce, olives, red onion, cucumber, tomatoes, basil & balsamic.

**House Salad** \$11 Baby cos, croutons, parmesan, anchovies, soft boiled egg & lemon dressing. (Make it a Main with Chicken Schnitzel +\$10)

Meatballs House made beef and pork meatballs, baked in napoli sauce, mozzarella di bufala & basil. (+ Make it a Main with Focaccia \$25)

\$22 Fried Calamari Nori salt & Teddy tartar \$12

Seasonal Veggies Broccolini, green beans, asparagus, spinach and garden peas.

\$40 / \$65 Antipasti Board Selection of cured meats, artisan cheese, house marinated vegetables, guindillais, house pickles, marinated green olives & lavosh crackers. Serves 2 or 4

HCT Ham & cheese toastie served with fries.	\$10
Bolognese Pasta bolognese sauce & cheese.	\$12
Margherita & Chips Rossa, cheese & fries. (ADD Ham +\$3)	\$13
Kids Parma & Chips	\$14

\$14 Crumbed chicken breast, napoli, ham, cheese

\$26

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ASK OUR FRIENDLY TEAM FOR OUR

SEASONS CHANGE, BUT PIZZA IS FOREVER

## PIZZA, PASTA & MORE

Margherita O.G Rossa, fior di latte, pecorino, evo & basil. (ADD Salami +\$5)

& fries. (Make it a schnitzel \$10)

Cheezus \$23 Bianca, fior di latte, parmesan, pecorino, mozzarella di bufala & confit garlic. (ADD Honey +\$3)

Hawaiian 2.0 \$24 Rossa, fior di latte, leg ham & pineapple jam.

\$26 Cappericciosa Rossa, fior di latte, leg ham, salami, mushrooms, capers & olives. (ADD Anchovies +\$3)

**PDP** \$27

Rossa, fior di latte, prosciutto di parma & grana padano. (ADD Burrata +\$7, ADD Honey +\$3)

Margherita Next Gen \$22 Bianca, fior di latte, sun dried tomato & basil. (ADD Salami +\$5)

Proper Prawn \$28 Bianca, tiger prawns, zucchini, chilli & dill mayo.

Meatball Molly Rossa, meatballs, basil, fior di latte, buffalo

mozzarella & grana padano. Gluten Free Pizza Bases Available +\$2

\$26 Cacio e pepe Tortellini, pecorino romano & black pepper.

\$28 Rigatoni alla vodka Nduja, parmesan & basil.

\$30 Gnocchi Pan fried gnocchi, pancetta, brown butter, garden peas, Meredith feta & mint salsa verde.

\$32 Pappardelle Braised beef ragu & parmesan mousse.

Chicken Schnitzel \$24 Slaw & roast chicken gravy (Make it a Parma +\$4)

\$48 Chargrilled 400g Rib-eye With hand cut chips & peppercorn sauce.

MP Market Fish Seasonal greens & hollandaise butter.

Our pizzas are hand prepared and cooked in our custom built oven, and will be served to your table as soon as they are ready, this could be separate from the rest of your order. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Freshly Baked Focaccia





Teddy's secret seasoning and aioli.







# FUNCTIONS @ TEDDY'S

Book your next corporate event, birthday celebration, office event or special occasion today!

Download our Function & Events pack via our website: www.teddypickerwerribee.com/functions

Nutella Pizza

Nutella, strawberry, white chocolate soil.

Teddy Trifle Strawberry jelly, limoncello custard, vanilla cream & fresh strawberries.

\$15 ! Mango & White Chocolate Pavlova Mango sorbet & candied almonds.

\$14



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