



PIZZA E GNOCCHI BAR

#1 PIZZERIA IN AUSTRALIA 2021 - 2024

50P
TOP
PIZZA

#1 PIZZERIA IN ASIA PACIFIC 2022

50P
TOP
PIZZA

#13 PIZZERIA IN THE WORLD 2022

50P
TOP
PIZZA

WHY 48H?

IF YOU WANT TO EAT A REAL PIZZA, MAKE SURE THE DOUGH HAS BEEN LEAVED FOR AT LEAST 48H HOURS! FOR US, 48 HOURS IS THE MINIMUM TIME REQUIRED FOR THE DOUGH TO RISE. A DOUGH THAT HAS BEEN LEAVENED FOR 48H WITH NATURAL YEAST WILL MAKE YOUR PIZZA LIGHT, FRAGRANT AND AROMATIC... JUST LIKE IN ITALY.

NATURAL YEAST HAS BEEN USED FOR GENERATIONS IN ITALY. IN FACT, BACK IN THE DAY, ONLY ONE PERSON IN THE VILLAGE WOULD HAVE NATURAL YEAST AND IT WOULD BE USED TO BARTER GOODS. BREAD WAS MADE ONCE A WEEK AND IN SOME VILLAGES JUST ONCE A MONTH, SO NATURAL YEAST HAD TO BE BARTERED WITH OR FAMILIES WOULD GO WITHOUT THEIR BREAD... A SACRILEGIOUS THOUGHT TO ANY FOOD-RESPECTING ITALIAN. AT 48H WE WANT TO RESPECT AND MAINTAIN THESE TRADITIONS AND INTRODUCE YOU TO TRUE ITALIAN FLAVOURS, REMASTERED FOR TODAY'S REFINED PALATES.

BUON APPETITO!

ELSTERNWICK

EST. 2017

SOUTH YARRA

EST. 2015

PIZZA TRUCK

EST. 2020



48h

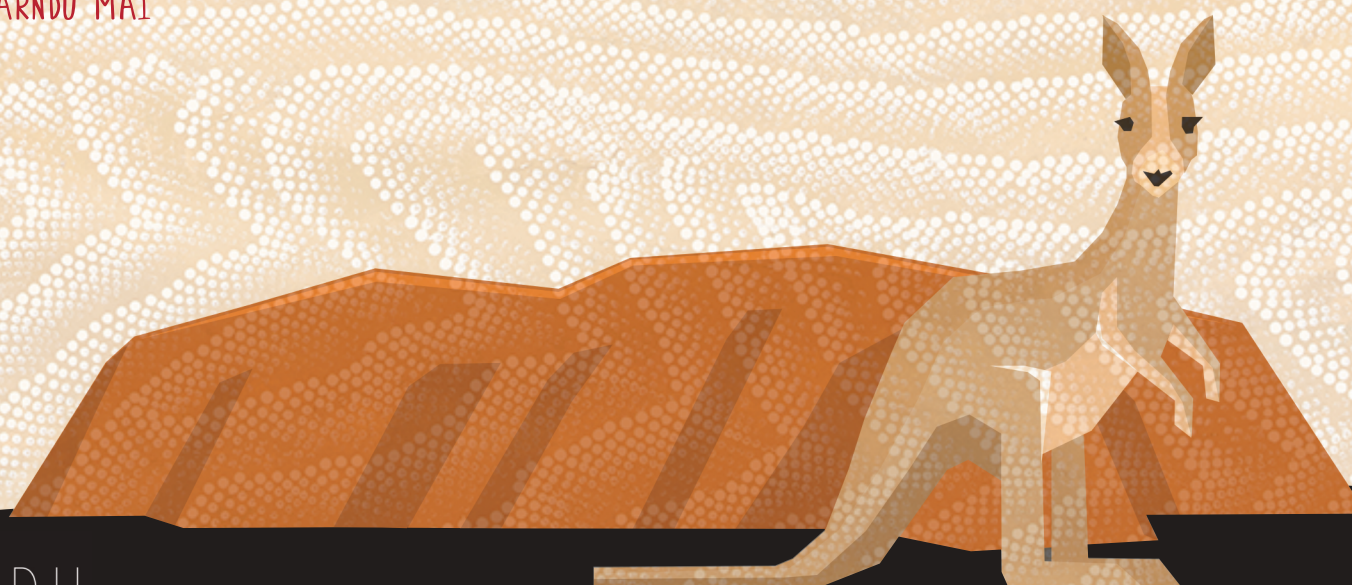
PIZZA E GNOCCHI BAR

FIRST NATIONS FOOD

WELCOME TO OUR SPECIAL FUSION MENU THAT BLENDS THE HEART AND SOUL OF ITALIAN CUISINE WITH THE ANCIENT FLAVOURS OF AUSTRALIAN INDIGENOUS FIRST NATIONS INGREDIENTS. IN AN EFFORT TO EXPLORE AND SHOW RESPECT TO THIS WONDERFUL LAND WE HAVE THOUGHTFULLY COLLABORATED WITH INDIGENOUS OWNED WARNDU TO CRAFT A MENU THAT HONOURS ITALY'S TIMELESS CULINARY TRADITIONS WHILE CELEBRATING THE RICH HERITAGE AND UNIQUE INGREDIENTS OF AUSTRALIA. THIS MENU IS A TRIBUTE TO THE LAND, ITS PEOPLE, AND THE NATURAL ELEMENTS THAT HAVE SHAPED BOTH ITALIAN AND INDIGENOUS AUSTRALIAN FOODWAYS FOR THOUSANDS OF YEARS. EACH BITE INVITES YOU ON A JOURNEY OF TRADITION, FLAVOUR, AND RESPECT FOR COUNTRY.

WE ACKNOWLEDGE THE BOON WURRUNG PEOPLE OF THE KULIN NATION, THE TRADITIONAL CUSTODIANS OF THE LAND ON WHICH WE GATHER, AND PAY OUR RESPECTS TO THEIR ELDERS PAST, PRESENT, AND EMERGING. WE HONOUR THEIR ENDURING CONNECTION TO THE LAND, WATER, AND COMMUNITY, AND WE CELEBRATE THE DEEP CULTURAL HERITAGE OF AUSTRALIA'S FIRST NATIONS PEOPLES AS WE SHARE THIS SPECIAL FUSION OF FLAVOURS.

WARNDU MAI





ANTIPASTI

Canguro Salame with Burrata wild kangaroo and anise myrtle salame (contains pork fat), Italian burrata, native thyme oil **32**

GNOCCHI

OUR POTATO GNOCCHI ARE MADE WITH GLUTEN FREE FLOUR MAKING THEM LIGHTER AND EASIER TO DIGEST BUT PLEASE KEEP IN MIND THAT AS WE ARE A PIZZERIA AND USE TRADITIONAL GLUTEN FLOURS IN OUR KITCHEN, CONTAMINATION MAY OCCUR

Traditional recipe of potato, gluten free flour, salt. Housemade and hand rolled

Verde warrigal greens and macadamia pesto, toasted macadamias, crispy saltbush, native dukkah **ve 35**

Gnocco del Boccia butter, native thyme, native oregano, Ollsson'd sea salt, Eucalyptus peppermint, cinnamon myrtle, crispy saltbush **vg 34**

PASTA

JUST LIKE OUR GNOCCHI, ALL OF OUR PASTA IS MADE BY HAND RIGHT HERE IN THE RESTAURANT

These tagliatelle are made with egg and infused with native lemon myrtle. Served al dente

Native Seafood local prawns, tomato, lemon myrtle, native greens, native cracked pepper berry **39**

PIZZA

All our pizze are available gluten free, please +5

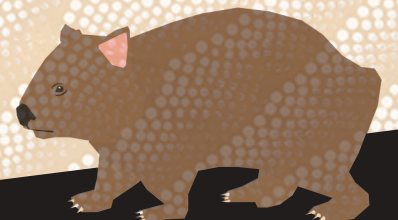
Canguro tomato sauce, wild kangaroo and anise myrtle salame (contains pork fat), olives, mozzarella, warrigal greens and macadamia pesto, native greens, crispy saltbush **32**

DOLCI

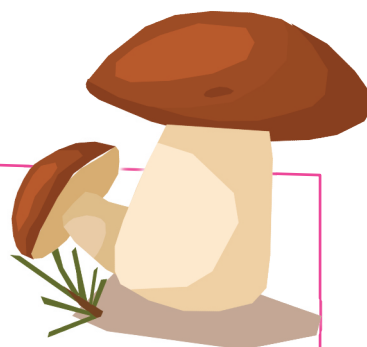
Native Gelato vanilla gelato, olive oil, native cracked pepper berry, Davidson plum **vg 10**

Wattleseed Pannacotta and Native Fruits muntries and strawberry compote, toasted wattleseed **vg 16**

Sorbetto al Limone lemon sorbet, fingerlime, mint **ve 6**



SPECIALS



Featuring pine mushrooms. Available for a limited time.

Gnocchi Special oven baked gnocchi, pine mushrooms, shallots, béchamel sauce, smoked mozzarella, ham cubes, Grana Padano, parsley, pink pepper. **33**

Pasta Special house made tagliatelle with pine mushrooms, Brie fondue, thyme, Pecorino cheese, and parsley. **vg 33**

Pizza Special tomato sauce, mozzarella, pine mushrooms, yellow and red capsicum, taggiasca olives, potato cubes, jalapeños. **vg 33**

Wine recommendation

Sardus Pater | Terre Fenice | **Vermentino di Sardegna** | DOC | 2024 | 13.5% **16**

Castello di Querceto | **Chianti Classico** | DOCG | 2023 | 13% **16**



ANTIPASTI

Classic Bruschetta housemade toasted bread with tomatoes, basil, Calabrian oregano, garlic, black pepper, vegan Parmesan EVO	ve	23
Bruschetta Spilinga calabrian nduja d.o.p, italian burrata pacchetelle tomatoes fresh basil.		24
Prosciutto e Bufala Prosciutto di Parma, 125g of Italian buffalo mozzarella		20
Valtellina Bresaola e Burrata cured beef bresaola from the Valtellina region, italian burrata		21
Olive Mediterranee housemade marinated olives, served warm	ve	14
Acciughe Cantabriche 48g of anchovies in olive oil served with bread, Italian butter		20

FRITTI HOUSE MADE

Housemade fried antipasti.

48h's Handmade Arancino: ask the waiter for today's flavour		20
Mozzarella in Carrozza pan fried crumbed mozzarella, contains egg	vg	20
Chiacchiere fried pizza dough with Italian Burrata	vg	20

CONTORNI

Calamari deep fried calamari, mayonnaise		25
Patatine Fritte thick cut chips, mayonnaise	vg	15

MARE NOSTRUM

Rustic mediterranean cheeses and wild herbs melted in the pizza oven and served with freshly baked bread. Gluten free available please +5

Mare Nostrum Classico rustic mediterranean melted cheese, herbs		28
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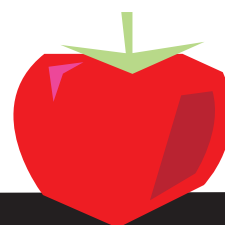
FOCACCE

Our freshly baked focacce are available gluten free, please +5

Focaccia Classica rosemary, sea salt, EVO	ve	14
Focaccia all'Aglio organic garlic, sea salt, EVO	ve	15
Mozzarella Focaccia mozzarella, sea salt, EVO	vg	17

INSALATE

Insalata Rucola rocket, pear, Pecorino Romano, raspberry vinegar, hazelnuts, EVO, sea salt	vg	18
Insalata Eruca rocket, pear, vegan cheese, raspberry vinegar, hazelnuts, EVO, sea salt	ve	18
Insalata Mista mixed lettuce leaves, apple vinegar, EVO, sea salt	ve	17
Insalata Caprese buffalo mozzarella, tomatoes, basil, EVO, sea salt	vg	22
Insalata Montanara radicchio, rocket, goat's cheese, vincotto, EVO, sea salt	vg	19
Insalata Moncenisio radicchio, rocket, vegan cheese, olives, walnuts, vincotto, EVO, sea salt	ve	19
Insalata Finocchio fennel, orange, mixed lettuce leaves, vincotto, EVO, sea salt	ve	19



GNOCCHI

OUR POTATO GNOCCHI ARE MADE WITH GLUTEN FREE FLOUR MAKING THEM LIGHTER AND EASIER TO DIGEST. BUT PLEASE KEEP IN MIND THAT AS WE ARE A PIZZERIA AND USE TRADITIONAL GLUTEN FLOURS IN OUR KITCHEN, CONTAMINATION MAY OCCUR

**Traditional recipe of potato, gluten free flour, salt.
Housemade and hand rolled**

Agnello slow cooked lamb, tomato sauce, Kalamata olives, mushrooms, rosemary		32
48h Sorrentina oven baked gnocchi with yellow tomato sauce, smoked mozzarella, basil	vg	34
Porto di Sorrento oven baked gnocchi with yellow tomato sauce, vegan feta, basil	ve	33
Al Pomodoro tomato and basil sauce	ve	28
Ragú minced beef and Prosciutto di Parma in a tomato and herb sauce		31
Gustosi lamb meatballs, peeled tomatoes, Pecorino cheese, Rum, rosemary, black garlic		33
Gnocco di Mare mixed seafood, napoli sauce, marinated prawns, unpitted black olives		39
Pantelleria yellow tomato sauce, roasted peppers, semi sun dried cherry tomatoes, pine nuts, capers, basil, garlic oil	ve	33
Trevigiana gorgonzola, grilled radicchio, walnuts, vincotto	vg	31

PASTA

JUST LIKE OUR GNOCCHI, ALL OF OUR PASTA IS MADE BY HAND RIGHT HERE IN THE RESTAURANT

**Bigoli and ravioli are made with egg, maccheroncini are egg free.
Served al dente.**

Ravioli di Aragosta slippers lobster and mascarpone filling, wild Patagonian prawns, napoli sauce, Pilu's tuna bottarga		42
Ravioli del Bosco potato and mushroom filling, taleggio fondue, speck crumble, pink pepper and fresh thyme.		39
Maccheroncini Ossobuco slow cooked beef ossobuco and tomato ragu, Mediterranean herbs, pecorino		37
Bigoli Carbonara egg yolk, guanciale, pecorino cheese, black pepper		36
Maccheroncini Ragú minced beef and Prosciutto di Parma in a tomato and herb sauce		31
Maccheroncini Selva wild mushrooms, grade A porcini, truffle paste, garlic, onion, truffle oil, rosemary, Parmezan	ve	33
Maccheroncini alla Zozzona NEW Roman pasta combining carbonara, amatriciana and cacio e pepe napoli sauce, pork sausage, guanciale, black pepper, pecorino romano, egg.		39



PIZZE

OUR HEAD CHEF AND PIZZA MAKERS HAVE CAREFULLY SELECTED THE INGREDIENTS THAT TOP OUR PIZZA... THEY ARE BALANCED IN FLAVOUR SO WE ASK THAT YOU DON'T MAKE CHANGES TO YOUR CHOSEN PIZZA. UNLESS OF COURSE IT'S ABSOLUTELY NECESSARY. GRAZIE!

PIZZE GOURMET

A collaboration between 48h's kitchen chef and pizzaiolo. Sorry no change except gluten free base +5

Pulled Pork mozzarella, 18hr slow cooked pulled pork with Worcestershire sauce, Australian cheddar, garlic, smoked paprika mayonnaise, pickled red cabbage, caramelised red onion, smoked paprika potato crisps		36
Ossobuco spinach, mozzarella, saffron rice velouté, slow cooked ossobuco in a tomato sauce		36
Guazzetto tomato sauce, mozzarella, sweet chilli, garlic, mixed seafood with prawns		36
Polpettine organic rainbow chard, mozzarella, mixed Italian wild mushrooms and porcini, lamb meatballs		33

SEASONAL PIZZA

Featuring pine mushrooms. Available for a limited time. Gluten free base +5

Pizza Special tomato sauce, mozzarella, pine mushrooms, yellow and red capsicum, taggiasca olives, potato cubes, jalapeños.	vg	34	new!
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CLASSIC PIZZA

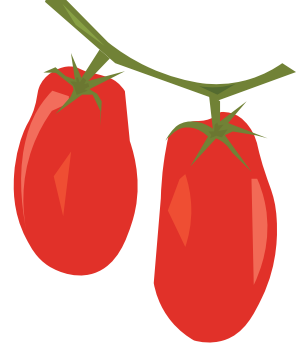
Gluten free base +5, vegan cheese +3, add Burrata: 50g +6.5 or 125g +10, add Bufala: half +5 or 125g +10

Marinara - The world's oldest Pizza tomato sauce, Calabrian oregano, organic garlic	ve	21
Margherita tomato sauce, mozzarella, fresh basil	vg	25
Di Parma #1 Pizza in Australia Pizza World championships 2019 tomato sauce, mozzarella, prosciutto di Parma, Italian buffalo mozzarella, rocket, Grana Padano		34
La Norma tomato sauce, crumbed fried eggplant, basil, onion, Italian burratina 50g, ricotta salata. Not available completely gluten free.	vg	32
Vaie on the Beach mixed Italian wild mushroom and porcini, mozzarella, shaved Pecorino Romano, garlic, truffle oil, parsley	vg	30
48h Australia's Best Seafood Pizza 2017 smoked ocean trout, Avruga caviar, red onion, mozzarella, garlic infused oil, un-pitted Ligurian olives, goat's cheese		35
48h Napoletana yellow tomato sauce, capers, oregano, olives, 48g cantabriche anchovies served on side		27
Capricciosa tomato sauce, mozzarella, free range ham, champignon mushrooms, artichokes, olives		32
Tropea tomato sauce, mozzarella, Italian nduja D.O.P, hot salame, olives, red onion		32
Notti d'Oriente tomato sauce, lamb meat balls, mozzarella, capsicum, red onion		29
Salame tomato sauce, mild salame, provolone, walnuts, brie, basil		28
Rodolfo ricotta filled crust, rocket, prosciutto di parma, mozzarella, grana padano		31
Canguro tomato sauce, wild kangaroo and anise myrtle salame (contains pork fat), olives, crispy saltbush		32
Tartufo truffle paste, Italian black truffle, mixed Italian wild mushrooms and porcini, mozzarella, parsley	vg	34
Friarielli Italian friarielli, scamorza, potato, flat pancetta		33

P.S check out our vegan menu for more vegan pizze!



VEGAN MENU



ANTIPASTI

Classic Bruschetta housemade toasted bread with tomatoes, basil, Calabrian oregano, garlic, black pepper, vegan Parmezan, EVO	ve	23
Olive Mediterranee housemade marinated olives, served warm	ve	14
Patatine Fritte thick cut chips, served with napoli sauce	ve	15

INSALATE

Insalata Eruca rocket, pear, vegan cheese, raspberry vinegar, hazelnuts, EVO, sea salt	ve	18
Insalata Mistra mixed lettuce leaves, apple vinegar, EVO, sea salt	ve	17
Insalata Moncenisio radicchio, rocket, vegan cheese, olives, walnuts, vincotto, EVO, sea salt	ve	18
Insalata Finocchio fennel, orange, mixed lettuce leaves, vincotto, EVO, sea salt	ve	19

FOCACCE

Our freshly baked focacce are available gluten free, please +5

Focaccia Classica rosemary, sea salt, EVO	ve	14
Focaccia all'Aglio organic garlic, sea salt, EVO	ve	15

GNOCCHI

Al Pomodoro tomato and basil sauce	ve	28
Porto di Sorrento oven baked gnocchi with yellow tomato sauce, vegan mozzarella, basil	ve	34
Pantelleria yellow tomato sauce, roasted peppers, cherry tomatoes, pine nuts, capers, basil, garlic oil	ve	33

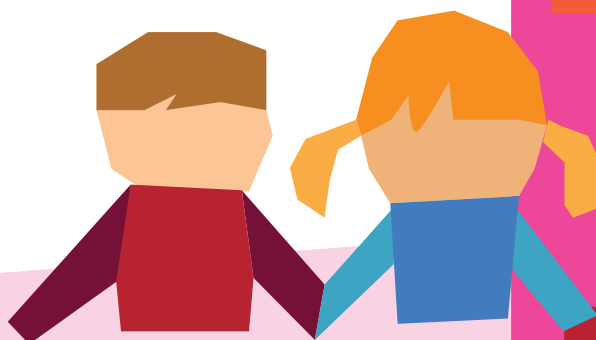
PASTA

Maccheroncini Selva wild mushrooms, porcini, truffle paste, garlic, onion, truffle oil, rosemary, vegan Parmezan	ve	33
Maccheroncini Pomodoro tomato and basil sauce	ve	26

PIZZE

All our pizze are available gluten free, please +5

Marinara - The world's oldest Pizza tomato sauce, Calabrian oregano, organic garlic	ve	21
Veganita tomato sauce, vegan mozzarella, fresh basil	ve	27
Sottobosco wild mushrooms, garlic, vegan mozzarella, rosemary, red onion	ve	29



BAMBINI

For all children 8 years and under

FRITTO

From our deep-fryer

Calamari e Patatine 125g deep fried calamari served with thick cut chips 13

Mozzarella in Carrozza pan fried crumbed mozzarella, contains egg **new!** vg 20

PIZZA 10 inches

Available gluten free, please +4

Margherita Pizza tomato sauce, mozzarella vg 16

Ham e Cheese Pizza tomato sauce, ham, mozzarella
18

GNOCCHI 80g

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Gnocchi Pomodoro Bambini tomato and basil sauce 14 vg

Gnocchi Ragù Bambini minced beef and Prosciutto di Parma in a tomato and herb sauce 16

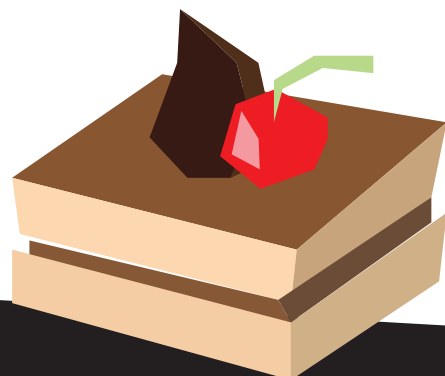
PASTA 80g

Pasta served al dente. Made with 00 flour

Maccheroncini Pomodoro Bambini tomato and basil sauce vg/ve 17

DOLCI

Gnocco alla Nocciola deep fried calzoncino filled with chocolate hazelnut spread, served with vanilla gelato		15
Veganino deep fried calzoncino filled with vegan chocolate hazelnut spread, served with sorbetto limone	ve	15
Tiramisú Italian coffee layered dessert		16
Cheesecake please ask your waiter for the current special		15
Coppa Gelato three scoops of ice cream. Your choice of; vaniglia, cioccolato, pistacchio, sorbetto limone. One scoop 5		14
Native Gelato vanilla gelato, olive oil, cracked pepper berry, Davidson plum chips		10
Wattleseed Pannacotta and Native Fruits muntries and strawberry compote, toasted wattleseed	vg	16
Sorbetto al Limone lemon sorbet, fingerlime, mint	ve	6





COOKING MASTERCLASSES GNOCCHI + PIZZA + PASTA

Join us weekend mornings to learn the art of gnocchi, pasta and pizza making. Classes are hands on and run by our chefs and the best part...they include lunch with a glass of wine! To find out more and to view the schedule of classes visit our website 48h.com.au

P.S. We also hold private masterclasses; great for hens parties, corporate events and birthdays.



GIFT CARDS

Did you know we sell both physical and digital gift cards? These cards can be used in the restaurants or for our masterclasses. Speak to your waiter if you would like to purchase or visit our website 48h.com.au



PRIVATE EVENTS + CATERING

We love to celebrate! Our restaurants are available for private events or we can come to you with our pizza truck! Cater your party with pizzas and gnocchi for everyone street food style, or level up with canapés and pasta stations. We cater for a variety of events from 1st birthdays, to anniversaries and weddings. For packages and menus please contact us at catering@48h.com.au



PIZZA E GNOCCHI BAR

SET MENU FOR GROUPS OF 10+

Designed to Share

GIRO PIZZA

ANTIPASTO

Prosciutto e Bufala

Prosciutto di Parma, Italian buffalo mozzarella

Focaccia Classica

Rosemary, sea salt, EVO.

Straight from the oven, gluten free available
ve

MAIN

Pizza Degustation

Choose from our menu. No limit, within reason.

Gluten free available

\$40pp

\$25pp for children 7-10yrs old

Please enquire for gluten free pricing.

THE CLASSIC

ANTIPASTO

Prosciutto e Bufala

Prosciutto di Parma, Italian buffalo mozzarella

Mare Nostrum Classico

Rustic mediterranean cheeses melted
with wild herbs and served with freshly baked
bread. Straight from the oven

Gluten free available

vg

Focaccia Classica

Rosemary, sea salt, EVO. Straight from the oven.

Gluten free available

ve

MAIN

Selection of 3 Gnocchi Dishes

Choose from our menu. Our potato gnocchi are made with gluten free
flour, making them lighter and easier to digest

gf

Selection of Pizze

Choose from our menu. No limit, within reason.

Gluten free available

Insalata Mista

Mixed lettuce leaves, apple vinegar, EVO, sea salt

ve

DOLCI

Gnocco alla Nocciola

Deep fried calzoncino filled with chocolate hazelnut spread, served with
vanilla gelato.

Gluten free and vegan available

Caffè

Choice of coffee or tea

\$65pp

\$30pp for children 7-10yrs old

Please enquire for gluten free pricing.

