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

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, 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
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*

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, 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*



MENUS SUBJECT TO CHANGE