

Sides & Share Salads

S: serves 1 M: serves 2 to 3

Slaw Salad (GF, SOY)

S:\$4 M:\$10

Mixed cabbage, carrot, tangy mayo dressing

Greek Salad (GF)

M: \$15

Feta, Kalamata olives, mixed greens, cucumber, cherry tomatoes, red capsicum, spanish onion, balsamic dressing

Garden Salad (GF)

M: \$11

Mixed greens, cherry tomatoes, red capsicum, spanish onion, balsamic dressing

Green Vegetables (GF)

S:\$6 M:\$10

Seasonal green vegetables sautéed, balsamic

Children's menu (for kids under 10yo)

Kids Mini Pizza (♥)

\$7

7" base with any 3 toppings

Spaghetti Bolognese (♥)

\$12

Spaghetti in a Beef Bolognese Sauce

Lasagna (SOY)

\$14

Kids size meat Lasagna with slaw salad

Calamari & Chips (SOY)

\$14

Calamari deep fried, chips, tomato sauce, slaw salad

Chicken Nuggets & Chips (SOY)

\$14

5 Nuggets, chips, tomato sauce, slaw salad

Fish & Chips (SOY)

\$15

2 battered fish goujons, chips, tomato sauce, slaw salad

Cup of Chips

\$6

with tomato sauce

Slaw Salad (GF, SOY)

\$4

Mixed cabbage and carrot with mayo dressing

Desserts

Tiramisu

\$10

House made Italian classic

Peanut Butter Parfait

\$10

House made creamy parfait with Oreo base served with fresh cream top

Butterscotch Pecan Pudding

\$9

Served with vanilla ice-cream

Banana, Chocolate & Hazelnut Pizza

\$18

Bananas, hazelnut, honey served with vanilla ice-cream

Strawberry Chocolate Pizza

\$18

House made strawberry compote, hazelnut base, fresh strawberries served with vanilla ice-cream

See cake fridge for assorted cakes



Assorted cacao treats – gluten – dairy – soy – egg & grain free

Allergens Key

Please advise us if you have any allergies as some of our dishes contain nuts, egg etc

GF = Gluten Free Options available. Please ask at counter; N = Nuts; 🐠 = Seafood; 🥚 = Egg; SOY = Contains Soy;

🌶️ = Spicy; ♥️ = Low in saturated Fat

GF = Pizza can be made on Large 12" gluten free base with \$3 surcharge

S: small pizza 23cm / 9" (6 slices); L: Large pizza 33cm / 13" (8 slices); F: Family pizza 38cm / 15" (12 slices)

- Loyalty cards available for pick-up and dine-in customers
- 1/2 & 1/2 pizza combination available, large & family (\$2.00 surcharge)
- Extra toppings surcharge - S: \$1 L: \$2 F: \$2, not all toppings available

BREAKFAST

8.00am to 12:00pm – lunch menu begins 12:10pm

Please order and pay at the counter

Toasted fresh breads

Linseed oat or ciabatta toast, butter, house made berry jam \$6
vegemite, honey, peanut paste, marmalade & apricot jam also available

Fruit toast – walnut & sultana, butter, house made berry jam \$6.5

Fruit & Yoghurt with chia, sunflower seeds \$10

Swan Valley free range poached or fried eggs on toasted ciabatta - scrambled eggs + \$1 \$11

Extras

hollandaise, tomato half \$2 ea
hash brown (2), toast, free range egg (1), feta, wilted spinach \$3 ea
bacon, mushroom, rocket & shaved parmesan salad \$4 ea
house made baked beans, mushroom ragu, grilled asparagus, avocado \$5 ea
smoked salmon, chorizo sausage \$6 ea
gluten free toast may be requested for an additional \$1

Grilled anchovies on toasted ciabatta, tomato \$13

Granola (toasted oats-almonds-coconut-sunflower & sesame seeds-chia-sultanas-cranberries), honey yoghurt, berry compote, strawberries \$14

House made baked beans rocket & parmesan, sour cream, toasted ciabatta \$14

Sunrise pizza bacon free range egg, cherry tomato, cheese, tomato base S:\$14 L:\$22

Vego pizza mushroom, cherry tomato, feta, spinach, cheese, tomato base S:\$13 L:\$21

Buttermilk pancakes berry compote, canadian maple syrup, banana, cream \$17

Grilled asparagus poached free range eggs, hollandaise, toasted ciabatta \$18

Smashed avocado basil, feta, sea-salt, lemon, poached free range eggs, balsamic reduction, toasted ciabatta, capsicum pesto \$19

Black truffle in scrambled eggs toasted ciabatta, mushrooms, wilted spinach \$19

Open B.E.L.T. bacon, free range fried eggs, lettuce, tomato + aioli, capsicum, pesto, toasted ciabatta \$19

Mushroom ragu poached free range egg, wilted spinach, toasted linseed oat soldiers \$19

Smoked salmon scrambled free range eggs, feta, hollandaise, spring onion, toasted linseed oat \$19

Spanish breakfast chorizo, paprika beans, free range fried eggs, grilled tomato, mushrooms, toasted ciabatta \$19.5

Full breakfast poached, scrambled or fried free range eggs, hash brown, baked beans, tomato, mushroom, bacon, toasted ciabatta \$22

Vegetarian full breakfast add wilted spinach & feta (no meat)

Morning pick-me-up.... please see our drinks menus for available beverages and morning cocktails eg. bloody mary / mexican iced coffee / Pimms & also Sparkling wines / Beers etc / green power smoothie

All our products are premium quality sourced from local growers, producers & suppliers & prepared fresh on a daily basis

Open Monday to Thursday from 5pm

Friday from 12pm to late

Saturday and Sunday from 8.00am to late

Trading hours, menu and prices are subject to change without notice. All prices include GST. 10% surcharge applies on Public Holidays.

BYO wine welcome, corkage \$2.50 per person or \$6 per bottle minimum.

BYO cake charges apply.

MENU

BREAKFAST

LUNCH

DINNER

Est 1993

BRANDO'S

PIZZERIA CAFE



like us for more

Proudly 100% WA owned & operated & supporting local producers, growers & suppliers since 1993

9470 3811

252 Albany Hwy, Victoria Park

Share Boards & Starters

Flat Bread & Dip Board (N) Choose from: Oregano & Sea Salt or Dukkah, Garlic & Thyme or Garlic Confit & Cheese (add anchovies \$2) or Tomato base & Cheese all served with basil pesto, capsicum pesto, balsamic EVOO	\$12
Bruschetta Tomato, kalamata olives, Spanish onion, EVOO on 3 pieces of toasted garlic ciabatta	\$14
Antipasto Board (N) Grilled Chorizo and Cacciatori, warm olives, capsicum pesto, feta, side salad, giardiniera and toasted ciabatta	\$24
Seafood Board (🐟🍷) Fritto misto mare with prawns, calamari, fish goujons, chilli and lime dip, lemon, side salad, giardiniera and toasted ciabatta	\$26
Spicy Buffalo Wings (🌶️🍷) Grilled spicy buffalo wings (4), garlic yoghurt dip, side salad (extra wing \$3)	\$16
Calamari (🐟🍷🍴) Calamari lighted dusted, seasoned and fried, chilli & lime dip, side salad	\$16
Chilli Meat Balls (🌶️🍴N) House made veal and parmesan meatballs (4), tomato chilli sugo, basil pesto, toasted garlic ciabatta (extra meatball \$3)	\$16
Seasoned Wedges Sour cream and sweet chilli sauce	\$9.5
Bowl of Chips (🍷) w/ aioli dip	\$8.5
Garlic Bread	\$6

Traditional Pizzas

Margherita S:\$13 L:\$18 F:\$23 (GF 🍷❤️) Fresh tomato & Italian herbs on a Tomato base	Hawaiian S:\$14 L:\$22 F:\$27 (GF) Ham & Pineapple on a Tomato base
Capricciosa S:\$15 L:\$23 F:\$28 (GF 🍷🍷) Pepperoni, Mushrooms, Anchovies & Olives on a Tomato base	Mexican S:\$15 L:\$23 F:\$28 (GF 🍷🍴) Pepperoni, Ham, Onion, Green Capsicum, Fresh Tomato and Chilli flakes on a Tomato Base
Brando's Special S:\$15 L:\$23 F:\$28 (GF) Bacon, Pepperoni, Mushrooms, Onion, Fresh Tomato & Garlic on a Tomato base	New Yorker S:\$15 L:\$23 F:\$28 (GF) Pepperoni, Bacon, Olives & Fresh Tomato on a Tomato base

Vegetarian Pizzas

Venetian Mushroom S:\$15 L:\$23 F:\$28 (GF 🍷❤️) Fresh cut Portabello & Oyster Mushrooms, slow roasted Red Capsicums, Feta, Spanish Onion & Jalapenos on a Tomato base	Truffle S:\$16 L:\$25 F:\$30 (GF 🍷❤️) Black truffles, fresh Portabello Mushrooms, Spanish Onion on a creamy sauce base, topped with rocket
Vegetarian S:\$15 L:\$22 F:\$27 (GF 🍷❤️) Mushrooms, Olives, Green Capsicum, Pineapple, fresh Tomato topped with Italian herbs on a Tomato base	Spinachi S:\$15 L:\$23 F:\$28 (GF 🍷❤️) Fresh baby Spinach, Kalamata Olives, Spanish Onion, Feta, toasted Pine Nuts, Garlic on a Creamy sauce base and garnished with more baby Spinach
Greek S:\$15 L:\$23 F:\$28 (GF 🍷❤️) Feta cheese, Spanish Olives, sun dried Tomato, Artichokes, on a Tomato base	

GF = Gluten Free pizza bases available in large size (12") on request with \$3 surcharge

LUNCH & DINNER

Please place your order at the counter

All pizzas with Premium Cheeses

Chicken Pizzas

BBQ S:\$15 L:\$24 F:\$29 (GF) Chicken, Pepperoni, Mushroom, Pineapple & Olives on a BBQ sauce base	Indian Tandoori S:\$15 L:\$24 F:\$29 (GF, SOY 🍷🍴) Marinated Tandoori Chicken, Onion, Capsicum, Fresh Tomato, Garlic, Chilli flakes on a Tomato base, topped with Garlic Yoghurt
Peri - Peri S:\$15 L:\$24 F:\$29 (GF, SOY 🍷🍴) Chicken, Caramelised Onion, Slow Roasted Red Capsicum, Green Capsicum, Chilli on a Tomato base, topped with Peri- Peri sauce	Paradiso S:\$15 L:\$24 F:\$29 (GF) Chicken, Bacon, Green Capsicum, Fresh Tomato & Garlic on a Tomato base
Satay S:\$15 L:\$24 F:\$29 (GF, N) Marinated Chicken, Mushrooms & Onions on a Satay Base and topped with crushed Peanuts and a Garlic Yoghurt	Pesto Chicken & Prosciutto S:\$16 L:\$26 F:\$31 (GF, SOY 🍷) Marinated Chicken, thinly sliced Prosciutto, Spanish Onion, Garlic on a Tomato base, topped with Pesto Aioli and Wild Rocket
Gourmet Pollo S:\$16 L:\$25 F:\$30 (GF) Marinated Chicken, slow roasted Red Capsicum, Artichokes, Olives, Sun Dried Tomato on a Tomato base	Creamy Chicken S:\$16 L:\$26 F:\$31 (GF, N) Chicken, Mushroom, Feta, Spanish Onion, Toasted Pine Nuts, Sun Dried Tomato, Garlic on a Creamy sauce base & garnished with baby Spinach

Meat Pizzas

Meat Lovers S:\$15 L:\$24 F:\$29 (GF) Bacon, Pepperoni & Ham on a Tomato base (BBQ sauce optional)	Moroccan Lamb S:\$16 L:\$27 F:\$32 (GF, SOY 🍷🍴) Free Range Lamb mince marinated in Moroccan spices, Caramelised Onion, Spanish Onion, Garlic, slow roasted Red Capsicum, baby Spinach on a Tomato base, topped with garlic Yoghurt
Supreme S:\$16 L:\$25 F:\$30 (GF) Bacon, Pepperoni, Ham, Mushroom, Onion, Green Capsicum, Pineapple, Fresh Tomato & Spanish Olives on a Tomato base	Prosciutto S:\$16 L:\$25 F:\$30 (GF) Thinly Sliced Prosciutto, fresh Tomato & Garlic on a Tomato base, garnished with Shaved Parmesan & Wild Rocket
Spanish Chorizo S:\$16 L:\$25 F:\$30 (GF 🍷🍴) Spanish Chorizo sausage, Jalapenos, Spanish Onions, Spanish Olives and Chilli flakes on a Tomato base	Spain v's Italy S:\$16 L:\$26 F:\$31 (GF) Spanish Chorizo Sausage & Italian Cacciatori Sausage, slow roasted Red Capsicums, Artichokes, fresh Tomato & Olives on a Tomato base
Carnivore S:\$16 L:\$26 F:\$31 (GF) Italian Cacciatori Sausage, Bacon, Beef Pepperoni, Ham & Marinated Chicken on a Tomato base	Beef & Reef L:\$37 F:\$44 (GF,SOY 🍷🍷🍷) Steak grilled medium rare, sliced and placed on pizza with marinated garlic King Prawns with tails on, Mushroom, Spanish Onion, sun dried Tomato on a Creamy sauce base and topped light Aioli and baby Spinach

Seafood Pizzas

Marinara S:\$16 L:\$25 F:\$30 (GF 🍷🍷❤️) Prawns, Anchovies, Crab & smoked Mussels on a Tomato base	Seafood Mornay S:\$16 L:\$26 F:\$31 (GF 🍷🍷) Prawns marinated in fresh garlic, smoked Mussels, Crab, Spanish Onion, Parmesan on a Creamy sauce base, garnished with Shaved Parmesan and fresh baby Spinach
Garlic & Chilli Prawn S:\$16 L:\$26 F:\$31 (GF 🍷🍴🍷❤️) Lots of Prawns marinated in fresh garlic, slow roasted Red Capsicum and Sun dried Tomato & Chilli on a Tomato base	Supreme with Seafood L:\$27 F:\$32 (GF 🍷🍷) Bacon, Pepperoni, Ham, Mushroom, Onion, Green Capsicum, Pineapple, Fresh Tomato & Spanish Olives, Prawns, smoked Mussels, Crab & Anchovies on a Tomato base

Pastas

Penne Pollo Penne pasta with marinated pesto chicken, mushrooms and baby peas in a cream sauce	\$26
Penne Arrabiata Penne pasta, chorizo sausage, olives, spring onion, jalapenos in a napolitana sauce	\$26
Fettuccine Carbonara Fettuccine with bacon, mushrooms in a cream sauce	\$25
Spaghetti Bolognese House made beef Bolognaise sauce	\$23
Spaghetti & Meatballs House made meatballs, fresh chilli, in our napolitana sauce topped with shaved parmesan	\$26
Spaghetti Marinara Fresh local mussels, prawns, calamari, shrimp, fresh chilli in our napolitana sauce topped with rocket and shaved parmesan	\$28
Spinach & Ricotta Tortellini with Truffles (v) Spinach & ricotta Tortellini with truffles, portabello mushrooms topped with fresh spinach and shaved parmesan	\$27
Lasagna Beef lasagna with side salad	\$26
Penne Portabello (v) Portabello Mushrooms, Penne Pasta, Red Onions, Spanish Olives in a Creamy napolitana sauce with a hint of chilli & topped with Shaved Parmesan Cheese	\$24

Mains

Chilli Mussels A Generous bowl of fresh local Garden Island Mussels* steamed in house made Tomato, Onion and Chilli sauce and served with Garlic Bread (* when available)	\$29
Calamari Calamari lightly dusted and seasoned then fried and served with chilli and lime dipping sauce, Salad and Chips	\$27
Garlic Prawns Local Prawns in our Garlic confit, olive oil and grilled on a cast iron plate served with slaw salad and Garlic Bread	\$30
Fish of the Day Fillet of Fish grilled with garlic lemon butter and served with fresh Garden Salad and Chips	\$M/P
Spicy Buffalo Wings Marinated and grilled spicy buffalo wings, garlic yoghurt dip, served with slaw salad and wedges	\$25
Chicken Schnitzel Parmigiana Whole Free range Chicken Breast crumbed Italian style and topped with Napolitana sauce and Cheese served with fresh Garden Salad and your choice of Chips or Wedges	\$29
BBQ Ribs Marinated Pork Spare Ribs basted and grilled, served with slaw salad and chips	\$29
Scotch Fillet Steak 300g of Premium Grass Fed Scotch Fillet flame grilled and served with sauce on the side (choose peppercorn or creamy garlic mushroom), Salad and your choice of Chips or Wedges	\$36
Surf & Turf Grass fed premium Scotch Fillet Steak flame grilled and topped with Prawns and a creamy Mushroom & Onion sauce served with fresh Garden Salad and your choice of Chips or Wedges	\$39

Main Salads

Calamari Salad Calamari on mixed fresh Greens with Red Onions, Cucumbers, roasted Red Capsicums, Cherry Tomatoes topped with a Chilli & Lime dressing	\$24
Brando's Salad Grilled Chorizo sausage, Feta and Kalamata Olives on a mixed lettuce salad with Red Onions, Cucumbers, Roasted Red Capsicums, Sun Dried Tomatoes, topped with an Italian Balsamic dressing	\$24
Char Chicken Salad Marinated Chicken fillets, Pine Nuts, Feta, Cherry Tomatos, Red Onion, roasted Red Capsicums, mixed Lettuce, Balsamic dressing topped with a tangy Mayonnaise	\$25
Grilled Garlic Prawn Salad Grilled Garlic Prawns on a bed of mixed Lettuce, sun dried Tomatos, Artichoke, Red Onion, roasted Red Capsicums, Balsamic dressing finished with a tangy Mayonnaise	\$28