



Our pizza dough is made using a pre-ferment method called 'Poolish' (which is commonly used in french baking). The pre-ferment rests for 24 hrs, essentially creating the culture or yeast which is then added to the final dough.

Pre-fermenting over a period of time prior to making the final dough allows the dough to be more digestible when it is eaten. Our final dough is then cold fermented for a further 24-30 hrs before balling up and proof resting for another 6-8 hrs.

From beginning to end, the process takes about 60 hours. That time frame, as well as the hydration of the dough (water percentage) and a few other closely kept secrets, is what we believe makes Ikigai pizzas one of the lightest and most digestible pizzas going around. Add to that the fresh organic ingredients in the toppings and you have a pretty damn good pizza !!!

FEED ME 45 pp

Let us spoil you! Starting with fire warmed, house marinated olives and fresh greens, with house pickled veg, and KI olive oil. Leave the pizza selection to us! Please let us know of any dietaries.

**Min 2 people. Required for groups of 7 or more. Please note no takeaway.

Kids 3yo to 7yo [10]

Kids 8yo to 12yo [20]

[n/a GF] gluten free bases ordered per pizza

PIZZA

Cheesy Garlic olive oil base, garlic, mozzarella, rosemary [vo]	20
Potato olive oil base, sliced potato, onions, mozzarella, rosemary, sea salt [vo]	23
Bacon and Cheese tomato base, onion, house sliced bacon, mozzarella	22
Mushroom olive oil base, mushrooms, garlic, onions, mozzarella, truffle oil [vo]	26
Scamorza roast cherry tomato, smoked mozzarella, garlic, herbs	26
Super tomato base, olives mushroom, bacon, salami, onion, mozzarella	27
Margarita tomato base, fior di late, fresh basil [vo]	23
Vegetable tomato base, fresh tomato, onion, olives, mushroom, fresh rocket [v]	26
Kate tomato base, roast pumpkin, fetta, fresh rocket [vo]	24
Salami tomato base, fior di late, salami	26
Bresaola tomato base, bresaola, fior di late, fresh rocket	27
Anchovy tomato base, anchovies, olives, onion, fior di late	26
add vegan fior di late	2
gluten free base please note our GF bases are not made in house and are cooked in the same oven as our gluten containing bases. These are not suitable for severe coeliac's.	6

[vo] vegan option available