# PIZZA MENU

*designed to share*

## $110PP

*Minimum 8 guests*

### TASTING PLATES

Fresh peach 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, cucumber, radish, mint & pea puree, tomato miso dressing, toasted nuts (VE, GF)*

### PIZZA

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

Prosciutto - sliced prosciutto with rocket, Parmesan & 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*



MENUS SUBJECT TO CHANGE



# $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, melon, cucumber, croutons, peach & Champagne vinaigrette, prosciutto crumb
Fresh peach salad with prosciutto, buffalo mozzarella DOC, rocket & apple balsamic dressing
Roasted cauliflower, harissa marinade, cucumber, radish, mint & pea puree, tomato miso dressing, toasted nuts (VE, GF)*

## MAINS

*served alternately*

Crispy skin barramundi, sweet potato & ginger mash with coconut, chilli & lime sauce
Roast chicken breast, salsa caponata, sweet & sour currants, croutons, smoked tomato butter sauce
Potato gnocchi, basil puree, asparagus, snow peas, semi dry tomato, whipped goats curd, pistachio (V, GF)*

## SIDES

Rocket and radicchio salad, 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*

MENUS SUBJECT TO CHANGE

# $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, cucumber, radish, mint & pea puree,
tomato miso dressing, 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, basil puree, asparagus, snow peas, semi dry tomato,
whipped goats curd, pistachio (V, GF)*

## SIDES

Rocket and radicchio salad, 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*



MENUS SUBJECT TO CHANGE