PIZZA MENU

\$49PP - SHARE STYLE

PLATES

Antipasti Plater - Fresh mozzarella, mortadella, dolmades, pickled vegetables, marinated olives, hummus, woodfired flatbread

PIZZA

Margherita - tomato, mozzarella, basil, parmesan Patate - mozzarella, potatoes, pancetta, parmesan, rosemary Parma - tomato, mozzarella, Parma prosciutto, rocket, shaved parmesan Melanzane - tomato, mozzarella, grilled eggplant, parmesan, basil

SIDES

Shoestring fries, aioli

ADD DESSERT (choice of one +10pp)

Selection of local Australian cheeses & accoutrements Seasonal fruit plate

GRAZING MENU

\$59PP - SHARE STYLE

PLATES

Puffed woodfired bread, thyme, olive oil

Fresh ricotta, confit garlic, thyme

Wood roasted peppers, garlic, thyme

Prosciutto di Parma 24mths

Fratelli black pepper mortadella

Zucchini blossom pizza, buffalo mozzarella, chilli, mint, rocket, lemon

Shoestring fries, aoili

ADD ONS

Freshly shucked Pacific oyster, lemon, mignonette - \$6ea Black Angus T-Bone - \$110 (serves 3-6) Grilled King Prawns - \$43 (serves 2) Small Seafood Platter - \$65 (serves 2)

Menus are seasonal & subject to availability. Whilst all reasonable efforts are taken to accommodate individual guests dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free. Please do not hesitate to alert one of our employees with your specific dietary requirements. Menus are seasonal & subject to availability. Whilst all reasonable efforts are taken to accommodate individual guests dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free. Please do not hesitate to alert one of our employees with your specific dietary requirements.

FEAST MENU

\$79PP - SHARE STYLE - MAX 30 GUESTS

STARTERS

Pacific oyster, mignonette, lemon

Antipasti Plater - Fresh mozzarella, mortadella, dolmades, pickled vegetables, marinated olives, hummus, woodfired flatbread

MAINS

Wood grilled striploin, broad leaf rocket, jus, lemon

Gold Band snapper, aqua pazza, lemon, extra virgin olive oil (upgrade to Coral Trout +10pp)

SIDES

Shoestring fries, aoili

Green leaf salad

ADD DESSERT

(choice of one +10pp)

Selection of local Australian cheeses & accoutrements

Seasonal fruit plate

PLEASE NOTE

Our menu contains many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from the main food allergens and intolerances.

Purchased ingredients also contain food allergens and intolerances.

Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free.

Selected dishes can be prepared without the addition of selected ingredients; however, we cannot guarantee that traces will not remain.

> Please do not hesitate to alert one of our wait staff with your specific dietary requirements.

Surcharges apply on Sundays (10%), public holidays (15%) and 1% on all credit card transactions.



Menus are seasonal & subject to availability. Whilst all reasonable efforts are taken to accommodate individual guests dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free. Please do not hesitate to alert one of our employees with your specific dietary requirements.