

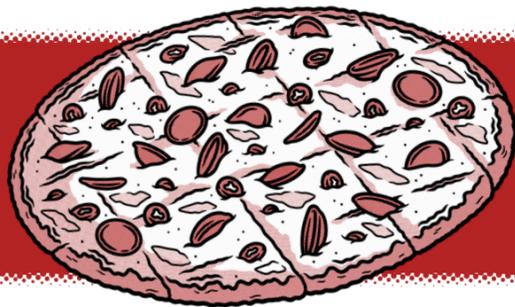
DETROIT-STYLE 8"x10" | 10"x14"

8"x10" Pie (serves 1-2) | 10"x14" Pie (serves 3-4) | GF Bases Available

This is a square pie with fluffy, crispy focaccia-like base and a rim of caramelized cheese. It is light, but sturdy enough to handle heavier topping, and is a great canvas for fun new flavors.

Make your Detroit-Style pie gluten free! REG +\$6 LRG +\$10

	REG	LRG
CHEESE (V) (NF) (GF) +\$6/10	26	50
tomato sauce, mozzarella, cheddar + basil		
QUADRUPLE PEPPERONI (NF) (H+) (GF) +\$6/10	37	69
mozzarella, cheddar, our pepperoni blend, tomato sauce, pepperoni sauce, whipped ricotta + basil		
THYME CRISIS 2.0 (V+) (NF) (GF) +\$6/10	35	66
mozzarella, cheddar, grana, garlic mascarpone, thyme, potato + guanciale (pork)		
HOT SALAMI 2.0 (NF) (GF) +\$6/10	37	69
tomato sauce, mozzarella, garlic mascarpone, pecorino, n'duja (spreadable salami), pepperoni, confit garlic + hot honey		

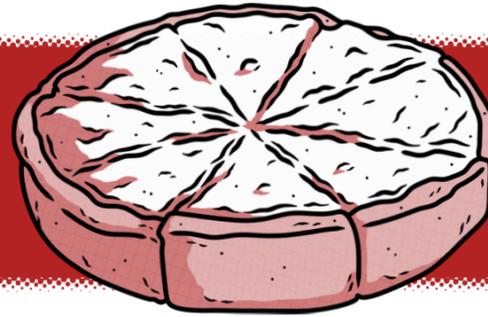


CHICAGO TAVERN STYLE 15"

15" Pie (serves 2-3) | Melbourne Exclusive!

Ask any Chicagoan about their everyday pizza, and they'll tell you about tavern style. A thin butter crust cut into squares like they've done since the 1940s. Each batch of dough takes over 30 hours to craft by hand, which means we have a limited number available daily.

CHEESE (V) (NF)	38
mozzarella, tomato sauce, grana, padano & basil	
PEPPERONI & PEPPERS (NF) (H+)	48
mozzarella, tomato sauce, our pepperoni blend & pickled chillies	
SAUSAGE & GIARDINIERA (NF)	48
mozzarella, tomato sauce, sausage & hot giardiniera	



CHICAGO STUFFED DEEP DISH 7" | 10"

7" Pie (serves 1-2) | 10" Pie (serves 3-4) | 40min Cook Time

Truly putting the 'pie' in pizza pie, stuffed deep dish originated in Chicago in the 1970's. The deepest, cheesiest version there is, it has a rich, tender bottom crust and a thin top crust. Cheese and toppings are inside, with sauce on top. Built to order and needs 40 minutes in the oven.

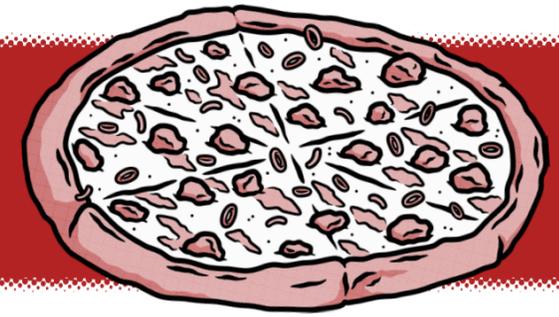
	7"	10"
CHEESE (V) (NF)	33	53
mozzarella, tomato sauce + pecorino		
PEPPERONI (NF) (H+)	38	61
mozzarella, our pepperoni blend, tomato sauce + pecorino		
CLASSIC (NF) (V+)	39	63
mozzarella, sausage, mushroom, onion, capsicum, tomato sauce, black olives + pecorino		
SAUSAGE & GIARDINIERA (NF) (V+)	38	61
mozzarella, Italian sausage, home made chicago hot giardiniera, tomato sauce + pecorino		

SMALL PLATES

ICEBERG WEDGE SALAD (V) (GF)	17
burnt cos ranch, blue cheese, walnuts, zucchini + herbs	
OVEN ROASTED CHICKEN WINGS (GF) (DF) (NF)	20
five whole chicken wings, limoncello, onion + herbs	
CHEESY GARLIC FOCACCIA (V) (NF)	16
confit garlic butter, mozzarella, grana + herbs	
STRACCIATELLA (V) (NF)	18
stracciatella cheese, sicilian olive, cucumber, herb oils + focaccia	
GIARDINIERA (VE) (GF) (NF)	5
Pickled cauliflower, celery, carrot, chillies in vinaigrette	
CASTELVETRANO OLIVES (VE) (GF) (NF)	8

SAUCES & HOMEMADE CHILLI SALT

HIDDEN VALLEY RANCH	4
PEPPERONI SAUCE	4
BLUE CHEESE SAUCE	4
JALAPENO SALT (MEDIUM)	3
BIRDSEYE SALT (HOT)	3
HABANERO SALT (EXTRA HOT)	3
CAROLINA REAPER SALT (SUPER HOT)	3



NEW YORK 16" | NEW HAVEN THIN 18"

16" NY Pie (serves 2-3) | 18" NH Pie (serves 3-4)

Our NY Style pizza is an homage to our favorite higher-end shops across the US. Ours is thin and crispy with a light, open crumb. This is a labor of love. We also offer the option of NY pizza's thinner, crispier, and more charred cousin from New Haven. This 18" heritage recipe is from Chef Paul's home state of Connecticut USA.

	16"	18"
CHEESE (V) (NF) (VE+)	34	44
tomato sauce, mozzarella, fior di latte, basil + grana		
MUSHROOM (V) (NF) (VE+)	41	51
mozzarella, taleggio, confit garlic, onion, mushroom puree + gremolata		
WHITE SAUSAGE 2.0 (V+) (NF) (VE+) (H+)	42	52
mozzarella, goat cheddar, taleggio, gorgonzola, grana, smoked bocconcini, Italian sausage, sicilian olive, alliums + chilli oil		
PEPPA RONI (V+) (NF) (VE+) (H+)	45	55
tomato sauce, mozzarella, fior di latte, our pepperoni blend, roast capsicum, pickled chilli, grana, basil + oregano		

FLOATS

ROOT BEER FLOAT	15
vanilla ice cream + a&w root beer	
BOURBON STOUT FLOAT	25
vanilla ice cream, stout + bourbon	

DIETARY LEGEND

(V) Vegetarian	(V+) Vegetarian Option
(VE) Vegan	(VE+) Vegan Option
(NF) Nut Free	(DF) Dairy Free
(H+) Halal Option	(GF) Gluten Free

ADDITIONAL TOPPING

\$2 TOPPINGS

red onion
basil puree
fresh chilli
gremolata

green capsicum
spring onion
black olives

\$3 TOPPINGS

hot honey
confit garlic
pickled chilli
sicilian olive

portobello mushroom
pecorino romano
whipped ricotta
grana padano

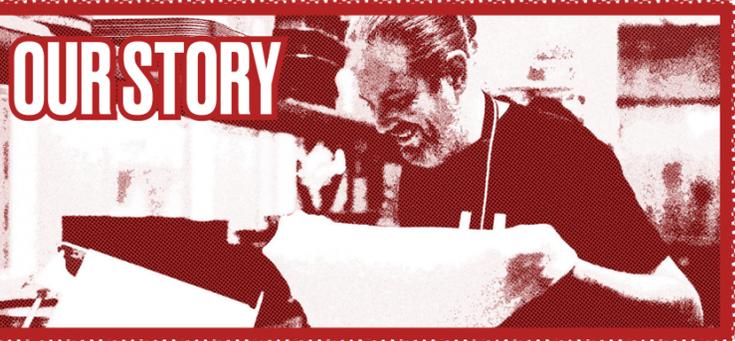
\$5 TOPPINGS

sausage
taleggio
guanciale

pepperoni
roast capsicum
halal pepperoni

gorgonzola
goat cheddar
stracciatella

smoked bocconcini
nduja
giardiniera



OUR STORY

From the quiet streets of lockdown Melbourne a beacon of cheesy goodness emerged. Meet Deep End Pizza, a creation born from the dreams of American Chef Paul Kasten and his Melbourne-native wife Kate Paterson.

Paul's culinary journey took an unexpected turn during those lockdown days when visa constraints forced him out of the fancy kitchens he'd come to know so well. Suddenly, he found himself with time to ponder life's big questions. What truly brings happiness? What ignites the soul? The idea that led us to creating Deep End Pizza actually started with a project from Paul's uni days a few decades ago.

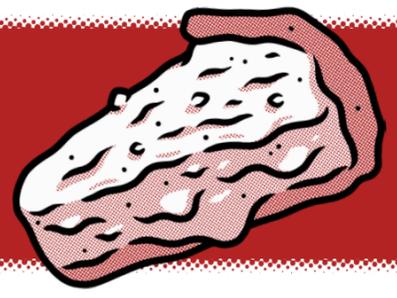
Tucked away in a school assignment aptly named "The History of Pizza," it was a restaurant concept based around a pizzeria serving several traditional styles using different doughs, techniques and ovens. Little did he know that those early musings would pave the way to so much fun. Paul devoted the next two years to dialling in Deep End's first three regional styles. Infusing every pie with love and nostalgia, and sourcing the ingredients to make it all possible.

From the cheeses to the tomatoes, to the single-origin, single-varietal flours produced by small family farms here in Australia, no stone has been left unturned in putting the best quality possible into every pie. If there is a better product, we'll buy it regardless of price. If there is a new technique or an extra step that makes the pizzas a little bit better, we'll do it regardless of the work.

The search for a home for Deep End led Paul and Kate to a quaint spot on Westgarth Street, a place with its own history—a former cafe known as Hammer and Tong, where Paul and Kate had their first date. With determination, a tiny budget, and tons of help from friends and loved ones, Deep End Pizza opened its doors in June, 2022.

From that moment, it wasn't just about serving pizzas; it was about creating moments. With warm American-style hospitality, Paul and Kate quickly realized that the true magic of Deep End Pizza lay in the joy reflected on customers' faces as they took that first bite. Whether you're an American seeking a taste of home, a pizza adventurer excited to try something new, or simply craving a slice of comfort, come join us at Deep End Pizza, where every bite is a journey and every customer is family.

But here's the secret ingredient: at Deep End Pizza we believe in sharing not just pizza, but memories, laughter, and a sense of home. It's not just about the toppings—it's about the journey. From the carefully selected ingredients to the hand crafting of each pie, we go the extra mile to ensure that every slice tells a story.



PEQUOD'S STYLE DEEP DISH SLICE

Pequod's is another of the OG Chicago pizzerias. They have been slinging their take on deep dish since 1970 with a thicker, lighter base and a rim of deeply caramelized cheese.

- PEPPERONI** NF 15
pepperoni, mozzarella, tomato sauce + pecorino romano
- SAUSAGE** NF 15
sausage, onion, mushroom, mozzarella, tomato sauce + pecorino romano
- VEGGIE** V NF 15
mushroom, onion, capsicum, mozzarella, tomato sauce + pecorino romano



WEEKLY SPECIALS

From old favorites to fun new creations, at Deep End Pizza we always have a few tricks up our sleeve.

[Scan here to see what's happening this week.](#)

CAN'T FINISH YOUR PIZZA?

Let our server know and we will happily box up your leftovers to take home. We even have reheating instructions on the box!

SHARE THE DEEP END LOVE ORDER EXTRA TO GO

Want your Deep End Pizza fix at home? Let your server know while dining and we'll have your takeout order hot and ready when you're done. Perfect for treating friends and family to our signature pies.

DEEP END

AUTHENTIC AMERICAN REGIONAL PIZZAS
WHERE EVERY SLICE TELLS A STORY

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