





Minimum 30 Pizzas at \$40 each
OR minimum of 20 pax for:
\$40 per head for up to 50 pax
\$30 per person for over 50 pax

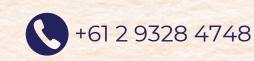
Select 5 options from our menu PLUS a dessert pizza board

Vegan cheese available - add \$5 per person

Gluten Free available - add \$5 per person

Halal available - POA









Sausage Sizzle and Salad | \$18

BBQ Buffet with Salad | \$25/pax

- Meat skewers and pulled beef or pork
 - Coleslaw and Garden Salad

Grazing Table | \$1,000

(Serves roughly 50 guests)

- included a mixture of cheese, meats, veggies, and fruit with dips, crackers, and dried fruits

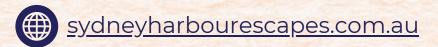
Platters | \$150 each

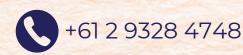
(One platter serves between 6-8 guests)

Cheese - arrangement of gourmet Italian cheeses served with crackers

Meat - arrangement of gourmet Italian and local smoked meats, salami and dry aged meats served with crackers and dried fruits

Veggies - arrangement of fresh veggies and assorted dips **Fruits** - arrangement of seasonal fruits









RED BASED PIZZA

(tomato sauce)

MARGHERITA

San Marzano tomatoes, buffalo mozzarella cheese, fresh basil

MARINARA

Olive oil, fresh oregano, sliced garlic

DIAVOLA

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

SAN DANIELE

Fior Di late mozzarella, peppery rocket, prosciutto ham, aged grana padano parmesan

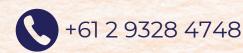
MEAT LOVERS

Fior Di late mozzarella, smoked ham, spicy salami, pancetta, homemade Italian sausage

VEG LOVERS

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









RED BASED PIZZA

(tomato sauce)

HAWIIAN

Fior Di late mozzarella, pineapple, smoked ham

MEXICANA

Fio Di late mozzarella, hot salami, fresh onions, kalamata olives, woodfired capsicum, chili flakes

SEAFOOD

Fior Di late mozzarella, calamari, mussels, white anchovies, fish, garlic prawns, roasted garlic, chili flakes, fresh oregano, fresh lemon juice

BBQ CHICKEN

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

PRAWN HUB

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







WHITE BASED PIZZA

(no tomato sauce)

GARLIC

Olive oil and garlic base, fresh oregano, Fior Di late mozzarella, cracked black pepper (optional: Fresh Bruschetta)

QUATTRO FROMAGGI

Creamy base, Fior Di late mozzarella, gorgonzola, aged grana padano parmesan, provolone

TRUFFLE

Truffle oil base, Fior Di late mozzarella, mixed mushrooms (porcini mushroom, button mushrooms, Swiss brown mushrooms), Sliced black truffle, topped with pecorino Romano cheese (sheep)

TAIT'O

Fresh garlic & olive oil base, Fior Di late mozzarella, woodfired sliced potato, homemade Italian sausage

FISHERMAN'S

White wine & garlic sauce base, Fior Di late mozzarella, white anchovies, king prawns, calamari, mussels, fish, fresh oregano, fresh lemon juice