

Note: Surcharges apply on public holiday. We unfortunately cannot cater to Celiac and Halal dietary needs.

Please notify us of other allergies.

FOOD PACKAGES

GOURMET WOODFIRED PIZZA

ALL PACKAGES ARE COOKED IN OUR WOOD FIRED OVEN ONBOARD

MIN 30 PIZZA'S OR 20 PAX

\$40 PP UP TO 50 PAX

\$30 PP OVER 50 PAX

SELECT 5 OPTIONS FROM OUR GOURMET MENU

PLUS DESSERT PIZZA BOARD

(Vegan cheese available)

(Gluten Free available)

EXTRA \$5 PERPERSON

(Halal available -POA)



PIZZA MENU

WOODFIRED

GOURMET WOODFIRED PIZZA

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

HAWAIIAN

Fior Di late mozzarella, pineapple, smoked ham

MEXICANA

Fior 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

GOURMET WOODFIRED PIZZA

(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

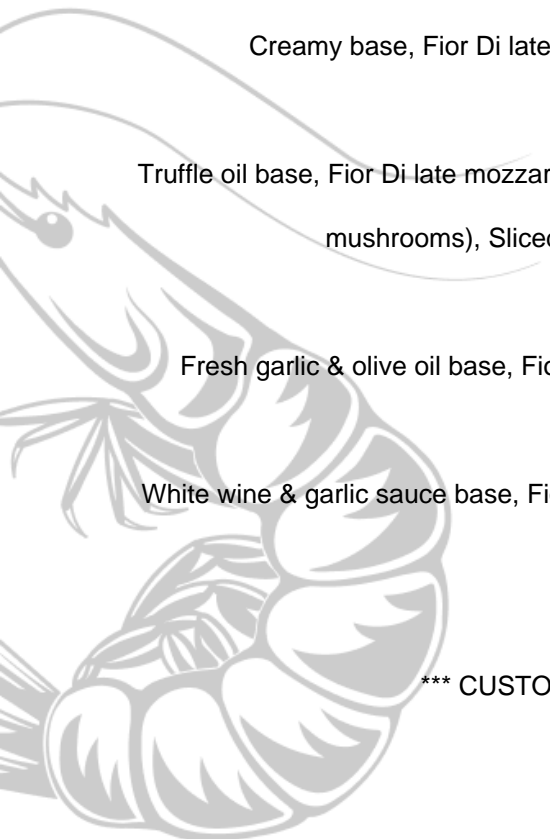
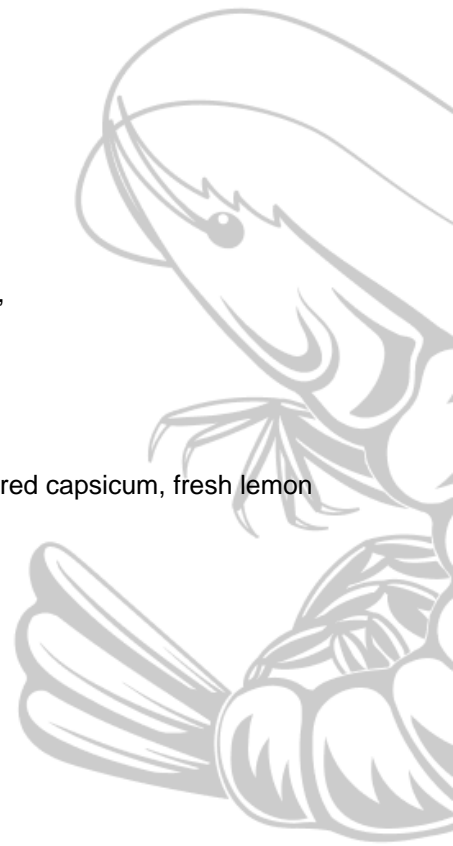
Fresh garlic & olive oil base, Fior Di late mozzarella, woodfired sliced potato, homemade italian sausage

FISHERMAN'S

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

*** CUSTOMISED OPTIONS AVAILABLE UPON REQUEST***

(MAX 4 TOPPINGS/PIZZA)



Mandalay

Sausage sizzle and salad \$18

BBQ buffet with salad \$25/ person

**meat skewers and pulled beef or pork

**Coleslaw and Garden Salad

Platters \$150 each

(One platter serves between 6-8 guests)

**Cheese- Arrangement of Gourmet Italian Cheeses Served w/ 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 & Assorted Dips

**Fruit- Arrangement of seasonal fruits

**Grazing table \$1000(Serves roughly 50 guests)

included a mixture of Cheese,Meats,Veggies and fruit with dips, crackers and dried fruits

