

# ORGANICA PIZZERIA & RESTAURANT GORDON

SHOP 5/ 741 PACIFIC HIGHWAY, GORDON NSW 2072

TUESDAY-SUNDAY  
5:00 PM - 9:00 PM



FOR BOOKING  
DINE IN / TAKEAWAY/  
DELIVERY/ BYO



9560 6398

TEL:  
9560 6398

# ORGANICA PIZZERIA & RESTAURANT

TUESDAY-SUNDAY  
5PM-9PM

## STARTERS

- ♦ **VEGETARIAN ARANCINI \$18**   
Rice balls stuffed with vegetables, mushrooms, peas and cheese served with garlic aioli sauce (4 pieces)
- ♦ **4 CHEESES ARANCINI \$18**   
Rice balls stuffed with 4 kinds of cheese served with garlic aioli sauce (4 pieces)
- ♦ **BRUSCHETTA \$18**   
Diced tomato, onion, basil, feta and olive oil on a pizza base
- ♦ **PUFFY BREAD \$14**    
Served with balsamic dip
- ♦ **GARLIC PIZZA \$14**   
Garlic and Mozzarella
- ♦ **PESTO PIZZA \$14**   
Basil Pesto and mozzarella
- ♦ **CHIPS \$12**   
Choice of Regular chips or Sweet Potato Chips
- ♦ **TRUFFLE CHIPS \$16**    
Hot chips tossed with truffle oil, parmesan, parsley and serve with truffle aioli
- ♦ **MEATBALLS \$18**  
Beef meatballs in a napoletana sauce with with pizza bread
- ♦ **SICILIAN GARLIC PRAWNS \$18**    
Sicilian garlic prawns in Napoletana sauce and chilli serve with pizza bread
- ♦ **SALT & PEPPER CALAMARI \$19**   
Crispy squid rings served with supercharged chilli mayo

## SALADS

- ♦ **ROCKET SALAD \$17**   
Wild rocket, roasted walnuts, shaved carrot, shaved parmesan tossed in a balsamic vinegar glaze
- ♦ **MIX SALAD \$14**   
Mesculin leaves, cherry tomatoes, cucumber, olives tossed italian lemon dressing glaze
- ♦ **CAPRESE SALAD \$22**    
Whole Buffalo mozzarella, sliced tomatoes, fresh basil, crack salt and olive oil
- ♦ **SIGNATURE SALAD \$22**    
Mesculin leaves cherry tomato, crispy bacon, orange, walnut, shaved parmesan feta cheese choney mustard dressing croton, basil

## PASTAS

- ♦ **BOSCAIOLA \$26**  
Mushroom and bacon in a cream sauce
  - ♦ **ARRABIATA \$24**    
Cherry tomato, chilli, parmesan, garlic & parsley
  - ♦ **BOLOGNESE \$25**  
Combination of pork and veal mince in a tomato sauce
  - ♦ **POLPETTE ALFORNO \$30**   
Beef meatball, mushroom, rosemary, pomodoro sauce baked with caramelised onion and triple blend cheese
  - ♦ **CARBONARA ALFORNO \$30**   
Chicken, pancetta on carbonara sauce baked with triple blend cheese and garnish with crispy prosciutto
  - ♦ **MARINARA \$30**  
Assorted seafoods in garlic, cherry tomato on white wine sauce
  - ♦ **PINK CASARECCE \$26**    
Beef, capsicum, Italian bocconcini in nduja creamy sauce
- CHOICE OF PASTA: SPAGHETTI, PENNE, FETTUCCINI, PAPPARDELLE AND (GF PENNE +\$3)**

## RISOTTO

- ♦ **SEAFOOD RISOTTO \$30**  
Assorted fresh seafood with garlic, olive oil and tomato
- ♦ **CHICKEN AND ASPARAGUS RISOTTO \$28**  
Chicken, mushrooms, asparagus with garlic and olive oil
- ♦ **VEGETARAIN RISOTTO \$26**   
Roast pumpkins, mushrooms, peas, spinach with garlic and olive oil

## MAINS

- ♦ **SIRLOIN STEAK \$37**   
Prime grain fed Sirloin steak serve with peppercorn sauce, chips or mashed potato and salad
- ♦ **CHICKEN VEAL FUNGI \$35**  
Chicken wrap in prosciutto baked in oven serve with mashed potato in a creamy sauce 
- ♦ **PAN-SEARED BARRAMUNDI FILLET \$39**   
Pan-seared barramundi served with roasted vegetables and cauliflower puree

ALL PRICES ARE GST INCLUSIVE | CORKAGE \$4.00 PER PERSON | CAKEAGE \$4.00 PER PERSON



FOOD ALLERGIES – PLEASE BE AWARE THAT ALL CARE IS TAKEN WHEN CATERING FOR SPECIAL REQUIREMENTS. IT MUST BE NOTED THAT WITHIN THE PREMISES WE HANDLE NUTS, SEAFOOD, SHELLFISH, SESAME SEEDS, WHEAT FLOUR, EGGS, FUNGHI AND DAIRY PRODUCTS. CUSTOMERS REQUESTS WILL BE CATERED FOR TO THE BEST OF OUR ABILITY, BUT THE DECISION TO CONSUME A MEAL IS THE RESPONSIBILITY OF THE DINER

TEL:  
9560 6398












# ORGANICA PIZZERIA & RESTAURANT

TUESDAY-SUNDAY  
5PM-9PM

## PIZZAS

- ♦ **MARGARITA** **\$25**   
Tomato sauce, tomato, fresh basil, mozzarella bocconcini, oregano & cracked pepper
- ♦ **PEPPERONI** **\$26**  
Tomato sauce, mozzarella & pepperoni
- ♦ **MEAT LOVERS** **\$26**  
Tomato sauce, mozzarella, ham, pepperoni, beef, cabanossi & bacon (Also available in BBQ Base)
- ♦ **HAWAIIAN** **\$26**  
Tomato sauce, ham, pineapple & mozzarella
- ♦ **SUPREME** **\$27**  
Tomato sauce, cheese, ham, mushrooms, onion, cabanossi, capsicum & olives
- ♦ **MEXICANA** **\$27**   
Tomato sauce, mozzarella, pepperoni, beef, onion, capsicum & jalapenos
- ♦ **CAPRICCIOSA** **\$27**  
Tomato sauce, mozzarella, ham, mushroom, and olives.
- ♦ **NAPOLI** **\$26**  
Tomato sauce, mozzarella, anchovies, olives and basil
- ♦ **ROMA** **\$27**  
Tomato sauce, mozzarella, pepperoni, mushrooms & olives
- ♦ **BBQ CHICKEN** **\$27**  
BBQ sauce, mozzarella, marinated chicken breast, mushrooms & onion
- ♦ **CHICKEN AND CASHEW** **\$29**  
Avocado base, broccoli, mozzarella, chicken, mushroom and top on roasted cashew
- ♦ **TANDOORI CHICKEN** **\$29**   
Tomato sauce, mozzarella, tandoori chicken breast & spanish onion served with yogurt and mint
- ♦ **PESTO CHICKEN** **\$29**  
Pesto base, sundried tomato, mozzarella, chicken and olives

\*GF FREE BASE \$6, TRUFFLE SAUCE BASE \$5  
BASIC EXTRAS 4.00 MEATS 6.00

- ♦ **ORGANICA SPECIAL** **\$32**   
Tomato sauce, baby spinach, semi dried tomato, prosciutto, spanish onion, mozzarella & bocconcini
- ♦ **ORGANICA MEATLOVERS** **\$29**   
BBQ base, cheese, prosciutto, ham, pepperoni, chicken breast & bacon
- ♦ **MEDITERRANEAN** **\$29**  
Tomato sauce, mozzarella, pepperoni, cherry tomato, olives & fetta cheese
- ♦ **ITALIANO** **\$32**   
Tomato sauce, mozzarella, prosciutto & bocconcini & oregano topped with wild rocket
- ♦ **CASABLANCA** **\$29**   
Tomato base, cheese, pepperoni, roasted capsicum, grilled eggplant, marinated artichokes, Jalapenos & ricotta cheese
- ♦ **CHORIZO** **\$29**  
Tomato sauce, cheese, chorizo, spanish onion, fresh tomato & bocconcini
- ♦ **HOUSE SPECIAL** **\$28**   
Tomato sauce, cheese, ham, pepperoni, mushrooms, beef, onion, cabanossi, capsicum, pineapple, bacon & olives
- ♦ **VEGETARIAN** **\$26**   
Tomato sauce, cheese, onion, mushrooms, capsicum, pineapple & olives
- ♦ **GOURMET VEGETARIAN** **\$29**    
Tomato sauce, mozzarella, onion, fresh tomato, capsicum, grilled eggplant, artichoke & olives
- ♦ **VERDE** **\$29**    
Avocado base, cheese, baby spinach, spanish onion, tomato, broccoli, olive, grilled eggplant, olives and ricotta cheese
- ♦ **GARLIC PRAWN** **\$29**  
Tomato sauce, marinated prawns, fetta cheese & mozzarella
- ♦ **SEAFOOD PIZZA** **\$32**   
Tomato sauce, mozzarella, assorted seafood in garlic marinade, spanish onion topped with fresh herbs

ALL PRICES ARE GST INCLUSIVE | CORKAGE \$4.00 PER PERSON | CAKEAGE \$4.00 PER PERSON

FOOD ALLERGIES – PLEASE BE AWARE THAT ALL CARE IS TAKEN WHEN CATERING FOR SPECIAL REQUIREMENTS. IT MUST BE NOTED THAT WITHIN THE PREMISES WE HANDLE NUTS, SEAFOOD, SHELLFISH, SESAME SEEDS, WHEAT FLOUR, EGGS, FUNGHI AND DAIRY PRODUCTS. CUSTOMERS REQUESTS WILL BE CATERED FOR TO THE BEST OF OUR ABILITY, BUT THE DECISION TO CONSUME A MEAL IS THE RESPONSIBILITY OF THE DINER

## KIDS MENU

- ♦ **KIDS BOLOGNESE** **\$16**  
Tender spaghetti with a rich meat sauce.
- ♦ **KIDS CARBONARA** **\$16**  
Tender penne with carbonara sauce.
- ♦ **KIDS CALAMARI AND CHIPS** **\$16**  
Crispy squid rings served with chips.
- ♦ **KIDS NUGGETS AND CHIPS** **\$16**  
Tender nuggets served with crispy chips.

## BEVERAGES

- ♦ **COCA COLA/ COKE ZERO GLASS BOTTLE** **\$5**
- ♦ **SAN PELLEGRINO ARANCIATA CAN** **\$5**
- ♦ **SAN PELLEGRINO LIMONATA CAN** **\$5**
- ♦ **SAN PELLEGRINO CHINOTTO CAN** **\$5**
- ♦ **SAN PELLEGRINO SPARKLING MINERAL WATER SMALL** **\$5**
- ♦ **SAN PELLEGRINO SPARKLING MINERAL WATER BIG** **\$10**
- ♦ **WATER BOTTLE** **\$3.5**



# DESSERT MENU

## TIRAMISU

**\$19**

An Italian Classic dessert with espresso-soaked ladyfinger Biscuits layers topped with rich mascarpone cream and dusted with cacao powder on top. It's soft, delicate and creamy. Serve with Vanilla Bean Gelato

## LAVA CHOCOLATE VOLCANO

**\$19**

An indulgent yet light chocolate soufflé, made with rich cocoa for an intense chocolate flavour, it rises beautifully to a delicate, airy texture that melts in every bite, topped with 55% Belgian couverture ganache. A decadent dessert for chocolate lovers. Serve with Belgian Chocolate Gelato

## GF PASSIONFRUIT CHEESECAKE

**\$19**

A tropical, refreshing dessert with a crispy gluten free biscuit base, topped with a creamy, tangy filling and finished with a vibrant passionfruit pulp puree. Serve with Vanilla Bean Gelato

## LEMON MERINGUE

**\$19**

The Ultimate classic Lemon Meringue features a crunch vanilla tart shell baked in-house and filled with our special velvety lemon curd topped with a glorius not too sweet meringue. Serve with Vanilla Bean Gelato

## GF SNICKERS ADDICTION

**\$19**

A light gluten free snickers entremet is a decadent, layered dessert designed to emulate the flavours of a classic Snickers Bar. It has a gluten free biscuit base, topped with caramel & peanut mousse, nougat mousse and a silky light chocolate layer. It's frequently described as a dangerously addictive and luxurious treat, featuring a combination of textures, such as creamy mousse, gooey caramel and crunch roasted peanuts. Serve with Belgian Chocolate Gelato

## VEGAN GF LUX CHOCOLATE RASPBERRY VELVET SLICE

**\$19**

Silky chocolate mousse layered with rich caramel glaze, smooth and indulgent. Serve with Raspberry Sorbet

## GF GELATO

**\$6**

Raspberry, Rainbow Bubblegum, Belgian Chocolate and Vanilla Bean

## NUTELLA PIZZA

**\$20**

Nutella, strawberries, toasted marshmallows. serve with Gelato +\$3