



TRADITIONAL PIZZAS

\$25 +GST
PER PERSON
MIN 50 GUEST

STARTER PIZZAS

Garlic & Cheese

Mozzarella, garlic base

Margherita

Mozzarella, tomato base, basil & oregano

MAIN PIZZAS

Hawaiian

Mozzarella, tomato base, ham & pineapple

Pepperoni

Mozzarella, tomato or BBQ base & pepperoni

Carnivore

Mozzarella, tomato or BBQ base, pepperoni, ham & salami

Herbalist

Mozzarella, tomato base, mushroom, pineapple, olives, onion & roasted capsicum

Suprema

Mozzarella, tomato base, salami, mushroom, olives, onion & roasted capsicum

Capricciosa

Mozzarella, tomato base, ham, mushroom & olives

Inferno

Mozzarella, tomato base, hot salami, olives, onion roasted capsicum & hot chilli

Juliana

Mozzarella, tomato base, pepperoni, mushroom, pineapple & olives

DESSERT PIZZAS

Nuttino

Nutella base with fresh strawberries/banana & icing sugar

Nuttino 1000

Nutella base sprinkled with 100s & 1000s & icing sugar





GOURMET PIZZAS

\$30 +GST
PER PERSON
MIN 50 GUEST

RECEIVE EVERYTHING IN THE TRADITIONAL MENU AS WELL AS

MAIN PIZZAS

Prawn Pizza

Mozzarella, tomato base, prawns, olive, onion, capsicum, pesto & rocket

Prosciutto Crudo

Mozzarella, tomato base, prosciutto, shaved parmesan, rocket, balsamic glaze

Pollo Grande

Mozzarella, BBQ base, roast chicken, pineapple, onion

Pollo Inferno

Mozzarella tomato base, roast chicken, capsicum, olive & onion topped with peri peri sauce

DESSERT PIZZAS

(SELECTION OF 3)

Nuttino

Nutella base with fresh strawberries/banana & icing sugar

Nuttino Oreo Crunch

Nutella base sprinkled crushed oreo & icing sugar

Nuttino 1000

Nutella base sprinkled with 100s & 1000s & icing sugar

Smores

Nutella base with roasted marshmallows & icing sugar

Caramelino

Caramel base with fresh banana crushed honeycomb & icing sugar

Biscof

Biscoff base with crushed biscuit, honeycomb & icing sugar

Please note:

All Dietary requirements can be catered for given they have been provided upon booking. (GF, DF, L, V)





SALADS

Mediterranean pasta salad

Fattoush salad

Rocket & parmesan salad

Kaleslaw

Caesar salad

Potato salad

Caprese salad

Changs noodle salad

Bean salad

FINGER FOOD

Tomato bocconcini
skewers

Meat sambouski &
Kibbeh balls

Oregano pizzas

Mini vegetable pizzas

Spinach triangles

Mini meat pizzas

Shanklish parcels

HOT FINGER FOOD

Arancini

Salt & pepper squid

Tempura prawns

Spring rolls

Chips & wedges w/sweet
chilli sour cream

Oven roasted wings





PLATTERS

Mediterranean antipasto

**Vegetable crudité's with
trio of dips**

Cheese & crackers

**Shanklish bruschetta with
crispy Lebanese bread**

**Tomato & basil bruschetta
with crostini bread**

Seasonal fruit platters

GRAZING TABLES

Grazing Tables

**Selection of Italian
cured meats**

Marinated vegetables

**Premium selection
of Cheeses**

Artisan Bread

**WE CAN ALSO PROVIDE TAILER MADE MENUS
TO SUIT YOUR BUDGET AND EVENT**





LIVE COOKING PIZZA & PASTA AT YOUR PLACE PACKAGE

\$90 +GST
PER PERSON
MIN 50 GUEST

PIZZA STATION

- ENTRÉE PIZZAS -

Margherita
Garlic & Cheese

- MAIN PIZZAS -

Hawaiian Supreme
Pepperoni
Carnivore
Herbalist
Supreme
Capricciosa
Inferno
Juliana
Prawn Pizza
Pollo Grande
Prosciutto Crudo
Pollo Inferno

PASTA STATION

(Pasta cooked to order and served by one of our chefs)

- PASTA -

Spaghetti
Penne
Fettuccini
Gnocchi

- SAUCES -

Napolitana
Cream
Olio sauce
Rosa

- INGREDIENTS -

Chicken, Bacon, Prawns
Garlic, onion, mushrooms,
olives, semi dried
tomatoes

- CONDIMENTS -

Salt and Pepper
Parmesan Cheese
Chilli Flakes & Oil

DESSERT PIZZA

Nuttino Pizza
Nuttino 1000





PASTA AT YOUR PLACE \$60^{+GST}

PER PERSON
MIN 50 GUEST

STATION

(Pasta cooked to order and served by two of our chefs)

- PASTA -

Spaghetti | Penne | Gnocchi

- SAUCES -

Napolitana | Cream | Olio sauce | Rosa

- INGREDIENTS -

Chicken | Bacon | Prawns | Garlic | Onion | Mushrooms | Olives | Semi Dried Tomatoes

- CONDIMENTS -

Salt and Pepper | Parmesan Cheese | Chilli Flakes & Oil

ENQUIRE FOR THE FOLLOWING

GELATO CART

COFFEE CART

FRESH DONUTS

