

PIZZA

\$49pp - Share Style

From 11am - 8pm daily

Minimum 8 guests | Max 100 guests

BUFFALO MOZZARELLA, CAPONATA, CROSTINI
SALUMI, GIARDINIERA, GRISSINI

MARGHERITA - MOZZARELLA, TOMATO, BASIL,
PARMESAN, OLIVE OIL

PARMA - MOZZARELLA, PROSCIUTTO, ROCKET,
SHAVED PARMESAN, OLIVE OIL

PATATE – MOZZARELLA, POTATOES, PANCETTA,
PARMESAN, ROSEMARY

SHOESTRING FRIES

ADD DESSERT +\$10PP

Choose one for the whole table

CANNOLI, SHEEP’S MILK RICOTTA, DARK CHOCOLATE,
PISTACHIO, CANDIED ORANGE

MERINGATA & AMARENA CHERRIES

SELECTION OF LOCAL AUSTRALIAN CHEESES
& ACCOUTREMENTS

GRAZING

\$69pp - Share Style

From 11am - 8pm daily

Minimum 8 guests | Max 100 guests

PIZZA BIANCA, ROSEMARY & SEA SALT
WARMED MONT ZERO OLIVES, CHILLI, ORANGE

SALUMI, GIARDINIERA, GRISSINI
ROMAN ARANCINI, SMOKED SCAMORZA,
CHICKEN & BEEF RAGÙ

ROAST BULLHORN PEPPERS, RICOTTA SALATA, OREGANO

MORTADELLA, STRACCIATELLA, PISTACHIO
CASA MOTTA BUFFALO MOZZARELLA, CAPONATA

PRAWN COCKTAIL ROLL
SHOESTRING FRIES

ADD-ONS

SYDNEY ROCK OYSTER, LEMON, MIGNONETTE - \$7EA

MR P’S SEAFOOD PLATTER - \$65 (SERVES 2)

GRILLED KING PRAWNS, CAFÉ DE PARIS BUTTER - \$7EA

300G WAGYU MB3-4+ STRIPLOIN STEAK,
CONDIMENTS - \$135 (SERVES 3)

ADD DESSERT +\$10PP

Choose one for the whole table

CANNOLI, SHEEP’S MILK RICOTTA, DARK CHOCOLATE,
PISTACHIO, CANDIED ORANGE

MERINGATA & AMARENA CHERRIES

SELECTION OF LOCAL AUSTRALIAN CHEESES & ACCOUTREMENTS

FEAST

\$95pp - Share Style

From 11am - 4pm daily

Minimum 8 guests | Max 30 guests

PIZZA BIANCA, ROSEMARY & SEA SALT
SALUMI, GIARDINIERA

CASA MOTTA BUFFALO MOZZARELLA, CAPONATA

TUNA TARTARE, ‘NDUJA, LEMON, FRIED BREAD
WHIPPED BACCALA’, POLENTA, SALMON ROE, CHIVES

ROMAN ARANCINI, SMOKED SCAMORZA,
CHICKEN & BEEF RAGÙ

MB4+ STONE AXE FLANK STEAK,
ROASTED MUSHROOMS, SALSA VERDE
ICEBERG WEDGE SALAD, RADISH, GREEN MAYO
SHOESTRING FRIES

CANNOLI, SHEEP’S MILK RICOTTA, DARK CHOCOLATE,
PISTACHIO, CANDIED ORANGE

ADD-ONS

SYDNEY ROCK OYSTER, LEMON, MIGNONETTE - \$7EA

MORNAY OYSTER, LEMON, MIGNONETTE - \$8EA

MR P’S SEAFOOD PLATTER - \$65 (SERVES 2)

PRAWN COCKTAIL ROLL - \$16EA

GRILLED KING PRAWNS, CAFÉ DE PARIS BUTTER - \$7EA

PANFRIED CORAL TROUT, LEMON, CHIVES,
TROUT ROE 300GR - \$80 (SERVES 2-3)

MR PERCIVAL’S

Add-ons must be taken by the whole table

0% EFTPOS, 0.5% DEBIT CARD, 1.25% CREDIT CARD, AMEX & JCB, 1.8%
UNIONPAY CREDIT, 0.8% UNIONPAY DEBIT, 1.6% DINERS SURCHARGE APPLIES.

10% SUNDAY SURCHARGE & 15% PUBLIC HOLIDAYS SURCHARGE APPLIES.

Our menus & kitchens contain food allergens & handle ingredients including
all known allergens. Whilst all reasonable efforts are taken to accommodate
all allergies or dietary needs, we cannot guarantee traces will not remain.
Please do not hesitate to alert our staff with any specific dietary
or allergy requirements so we can best assist you.