

# bluewaterpizza

gourmet wood fired pizza

## crusts + appetisers

Garlic, Mozzarella + Parsley Crust 5.90

Basil Pesto Crust 5.90

Herb + Parmesan Crust 5.90

Olive + Parmesan Crust 5.90

### Trio Of Dips

pizza crust brushed with olive oil, served with a trio of dips 9.90

### Bruschetta

grilled sourdough, topped with tomato, spanish onion + basil dressed with olive oil + balsamic glaze. 9.90

### Calamari

crisp fried calamari, served on rocket, spanish onion + semi dried tomato salad finished with a lemon aioli 12.90

### Wedges

topped with sour cream + sweet chilli sauce 7.90

### Fries

with aioli 4.90 / 6.90

## salads

sml 8.90 - lge 14.90

### Rocket + Parmesan Salad

served with freshly sliced pear + pecan nuts, finished with a balsamic dressing

### Beetroot Salad

house pickled beetroot with pumpkin, goat's cheese, pine nuts, tomato + mesculin dressed with a herb vinaigrette

### Greek Salad

with semi dried tomatoes, fire roasted capsicum, fetta, eggplant, olives + cucumber mixed through mesculin lettuce + balsamic oil

### Garden Salad

classic tomato, cucumber, red onion, capsicum + mesculin with a light herb vinaigrette

### Caesar Salad

(large serve only)  
tossed cos lettuce, bacon, parmesan + croutons with poached egg + house dressing 14.90 with grilled chicken 17.90

## kids menu

all \$8.90

## pizzas

### Neptune

ham, cheese + pineapple

### Mars

ham + cheese

### Pluto

Chicken + cheese

## meals

### Crumbed Chicken Pieces

served with chips

### Calamari Rings

served with chips

### Spaghetti Bolognese

## ask about our pizza of the month

## australian

### Cairns

tomato sauce, basil leaves, bocconcini + mozzarella 15.90

### Port Douglas

smoked ham, fresh pineapple, tomato sauce + mozzarella 17.90

### Broome

smoked ham + mozzarella with tomato sauce 16.90

## gourmet seafood

### Florida

marinated prawns, calamari, scallops + red onion, topped with lemon zest, fresh parsley, sea salt, + cracked pepper on a rich tomato sauce 21.90

### Capri

king prawns, garlic confit, sundried tomatoes, fetta, olives + fresh basil 21.90

### Louisiana

cajun spiced prawns + chorizo sausage with fresh tomatoes, red + green capsicum topped over a thick bbq pizza sauce 21.90

### Pompei

marinated prawns on a basil pesto base with fresh pineapple, bocconcini, red onion + fresh coriander 21.90

### Newfoundland

smoked salmon layered on a sour cream base with capers, fresh dill + cracked pepper (served at room temperature, without cheese) 21.90

## gourmet chicken

### Dallas

bbq marinated chicken, bacon, capsicum + sautéed mushrooms, topped with crisp fresh shallots 19.90

### Pataya

peanut satay chicken with broccoli florets, red capsicum + snow peas topped with crushed roast cashews + fresh coriander 19.90

### Mumbai

tandoori marinated chicken, with capsicum, red onions + black sesame seeds, sprinkled with toasted slivered almonds + a lemon yoghurt drizzle 20.90

### Mombasa

cajun spiced chicken, wilted spinach, garlic + rosemary roasted potatoes, with wood fired mushrooms on a rich tomato sauce base, served with sour cream + sweet chilli sauce 20.90

### Rio Grande

chicken, marinated prawns + tomato, layered on sweet potato base, with bacon + topped with sour cream + sweet chilli sauce 21.90

## gourmet vegetarian

### Venice

sautéed mushrooms, basil pesto, fetta + wilted spinach on a garlic oil pizza base 19.90

### Mauritius

tomato + basil sauce with fire scorched capsicum, house roasted eggplant, sautéed mushrooms, semi dried tomatoes + chilli marinated green olives topped with parmesan + fresh herbs 19.90

### Monza

mozzarella, blue cheese + parmesan on a light garlic base, sprinkled with fresh parsley 19.90

### Istanbul

moroccan spiced roasted eggplant on a tomato + basil base with wilted spinach, goat's cheese + topped with lemon yoghurt 20.90

### Mykonos

roasted pumpkin, caramelised onion + fresh pickled beetroot with wilted spinach, pine nuts + blue cheese on a garlic brushed base 20.90

## gourmet meat

### Manhattan

sliced ham + spicy pepperoni with red onion, capsicum, sautéed mushrooms + green olives on a light garlic infused tomato sauce base 19.90

### Maui

smoked ham, fresh cut pineapple, basil leaves + brie with black pepper on a tomato sauce base 19.90

### Texas

hot pepperoni, chorizo sausage + bacon on a bbq sauce base, topped with green capsicum + fresh oregano 20.90

### Sierra

wood fired garlic + rosemary potatoes, with bacon + caramelised onion served with sour cream, smokey paprika + fresh chives on rich tomato sauce 21.90

### Montana

ground beef, chorizo sausage + bacon topped with sour cream, basil pesto + fresh parsley on a bbq pizza sauce 21.90

### Peking

braised duck, basil, wilted spinach + snow peas on a light garlic oil base with caramelised onions, fresh red chilli + aromatic ginger dressing 21.90

### Marrakech

spiced lamb with wilted spinach, black olives, pine nuts + goat's cheese served on a bbq sauce base drizzled with lemon yoghurt + fresh parsley 21.90

## pastas

### Spaghetti Marinara

prawns, calamari + scallops sautéed in olive oil, lemon juice + fresh chilli, finished with baby rocket leaves + parmesan 18.90

### Chicken Fettuccine

chicken, mushroom + bacon in a creamy garlic sauce with baby spinach 16.90

### Mushroom and Pesto Fettuccine

Sautéed mushrooms, feta cheese, semi dried tomatoes in a cream pesto sauce topped with toasted pinenuts 16.90

### Roasted Mediterranean

### Vegetable Fettuccine

Eggplant, zucchini, capsicum and pumpkin in a rich tomato and basil sauce topped with parmesan cheese 16.90

### Classic Spaghetti Bolognese

Slow cooked ground beef with tomatoes, garlic, onions, red wine, oregano and basil topped with parmesan cheese 16.90

## mains

### Chicken Schnitzel

served with a garden salad, herb mayonnaise + fries 19.90

### White Snapper

tempura battered served with green salad, fries + a garlic, lemon + pepper aioli 19.90

### Calamari

crisp fried calamari with a rocket, spanish onion + semi dried tomato salad, served with fries + lemon aioli 19.90

{ at bwp we use a traditional sourdough base, hand formed and topped with the best quality produce. we use an authentic wood fired oven to pre-roast our meats and some of our vegetables to create that famous bwp taste. if you desire, any of our pizzas can be ordered without cheese, however no other alterations can be made. }