

HIGH TIMES PIZZA

WOOD-FIRED. BROOKLYN-STYLE. HAND STRETCHED. BIODYNAMIC. 5 DAY FERMENT.

WHITE WIDOW 20

provolone, cheddar, mozzarella

THE CHRONIC 24

crushed tomato, mozzarella, basil pesto
epic w house cured bottarga + 3

NORTHERN LIGHTS 25

anchovy, capers, olives, garlic, chilli
even better w lismore salami + 3

HINDU KUSH 28

chard asparagus, smoked out scamorza, roast leeks, epic rocket oil
throw on some local prosciutto + 4

MULLUM MADNESS 29

rosemary mushies, parmesan, taleggio, caramelized onion, parsley

SUPER SKUNK 28

kale, nettle, silverbeet, smoked-out provolone, feta,
yellow sriracha, pickled garlic

SENSI STAR 29

lismore salami, smoked mozzarella, rosemary, chilli oil

AK-47 29

confit tuna, crushed tomato, dried chilli, red onion, gorgonzola

TROPIC THUNDER 29

local wood smoked ham, pineapple, pickled chilli, aged cheddar

AL'S PACINO 29

sopressa siciliana, buffalo mozzarella, portobello mushies

KING RIZZLA 30

local pork & fennel sausage, spicy capsicum, oregano, black
olive, gorgonzola, pickled guindilla

SNOW FLAKE (v) 26

organic cauliflower puree, marinated artichokes, local olives,
house kraut & rocket oil

HIGH TIMES CLAYPOTS

WOOD-FIRED SLOW FOOD TO SHARE. DISHES COME OUT STAGGERED ACCORDING TO FIRE

LITTLE

SEE REVERSE FOR HIGH TIMES PIZZA MENU

fired almonds 6
local olives 7
roadhouse pickles 9
salt roast local lamb chop 8
roasted padron roulette peppers 10
oysters natural/kilpatrick 3 for 15
wild caught smoked fish dip, chilli oil, organic hemp bread 16

BIG

crispy rosemary kipflers, new moon garlic mayo 10
wood-fired cauliflower, tahini, spiced nuts 14
garlic pepper local king prawns 16
black mussels, white wine, cultured butter 17
hayters hill bone marrow, hemp bread, cultured butter 16

BIGGER

fully baked organic handmade zucchini & basil lasagne 23
the 4:20 braised lamb pot pie, kumara mash lid 24
eggplant parmigiana, tomato, provolone, basil, cos heart 26
spanish seafood broth, saffron snapper, mussels, king prawn,
& spicy potato aioli 30

SALADS

rocket, pecorino, roast tomato house dressing 15
shaved cabbage, parmesan, aged balsamic, lemon 13
fresh heirloom tomatoes, burrata cheese, vinegar, herbs 16
organic beetroots, goats cheese, walnuts, fresh herbs 16

our menu contains nuts & is prepared in a kitchen that handles all known allergens.
we can not guarantee food will be allergen free

