48H.COM.AU

48H

PIZZA E GNOCCHI BAR

#1 PIZZERIA IN AUSTRALIA 2021 - 2024 50 TOP PIZZA

#1 PIZZERIA IN ASIA PACIFIC 2022 50 TOP PIZZA

#13 PIZZERIA IN THE WORLD 2022 50 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

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 KITHEN, 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 Bocia 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**

Original artwork: Madkandyi by Damian Coulthard

SPECIALS

We continue our collaboration with CERES Joe's Market Garden, a certified organic farm by the Merri Creek in Coburg. As Melbourne's oldest market garden, it grows nutrient-rich, seasonal produce while serving as a living classroom for regenerative agriculture and community connection in the city. These specials feature organic Rainbow chard from Joe's Market Garden. Available for a limited time.

Gnocchi Special house made gluten free gnocchi, rainbow chard veloute, lamb, pork and beef sausages, rainbow chard, shaved pecorino, fresh chilli		**33**
Pasta Special house made organic rainbow chard and ricotta filled ravioli with butter, cherry medley tomato, organic rainbow chard	vg	**33**
Pizza Special mozzarella, fresh cream, sautéed rainbow chard with garlic, turkey ham, ricotta.		**33**

Wine recommendation

Tenuta Scuotto | Fiano | **Oi Ni** | IGP | 2021 | 14.5%	**17**
Tenuta Scuotto | **Campania Aglianico** | IGP | 2023 | 13.5%	**16**



15% Surcharge on Public Holidays

ANTIPASTI

Classic Bruschetta housemade toasted bread with tomatoes, basil, Calabrian oregano, garlic, black pepper, vegan Parmezan 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**
Bresaola e Burrata cured beef bresaola from the Valtellina region, italian burrata		**21** new!
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.

Arancini Classici pork, beef and tomato ragu, peas, mozzarella		**20** new!
Arancini Prosciutto di Parma burrata, Prosciutto di Parma, mozzarella, Grana Padano		**22** new!
Arancini Tartufo mix mushroom, truffle paste, mozzarella	vg	**22** new!
Tris di Arancini try all three		**20** new!
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**

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 KITHEN, CONTAMINATION MAY OCCUR

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

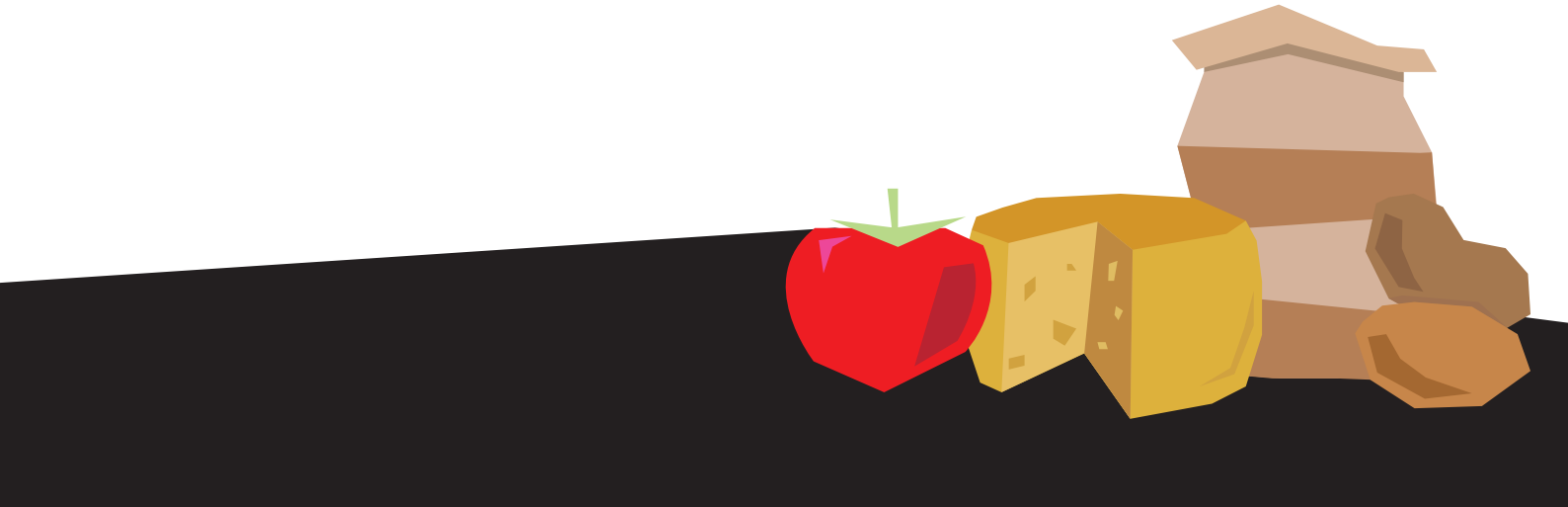
Agnello slow cooked lamb, tomato sauce, Kalamata olives, mushrooms, rosemary		**32**	
48h Sorrentina oven baked gnocchi with yellow tomato sauce, smoked mozzarella, basil	vg	**34**	
Porto di Sorrento oven baked gnocchi with yellow tomato sauce, vegan feta, basil	ve	**33**	
Al Pomodoro tomato and basil 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**	
Crispy deep-fried gnocchi, Asiago cheese fondue, black truffle Pecorino, pink pepper and sage	vg	**36**	new!
Emilia Champignon mushrooms, Prosciutto di Parma, Del Bocia butter, cream, shallots		**32**	new!
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 ravioli and tagliatelle 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**	
Idda by Q/C Long ravioli filled with burrata and Prosciutto di Parma, three tomato sauce (San Marzano, datterino and yellow tomatoes) basil, ricotta salata, purple garlic, fried capers.		**39**	new!
Maccheroncini Ossobuco slow cooked beef ossobuco and tomato ragu, Mediterranean herbs, pecorino		**37**	
Tagliatelle 3 Pomodori three tomato sauce (San Marzano, datterino and yellow tomatoes) basil, EVO	ve	**30**	new!
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**	
Risotto ai Funghi **Please allow approximately 20 minutes for preparation.** Toasted Carnaroli rice, mixed Italian mushrooms, porcini , white onion, Del Bocia butter, parsley, Grana Padano.	vg	**38**	new!



PIZZE

OUR HEAD CHEF AND PIZZA MAKERS HAVE CAREFULLY SELECTED THE INGREDIENTS THAT TOP OUR PIZZE... 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**

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

Rainbow chard from certified organic farm CERES Joe's Market Garden. Gluten free base +5

Pizza Special mozzarella, fresh cream, sautéed rainbow chard with garlic, turkey ham, ricotta. — **33**

CLASSIC PIZZE

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 — **22**

Margherita tomato sauce, mozzarella, fresh basil — vg — **26**

Di Parma #1 Pizza in Australia Pizza World championships 2019
tomato sauce, mozzarella, prosciutto di Parma, Italian buffalo mozzarella, rocket, Grana Padano — **35**

Regina di Savoia dal 1889 tomato sauce, 125g of Italian buffalo mozzarella, basil — vg — **29** new!

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**

Saccense tomato sauce, pecorino, shallots, capers, oregano, olives, EVO 48g cantabriche anchovies served on side — **32** new!

Mare e Monti mozzarella, asiago cheese, prawns, speck, rosemary — **33** new!

Bresaola yellow tomato sauce, smoked mozzarella, bresaola (cured beef), rocket, Italian buffalo mozzarella — **33** new!

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**

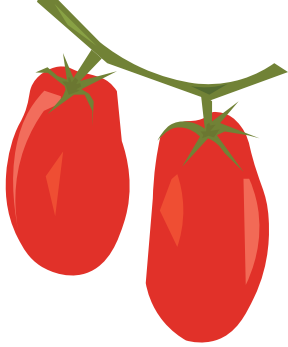
Salame tomato sauce, mild salame, provolone, walnuts, brie, basil — **28**

5 Formaggi ricotta filled crust, asiago, gorgonzola, mozzarella, pecorino, taralli biscuits, pink pepper — vg — **30** new!

Canguro tomato sauce, wild kangaroo and anise myrtle salame (contains pork fat), olives, crispy saltbush — **32**

Patatine tomato sauce,mozzarella, flat pancetta, chips, fresh basil — **32** new!





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 Mista 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**

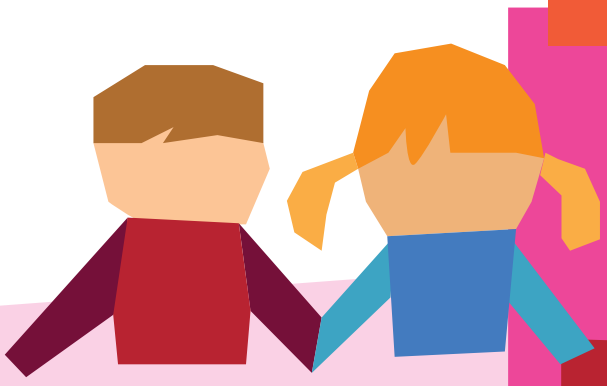
PASTA

Maccheroncini Selva wild mushrooms, porcini, truffle paste, garlic, onion, truffle oil, rosemary, vegan Parmezan	ve	**33**
Maccheroncini Pomodoro tomato and basil sauce	ve	**26**
Maccheroncini 3 Pomodori three tomato sauce (San Marzano, datterino and yellow tomatoes), basil, EVO	ve	**30** new!

PIZZE

All our pizze are available gluten free, please +5

Marinara - The world's oldest Pizza tomato sauce, Calabrian oregano, organic garlic	ve	**22**
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 vg
14

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

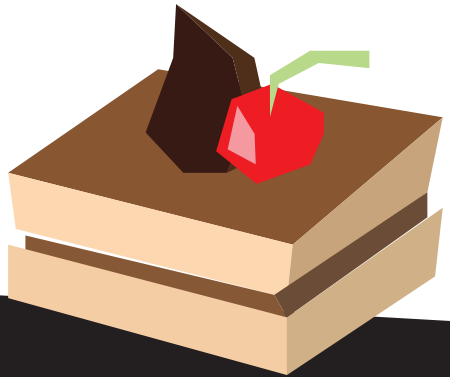
PASTA 80g

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.

