



FOOD PACKAGES

GOURMET WOODFIRED PIZZA

All packages are cooked in our woodfired oven onboard.

Minimum 30 Pax

UP TO 50 PAX - \$40 PER PERSON

OVER 50 PAX - \$30 PER PERSON

- Select 5 options from our Gourmet Menu
- PLUS Dessert Pizza Board

EXTRA \$5 PER PERSON

- Vegan cheese available
- Gluten free available

Gourmet Woodfired Pizza

Red Based Pizza (tomato sauce)

MARGHERITA

San Marzano tomatoes, buffalo mozzarella cheese, fresh basil

VEG LOVERS

Fior Di late mozzarella, mixed mushrooms, kalamata olives, woodfired capsicum, woodfired eggplant

MEAT LOVERS

Fior Di late mozzarella, smoked ham, spicy salami, pancetta, Bacon

DIAVOLA

Hot salami, Fior Di late mozzarella, woodfired capsicum, chili flakes

HAWAIIAN

Fior Di late mozzarella, pineapple, smoked ham

BBQ CHICKEN

Fior Di late mozzarella, BBQ chicken, woodfired capsicum, red onion

PRAWN HUB

Fior Di late mozzarella, garlic & white wine marinated prawns, woodfired capsicum, fresh lemon juice

Please contact for all dietary needs





Gourmet Woodfired Pizza

White Based Pizza (no tomato sauce)

TRUFFLE

Truffle oil base, Fior Di late mozzarella, mixed mushrooms (porcini mushroom, button mushrooms, swiss brown mushrooms), topped with pecorino romano cheese (sheep)

Platter Menu

Platter # 1: Cheese

Arrangement of Gourmet Italian Cheeses Served w/ Crackers

\$175

Platter # 2: Meat

Arrangement of Gourmet Italian and Local smoked meats, salami and dry aged meats

\$175

Platter # 3: Antipasto

Arrangement of Gourmet Italian and Local smoked meats, salami and dry aged meats. Served with pickled & Dried fruits and vegetables, crackers and bred sticks.

\$190

Platter # 4: Veggies

Arrangement of Fresh Veggies & Assorted Dips

\$150

Platter # 5: Fruit

Arrangement of seasonal fruits

\$150

***One platter serves approximately 8 guests**

Grazing Table

\$1,000

Includes a mixture of each platter

***serves roughly 50 guests**

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