

PIZZA MENU

designed to share

\$110PP

Minimum 8 guests

TASTING PLATES

Fresh fig salad with prosciutto, buffalo mozzarella DOC,
rocket & apple balsamic dressing

Italian meatballs baked with tomato sauce & shaved parmesan

Kingfish carpaccio with avocado, radish, black caviar & spicy citrus dressing (M)

Fried calamari with chilli sea salt & house-made tartare sauce (I)

Roasted cauliflower, harissa marinade, tomato purée, spiced eggplant chutney,
pickled carrot salad, toasted nuts (VE, GF)*

PIZZA

Lamb - slow roasted lamb with feta, Sicilian olives, capsicum,
rocket, red onion, garlic & chilli, tomato base

Fig - fresh figs with pancetta, gorgonzola, Roma tomato, basil, rocket & apple
balsamic dressing, tomato base

Prawn - marinated chilli prawns with roasted capsicum,
Roma tomato & salsa verde, tomato base

Mushroom – garlic roasted field mushrooms, taleggio, caramelised onions
& basil, goat's curd & mascarpone base (V)

Pepperoni - La Boqueria pepperoni with Roma tomato,
mint & bocconcini mozzarella, tomato base

SIDES

Rocket and radicchio salad, parmesan, red wine vinaigrette

Chips with Hugos tomato relish & truffle aioli

DESSERT

served alternately

Tiramisu – layers of coffee-soaked lady finger biscuits, mascarpone cream

Chocolate mousse cake – raspberry sauce, hazelnut praline, raspberry sorbet

**Vegetarian option on request*

***All pizzas are available gluten free & vegetarian options on request*





\$140PP MENU

*Start with our tasting plate designed to share,
followed by a main course & dessert, served alternately*

Minimum 8 guests

TASTING PLATES

- Fried calamari with chilli sea salt & house-made tartare sauce
- Italian meatballs baked with tomato sauce & shaved parmesan
- Burrata, capsicum & walnut dip, radicchio,
green oil, toasted pumpkin seeds, toasted village bread (V)
- Fresh fig salad with prosciutto, buffalo mozzarella DOC, rocket
& apple balsamic dressing
- Roasted cauliflower, harissa marinade, tomato purée, spiced eggplant chutney,
pickled carrot salad, toasted nuts (VE, GF)*

MAINS

served alternately

- Crispy skin barramundi, sweet potato & ginger mash
with coconut, chilli & lime sauce
- Roast chicken breast, onion puree, braised lentils, kale,
chicken dashi butter, pickled kohlrabi, green oil (GF, DF)
- Potato gnocchi, Jerusalem artichoke, mix mushrooms, spinach,
saba vinegar glaze, artichoke chips (V, GF)*

SIDES

- Mixed leaf salad, radish, parmesan, red wine vinaigrette
- Chips with Hugos tomato relish & truffle aioli

DESSERT

served alternately

- Tiramisu - layers of coffee-soaked ladyfinger biscuits, mascarpone cream
- Chocolate mousse cake – raspberry sauce, hazelnut praline, raspberry sorbet

**Vegetarian option on request*

\$160PP MENU

*Start with our tasting plate designed to share,
followed by a main course & dessert, served alternately*

Minimum 8 guests

SEAFOOD TASTING PLATE

Sydney rock oysters with vermouth & eschalot vinaigrette
Kingfish carpaccio with avocado, radish, black caviar & spicy citrus dressing
King prawns butterflied & grilled with chilli & garlic butter (GF)
Fried calamari with chilli sea salt & house-made tartare sauce
Roasted cauliflower, harissa marinade, tomato purée, spiced eggplant chutney,
pickled carrot salad, toasted nuts (VE, GF)*

MAINS

served alternately

Crispy skin barramundi, sweet potato & ginger mash
with coconut, chilli & lime sauce
Sirloin steak 240gm marble score 5+ served with red wine jus
Potato gnocchi, Jerusalem artichoke, mix mushrooms, spinach,
saba vinegar glaze, artichoke chips (V, GF)*

SIDES

Mixed leaf salad, radish, parmesan, red wine vinaigrette
Chips with Hugos tomato relish & truffle aioli

DESSERT

served alternately

Tiramisu - layers of coffee-soaked ladyfinger biscuits, mascarpone cream
Chocolate mousse cake – raspberry sauce, hazelnut praline, raspberry sorbet

**Vegetarian option on request*

