

Note: Surcharges apply on public holiday

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

(ALL DIETARY NEEDS PLEASE CONTACT)



PIZZA MENUE

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

HAWIIAN

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

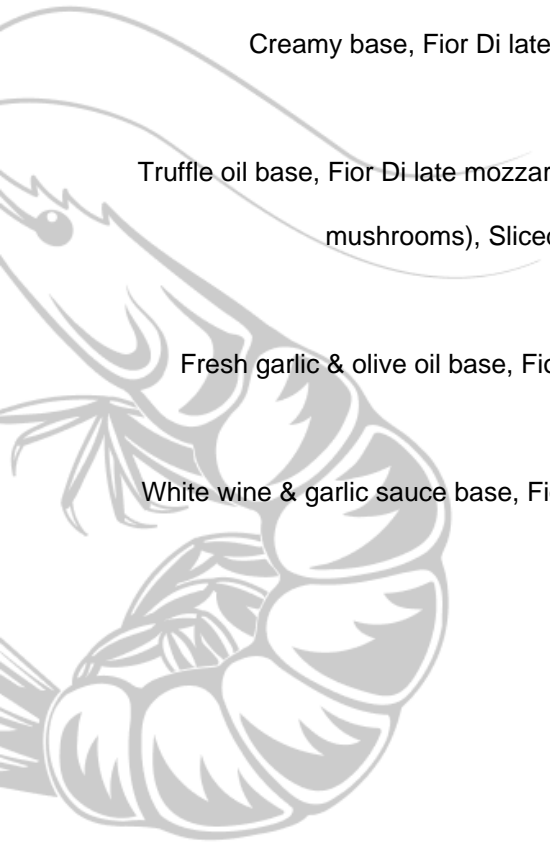
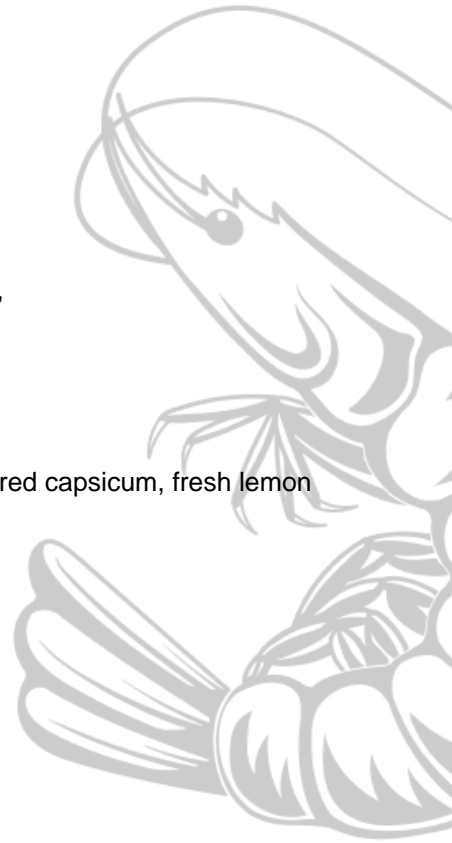
Truffle oil base, Fior Di late mozzarella, mixed mushrooms (porcini mushroom, button mushrooms, swiss brown
mushrooms), Sliced black truffle, topped with pecorino romano cheese (sheep)

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



BRUNCH MENU

Bacon&Egg

Juicy cherry tomatoes, chives, Fior Di latte topped with fresh parsley, served on Rosa base

Smoked Salmon

Crunchy red onions, capers, and fresh dill, served on cream cheese base

Mushroom

Spinach, feta cheese and Fior di late served on Rosa base

Italian homemade Sausage

Woodfired roasted capsicum, Spanish onion, homemade Italian pork & fennel sausage, bacon and Fior di late topped with fresh parsley served on Rosa base.

Very Berry

Fresh berries, berry confit, topped with fresh mint on a Mascarpone base.

*** CUSTOMISED OPTIONS AVAILABLE UPON REQUEST***

(MAX 4 TOPPINGS/PIZZA)

PLATTER # 1 CHEESE

Arrangement of Gourmet Italian Cheeses

Served w/ Crackers

\$200

PLATTER # 2 MEAT

Arrangement of Gourmet Italian and
Local smoked meats, salami and dry aged meats

\$200

PLATTER # 3 VEGGIES

Arrangement of Fresh Veggies & Assorted Dips

\$175

PLATTER # 4 FRUIT

Arrangement of seasonal fruits

\$150

