# Cargo bar pizza lounge

# PIZZA

### CLASSIC PIZZAS

SML LRG

GARLIC - tomato base, garlic & cheese (V, VO)	10	14
PESTO - tomato base, basil pesto, garlic & cheese (V,N)	12	16
MARGHERITA - tomato base, cheese, basil, cherry tomatoes & mozzarella (V, VO)	14	18
VOLCANO - tomato base, pepperoni, jalapenos, roast capsicum, cheese & chilli oil ** (NPS)	17	21
HAWAIIAN - tomato base, shaved ham, pineapple & cheese (NPS)	16	20
PEPPERONI - tomato base, pepperoni, cheese & red and green capsicum ** (NPS)	16	20
SUPREME - tomato base, shaved ham, tomato, cheese, mushroom, pineapple, capsicum, onion & olives	19	23
BBQ CHICKEN - tomato base, marinated chicken thigh, cheese, bacon, pineapple, onion & barbeque sauce (NPS)	19	23

# GOURMET PIZZAS

TANDOORI CHICKEN- chicken, mint yoghurt, cucumber, red onion & cheese with a tomato base		27
BUTTERNUT PUMPKIN - pumpkin, cheese, balsamic onion jam, feta & rosemary with a tomato base (V,VO)	22	26
VEGETARIAN - pesto base, cheese, artichoke, roast capsicum, eggplant, red onion & bocconcini (V,VO,N)	22	26
MEATBALL - chilli tomato base, cheese, meatballs, prosciutto, red onion, parmesan & basil** (S,NPS)	25	29
ROAST BEEF - beef fillet, balsamic onion jam, mushrooms, roast capsicum, garlic aioli & rocket (E)	25	29
PULLED PORK - braised pulled pork, chilli tomato base, cheese, jalapenos, pineapple, onion & sour cream** (S)	23	27
VIETNAMESE CHICKEN - braised pulled chicken, sweet chilli & hoi sin base, cheese, crunchy slaw & coriander	23	27
VEGAN - tomato base, vegan cheese, artichoke, roast capsicum, eggplant, red onion & parsley (V)	25	29

# DELUXE PIZZAS

30 HOI SIN DUCK - roasted duck, peanuts, cheese, hoi sin sauce, chilli, spring onions & stir fry vegetables \*\* (N) 26 29 HUON VALLEY MUSHROOM - mushrooms, garlic, thyme, parmesan, porcini paste, cheese & crème fraiche (V,VO) 25 SALMON & MASCARPONE - onion, mascarpone, Tasmanian smoked salmon, cheese, capers & rocket (S) 25 29 LAMB KORMA - pistachio dukkah, lamb, red onion, slivered almonds, mint, coconut, coriander & cheese (N) 25 29 SEAFOOD PAELLA - chilli tomato base, mussels, chorizo, octopus, peas, cheese, saffron aioli & lime (S,E) 28 32 PROSCIUTTO SALTIMBOCCA - chilli tomato, prosciutto, bocconcini, thyme, onion, basil & balsamic glaze (S,NPS) 25 29 CAJUN SALMON - cajun spiced Tasmanian salmon, spinach, tomato, lime & coriander salsa (S) 24 28

Gluten Free bases (medium size) - add \$4.50 to small pizza price

\*\* Unavailable Gluten Free

Please advise staff of any allergies or dietary requirements

PLEASE ORDER AT THE BAR INSIDE

# FOOD

#### NIBBLES

WARM OLIVES - Warmed marinated olives (GF,V)	5
GARLIC CIABATTA - Pizza oven cooked ciabatta with house made garlic butter - single or double serve	5.5/10
add cheese	0.5/1
add bacon	1/2

# CARGO PLATES

TERIYAKI SALMON SKEWERS - Tasmanian salmon, tomato & spring onion skewers, with rocket and a lime & soy dressing	15
PULLED PORK TACOS - plum braised pork, lemon mayonnaise, coriander, lime with a carrot, apple & tomato salsa**	12
TOMATO & BASIL ARANCINI - White wine arancini balls with a creamy tomato sauce, parmesan & crispy basil (V,GF)	14
HALOUMI SALAD - Oven baked haloumi cheese, with a grape & mesclun salad, and balsamic glaze	14
BAKED POTATO WEDGES - Tasmanian bush dust seasoned potato wedges with sour cream & sweet chilli (V,VO,N)	8.5
ROASTED CAULIFLOWER - Roasted spiced cauliflower florets with lime & coriander (V)	10

# PLATTERS TO SHARE

DIPS PLATTER - a selection of dips served with garlic & herb pizza bread (GFO, V, N)	16
ANTIPASTO PLATTER - cured meats, marinated vegetables, olives, seafood & fresh pizza bread (GFO)	25
CHEESE BOARD - a board of Tasmanian cheeses with quince paste & dried fruit (NPS)	23
CHEESE SELECTION - Surprise Bay cheddar, Roaring Forties blue or South Cape brie, served with crackers (NPS)	8 ea

# SALADS

ROCKET - rocket, cherry tomatoes, onion, parmesan & red wine vinaigrette (V,VO,GF)	12
GREEK - tomato, cucumber, onion, feta cheese, mesclun lettuce & olives (V,VO,GF)	13
BEETROOT - beetroot, caramelised orange, onion, fried haloumi & rocket with a balsamic vinaigrette (V,VO,GF)	14
PUMPKIN - roasted pumpkin, snow peas, red onion & rocket with a citrus yoghurt dressing (V,VO,GF)	15
CAESAR - cos lettuce, bacon, egg, croutons & parmesan cheese	15

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# DIETARY REQUIREMENTS

Here at Cargo, we take your dietary requirements & preferences as seriously as you do. Whether it's allergies and intolerances, or pregnancy safe food, we strive to make your eating needs our first priority. We have listed below a guide to our menu, and how to understand the ingredients in our food. If you have any questions or concerns regarding dietary requirements, please do not hesitate to see one of our friendly staff for further information.

To make things easier, all of our pizzas are made on a traditional pizza base made from gluten, and come topped with cheese. Please specify if you would like your meal without cheese, or on a Gluten Free pizza base (\$4.50). Besides that, here is a guide to knowing what products suit your needs.

V – Vegetarian
VO – Vegan Option
GF – Gluten Free
GFO – Gluten Free Option Available
DFO – Dairy Free Option Available
S – Contains Seafood
N – Contains Nuts
E – Contains Egg
NPS – Not Pregnancy Safe\*

\*Our information on non-pregnancy safe food, is in accordance with Commonwealth Government Department Of Health & Ageing.

Kind Regards,

Cargo Team



ADD TO PIZZA

\$1 EXTRAS - Anchovies, Balsamic Reduction, BBQ Sauce, Basil, Caramelised Onion, Chilli, Chilli Flakes, Chilli Oil, Crème Fraiche, Cucumber, Fried Basil, Garlic, Hoi Sin Sauce, Pineapple, Red Onion, Rosemary, Spring Onion, Sriracha, Sweet Chilli Sauce, Thyme, Tomato Sauce.

\$2 EXTRAS - Almonds, Artichoke, Banana, Beetroot, Capers, Capsicum, Caramelised Orange, Citrus Yoghurt, Coconut, Egg, Eggplant Salsa, Feta Cheese, Garlic Aioli, Honeycomb, Mint, Mint Yoghurt, Mushrooms, Olives, Parmesan, Peanuts, Pepperoni, Pesto, Porcini Paste, Roasted Capsicum, Salted Caramel Sauce, Smoked Paprika Aioli, Snow Peas, Sour Cream.

\$3 EXTRAS - Avocado, Bacon, Bocconcini, Blue Cheese, Chicken, Chorizo, Gelato, Haloumi, Pumpkin, Salsa Verde, Shaved Ham, Spinach, Strawberries, Vegan Cheese.

\$5 EXTRAS - Beef Fillet, Brie, Cajun Salmon, Mussels, Octopus, Pulled Pork, Smoked Salmon, Tandoori Chicken, Prosciutto, Roasted Duck.

# DESSERT & GELATO

# DESSERT PIZZAS

APPLE CRUMBLE - caramelised apple, toasted almond crumble & vanilla gelato** (V)	18	22
-recommended with Amaretto Sour		
NUTELLA - nutella base, fresh strawberries, vanilla gelato & chocolate sauce (V,N)	18	22
-recommended with Espresso Martini		

# GELATO AND SUNDAES

SINGLE SCOOP / DOUBLE SCOOP	3.8 / 6
ROCKY ROAD SUNDAE - rocky road gelato, chocolate sauce, chopped peanuts & whipped cream (N)	10
CHOCOLATE SUNDAE - chocolate gelato, ice magic, chocolate & whipped cream	10
VANILLA SUNDAE – vanilla gelato, vanilla bean syrup, fresh berries, strawberry sauce & whipped cream	10
PEPPERMINT SUNDAE – mint choc chip gelato, chocolate, ice magic & whipped cream	10
FRUIT SORBET SUNDAE – choice of sorbet, blueberry coulis, fresh strawberries & fresh mint	10
APPLE CRUMBLE SUNDAE - caramelised apple, toasted almond crumble, vanilla gelato & whipped cream ** (V)	10

COFFEE & TEA	REG	LRG
CAFÉ LATTE, FLAT WHITE, CAPPUCCINO, LONG BLACK	3.8	4.4
SHORT BLACK	3.2	
MACCHIATO	3.2	3.8
MOCHA	4.5	5.0
HOT CHOCOLATE		4.5
TEA SELECTION	3.8	
Extra shot – 0.5 / Soy – 0.5 / Chai – 0.5		
MILKSHAKES – served with your choice of topping		5.0
– with gelato		6.0
ICED COFFEE/CHOCOLATE/MOCHA		7.5
AFFOGATO - also available with your choice of liqueur (additional cost)		7.0