

THRILLER



EATERY

PIZZA

MENU

11:30 TO LATE FRIDAY TO SUNDAY
(OPEN MON-THURSDAY 5PM TO LATE)

TRADITIONAL

9" \$15/ 12" \$21

MARGHERITA

FRESH TOMATO, BASIL & TORN
BUFFALO MOZZARELLA (V)(NF)

TROPICAL

DOUBLE SMOKED HAM & GOLDEN
PINEAPPLE
(NF)

BBQ CHICKEN

FREE-RANGE CHICKEN, MUSHROOM,
RED ONION & SMOKEY BBQ SAUCE (NF)

PEPPERONI

SKARA CROATIAN PEPPERONI,
ROASTED
BELL PEPPER MEDLEY & CHILLI FLAKES
(NF)

GOURMET

9" \$18 / 12" \$24

MONARTO MUSHROOM (RIVERLAND)

SEASONAL SELECTION OF MONARTO
MUSHROOMS WITH ALFREDO BASE &
HOMEGROWN SAGE (V)(NF)

BUTCHER'S BLOCK (BAROSSA)

SMOKEY HOMEMADE BARBEQUE BASE
WITH
BAROSSA SMALLGOODS & CAMELISED
ONION (NF)

HILLS POTATO (ADELAIDE HILLS)

LOCALLY SOURCED POTATOES THINLY
SLICED WITH NEWBURY WATSON
CHORIZO & HERITAGE GARDEN
ROSEMARY (NF)

SMOKED SALMON & BRIE (COASTAL)

SOUTH AUSTRALIAN BRIE, WOOD
SMOKED SALMON, LILLIPUT CAPERS,
RED ONION, ROCKET AND CITRUS
PARMESAN OIL (NF)

* GLUTEN FREE BASES AVAILABLE ON REQUEST — ADDITIONAL COST OF \$3.50 PER 9" PIZZA

Some Additional Wood fire items

WOOD FIRED BRUSCHETTA

STONE-BAKED PIZZA BREAD, TOMATO, RED ONION, TORN BASIL, BALSAMIC,
FRESH SHAVED PARMESAN & EVOO DRESSING (V)

11

WOOD FIRED GARLIC BREAD, per slice (V)

2

CHEESY GARLIC PIZZA BREAD

STONE-BAKED PIZZA BREAD, CONFIT GARLIC & MOZZARELLA (V)

9

MEZZE TASTING PLATE \$28

DESIGNED FOR 2 PEOPLE

SELECTION OF CURED SMALL GOODS, LOCAL CHEESE, MARINATED OLIVES,
ARTICHOKE, MUSHROOMS & ROASTED CAPSICUM, ROCKET & SHAVED PARMESAN,
WARM GARLIC PIZZA BREAD

(NF) NUT FREE (V) VEGETARIAN



THRILLER EATERY

BURGER BAR

AVAILABLE DURING BISTRO HOURS

12PM – 2PM & 5:30PM – 8:30PM

- THE T BURGER** 19
COORONG ANGUS PATTY WITH AUSTRALIAN CHEDDAR, AMBER ALE ONION RINGS & HOUSE-MADE CONDIMENTS: PICKLES, MUSTARD & KETCHUP
- OPEN AUSSIE BURGER** 19
COORONG ANGUS PATTY WITH BEETROOT & ONION RELISHES, CHEDDAR, FREE-RANGE EGG, TOMATO,
OAK LETTUCE AND AIOLI
- “TRIPLE B-LT” CHICKEN BURGER** 19
BACON, CHUNKY BBQ RELISH, BEETROOT JAM, OAK LETTUCE & TOMATO WITH CRUMBED CHICKEN & GARLIC AIOLI
- THE HILLS FIELD MUSHROOM BURGER** 19
THYME & RED WINE SLOW ROASTED PORTOBELLO MUSHROOM, SEARED HALOUMI, CRISPY ONION RINGS HOUSE MADE PICKLES, OAK LETTUCE & AIOLI
- CLASSIC STEAK SANDWICH** 21
TENDER SLOW-COOKED SCOTCH, BACON, EGG, BEETROOT JAM, CHUNKY BBQ RELISH TOMATO, LETTUCE AND AIOLI IN FRESH BAKED SOURDOUGH

ALL BURGERS SERVED ON A HOUSE MADE POTATO BUN WITH SIDE OF FRIES, STEAK SANDWICH ON HOUSE BAKED SOURDOUGH