

UPTOWN

FREEHOUSE®

PIZZA PIZZA PLEASE

Gluten-free bases available on all pizzas for **\$2.50**

Garlic Cheese Roasted garlic, Parmesan and Mozzarella (V)	\$14
Four Cheese Mozzarella, Parmesan, Emmental and Blue cheese (V)	\$18
Haloumi Kalamata olives, caramelized onions, cherry tomatoes, fresh mint and Haloumi cheese (V)	\$19
Spicy Pepperoni & Mozzarella The Classic Pizza	\$19
Aloha - Classic Ham & Pineapple The original Kiwi favourite	\$19
Mediterranean Kalamata olives, artichoke hearts, sundried tomatoes, baby spinach and bacon	\$22
Roast Apple & Pumpkin Baby spinach, roast apple and pumpkin, walnuts, Brie on a caramelized onion base(V)	\$22
Hey Honey Honey Chicken Sliced pickles, free range chicken breast, honey mustard, Parmesan, chilli flakes	\$24
The Uptown Spicy Pepperoni, mushrooms, Kalamata olives, red and green peppers, anchovies	\$24
Cured Salmon House cured salmon, capers, red onions, Mascarpone and coriander	\$25
Meat Lover's Spicy pepperoni, pulled chicken, Chorizo, caramelized onions, red and green peppers, BBQ sauce	\$28

PIZZA ROULETTE

Fun for everyone except the person who loses! Comes as the pepperoni pizza for the table but one slice will be loaded with insane hot sauce. Hidden from the naked eye, made for pain. Do you dare? **\$25**

WARMING SOUPS

We make our soups from scratch using fresh ingredients. Add a small Garlic Cheese Pizza or Roast Apple & Pumpkin pizza for **\$8**

Cup: \$7 - Bowl: \$12

Wisconsin Beer Cheese Soup Yeah. You read that right!
Soup of the Moment - Selection changes from day to day with the inspiration of the Chef.

LOVE SALAD?

We love salads here at Uptown. All are made with the freshest of ingredients and large enough on their own as a main meal. Take the plunge and try the Chef's add-ons. All salads are gluten free (including chef recommended add ons). Seriously good.

Kale & Apple Salad Diced apple, sunflower seeds, shredded Parmesan, local kale and greens, with a lemon and garlic vinaigrette (GF)	
Chef recommends adding Grilled Haloumi \$5	\$12
Beet Salad Sun dried tomatoes, red onion, fresh mint, greens and Feta (V)(GF) Chef recommends adding House Cured Salmon \$5	\$12
Baby Spinach Salad Pear, caramelised walnuts, red onion, Blue cheese, bacon and mustard vinaigrette (GF)	
Chef recommends adding Creole Chicken \$5	\$12
Smashed Chickpea Salad Cucumber, cherry tomatoes, Kalamata olives, artichoke hearts, red onion, sweet corn and fresh greens (V) (GF) Chef recommends adding House Cured Salmon \$5	\$12

KIDS MENU

Kids Ham & Pineapple Pizza	\$8
Kids Toastie Toasted cheese sammie	\$9
Kids Ice Cream A bowl of ice cream just for the kids!	\$9

GOURMET TOASTED SAMMIES

Find your taste buds' cheesy soul mate with our fabulous toasties. All are served on thick cut bread.

All Toasties are **\$11** because we love value as much as you do!

Upgrade with fries for **\$4** or a cup of our soup for **\$6** Dine in or takeaway

Brie, Beehive Streaky Bacon & Green Apple
Smoked Salmon Melt with Goopy Gruyere
Streaky Bacon, Aged Cheddar and a Fried Egg over easy
Three Cheese & Onion Classic Kiwi - Cheddar, Emmental, and Brie with crisp red onion
Tuna & Capers lemon zest, aioli and fresh coriander
Mustard Chicken Pulled chicken, Cheddar cheese, honey mustard, pickles and chili flakes
Fire Chicken: Pulled Chicken, Cheddar cheese, Sriracha hot sauce and fire roasted peppers
Spicy yet Sweet: Pimento and Cheddar with Fried Pickles
The Elvis: Peanut Butter, Maple Syrup, Bacon & Cheese
The Classic Croq: Ham and Emmental cheese with Bechemal sauce. Bechemal is known in France as a white roux... we pour this over the sandwich and top with more grated Emmental cheese, then grill again. Cheese inside and out!
Toastie of the moment - ask about the chefs' latest creation

SMALL PLATES AND SHARING

Thick Cut Chips Malt vinegar and chicken salt available on request (V)(GF)	\$8
Shaved Parmesan & Truffle Oil Fries... yeah, you read that right. Boom! (V)(GF)	\$12
The 'Lumsden's' famous Poutine Curly fries, bacon gravy, cheese curds and crispy bacon	\$15
Crispy Mozzarella Sticks House made gooey cheese stick with tomato dipping sauce (V)	\$12
Emmental & Truffle Oil Croquettes Spanish style house made fritters served on lemon aioli	\$13
Cider Braised Pork Sausage House made beetroot mustard, caraway sauerkraut and toasted pita	\$18
Uptown Fondue Platter Bubbling cheesy perfection - served with fresh from the oven sourdough croutons, cauliflower florets and crisp apple	\$35
Add Pork Sausage and crispy Bacon	\$45
Uptown Antipasto and Cheese Platter Chorizo, cured salmon, marinated artichoke hearts, Kalamata olives, a selection of our cheese, beer jelly and hummus	\$35

I'M NOT DONE! DESSERT PLEASE

Warm Double Chocolate Brownie Two home baked double chocolate brownies topped with a selection of ice creams and Hershey chocolate sauce	\$14
Bourbon Caramel & Chocolate Trifle Brownie, meringue, chocolate and caramel	\$14

We would like to thank all of our suppliers and encourage you to source them out. Share the love and buy local when you can! Sorry - we are unable to split bills by item. Prices include GST. Please note that our kitchen uses eggs, gluten, nuts and more. Uptown Freehouse is not responsible for any food allergies that may occur. Please consult your server if you are unsure.