Nourish

RESTAURANT

# PIZZA MENU

*Our pizzas are handmade from the ground up: hand-stretched bases crafted with unbleached, stone-ground flour, a light brush of our house tomato and the freshest seasonal ingredients. Each pizza is baked to golden crispness and finished with care — no shortcuts, just honest flavours. Substitutions are available on request.*

**Margherita R115**
*Fresh buffalo-style mozzarella, vine-ripened cherry tomatoes and fragrant basil on a crisp stone-ground base — simple, balanced and utterly classic.*

**Regina R140**
*Creamy mozzarella with thinly sliced ham and sautéed mushrooms, finished for a warm, savoury comfort in every bite.*

**Hawaiian R160**
*Sweet, caramelised pineapple meets smoky bacon and tender ham under bubbling mozzarella for a playful sweet-and-savoury finish.*

**Chicken Peri-Peri R175**
*Chargrilled chicken tossed in our house peri-peri, jalapeños for heat and fresh rocket for peppery lift — bright, spicy and smoky.*

**Mexican R170**
*Hand-spiced beef mince, mixed peppers and jalapeños with roasted garlic and melted mozzarella — a bold, smoky pizza with a lively kick.*

**Curried Lamb Rogan Josh R180**
*Slow-cooked curried lamb in Rogan Josh spices, tangy peppadews and house sambals, finished with fresh coriander and melting mozzarella for a fragrant, deeply spiced pie.*

**Smoky Pork R180**
*Confit pork belly with smoky BBQ glaze, pickled red onions and a scatter of rocket — sticky, savoury and richly layered.*

**Garden Harvest R165**
*A garden bounty of mushrooms, Kalamata olives, red onion, mixed peppers, peppadew, sundried tomato and artichokes with melted mozzarella — colourful, earthy and satisfying.*

**Classic Pepperoni R175**
*A classic topped with tomato sauce, mozzarella cheese, and generous slices of spicy pepperoni, baked until golden and delicious.*

## Toppings

*Cheese R25 | Mushroom R20 | Avocado R25 | Garlic R10 | Chilli R10 | Olives R25*
*Bacon R25 · Chicken R30 · Red Onion R15· Feta R25*

Vegan · Vegetarian · Contains Nuts · Contains Wheat · Contains Milk / Dairy

Our menu selection is based on seasonality and the availability of fresh, local produce. Menu items may change at the chef's discretion without prior notice. Additionally, our dishes are prepared in a kitchen that handles nuts and other allergens; while we take great care, we cannot guarantee that our food is entirely allergen-free.