



CLASSIC PIZZAS

Margherita (veg): Napoli, fresh basil, fior di latte cheese, shredded mozzarella, olive oil.

Hot Salami: Napoli, shredded mozzarella, red onion, hot salami, kalamata olives, chilli oil.

Capricciosa: Napoli, shredded mozzarella, smoked ham, mushroom, hot salami, kalamata olives.

'Shroom (veg): Napoli, shredded mozzarella, mushroom, brined artichoke, gorgonzola cheese, truffle oil.

Hawaiian: Napoli, shredded mozzarella, smoked ham, pineapple.

Vegan Vege (vegan): Napoli, red onion, mushroom, kalamata olives, brined artichoke, fresh basil, olive oil, salt, pepper.

GOURMET PIZZAS

Vege Supreme (veg): Napoli, shredded mozzarella, red onion, mushroom, kalamata olives, pineapple, roasted brined capsicum

BBQ Chicken (halal): BBQ sauce, shredded mozzarella, BBQ Chicken, fresh coriander.

Rosemary Garlic Bread (veg): Garlic confit, shredded mozzarella, rosemary.

Fig & Prosciutto (the "Happy Camper"): Béchamel sauce, shredded mozzarella, gorgonzola cheese, dried figs, fresh rocket leaves, prosciutto, balsamic vinegar glaze, olive oil, salt, black pepper.

Broccoli Bianca (veg): Ricotta cream, thickened cream, shredded mozzarella, broccoli, caramelised onion.

Pesto Prosciutto (*nuts): Napoli, shredded mozzarella, red onions, prosciutto, basil pesto.

Pumpkin & Potato (vegan, nuts): Roasted pumpkin puree, nuttalex, potato, vegan parmesan, orange coriander pesto.

Kale & Blue Vein: Napoli, shredded mozzarella, kale, blue vein cheese, bacon.

Prawn and Salami: Napoli, shredded mozzarella, hot salami, prawns, lemon.

Smoked Salmon: Napoli, shredded mozzarella, red onion, smoked salmon, dill, mascarpone, lumpfish caviar.

Hot Salami, Chilli + Honey: Napoli, shredded mozzarella, hot salami, honey, fresh chilli.

Meat Lovers: Napoli, mozzarella, ham, bacon, salami, pork and fennel sausage.

Into The Woods (veg): Olive oil, mushroom, shredded mozzarella, fior di latte cheese, truffle oil, salt, black pepper.

Nduja: Napoli, shredded mozzarella, nduja, fior di latte cheese, fresh basil, roasted brined capsicum, fresh chilli.

DESSERT PIZZAS

Nutella and M&Ms (*nuts): Maple syrup, nutella, M&Ms, icing sugar.

Nutella and Marshmallow (*nuts): Maple syrup, nutella, marshmallows, icing sugar.

Nutella and Banana (*nuts): Maple syrup, nutella, banana, icing sugar.

Mixed Berries (Nov - Mar only): Maple syrup, thickened cream, mixed berries coulis, fresh berries, icing sugar.

Dairy Free Chocolate: Maple syrup, dairy free chocolate spread, icing sugar.

CANAPÉS

Hot canapés

- Honey Soy Woodfired Chicken Drumettes (GF)
- Perri Perri Woodfired Chicken Drumettes (GF)
- Bite-size Beef Meatballs with parmesan & parsley (GF)
- Falafel Balls with chilli humus dip (VEGAN)
- Mac 'n Cheese croquettes (VEG)
- N'duja Mac 'n' Cheese Bites
- Jalapeno Cheesy Poppers (VEG)
- Arancini - Ham and Spinach
- Arancini - Cheese (VEG)
- Arancini - Funghi (VEG)
- Vegan Mini Arancini - Pumpkin (VEGAN)
- Vegan Mini Arancini - Italian Tomato (VEGAN)

Cold canapés

- Smoked Salmon & cream cheese tartlet with baby capers
- Fetta & semi-dried tomato tartlet (VEG)
- Prosciutto & Goats Cheese wraps with roasted capsicum (GF)
- Marinated prawn mini skewer with garlic, olive oil, capsicum & spring onions (GF)
- Crostini with Prosciutto, red pesto & fresh basil (NUTS)
- Crostini with Pear, Gorgonzola & Pink Peppercorns (VEG)
- Crostini with Pomegranate, goats cheese & fresh mint (VEG)
- Crostini with Red Pesto, Roasted Capsicum & Fresh Basil (VEG, NUTS)
- Beetroot tartlet with roasted capsicum (VEGAN)
- Dolmades & roasted capsicum (GF, VEGAN)
- Pear wrapped in Prosciutto

GRAZING BOARDS

Prepared fresh prior to pizza service!

- Grissini sticks wrapped with prosciutto
- Handmade dips (humus, beetroot, eggplant)
- Marinated mushrooms
- Marinated artichokes
- Stuffed pepperdews
- Mixed marinated olives
- Semi-dried tomatoes
- Hand-cut cold meats, including salami, cacciatore & smoked cabana
- Crackers & freshly made focaccia bread
- Pretzels
- Cheeses
- Dried apricots and seasonal fruit (e.g. grapes, strawberries, oranges, and figs)

STARTER ADD-ONS

Starters made in-house by our restaurant chefs.

- Funghi Arancini (VEG)
- Cheese Arancini (four cheeses!) (VEG)
- Ham & Spinach Arancini
- Full-sized Beef Meatballs

SALADS

Prepared fresh prior to pizza service!

Caprese Salad: tomato, fior di latte cheese, fresh basil, olive oil, salt.

Rocket & Pear Salad: rocket, pear, walnuts, flaked parmesan, balsamic glaze, salt & pepper.

Garden Salad: lettuce, cherry tomatoes, cucumber (seasonal), capsicum, balsamic vinegar.

GELATO

Fresh gelato and sorbet from Bianco Latte!

- Vanilla Bean
- Ferrero Rocher (NUTS)
- Chocolate
- Pistachio (NUTS)
- Salted Caramel
- Oreo Cookies & Cream
- Strawberry Sorbet (vegan)
- Passionfruit Sorbet (vegan)
- Lemon Sorbet (vegan)

DESSERTS

Sweet treats to spoil your guests!

- Tiramisu (individual serves)
- Cannoli - Lemon Ricotta
- Cannoli - Choc Orange Ricotta