TRADITIONAL PIZZAS

Margherita
Mozzarella, tomato base, basil and oregano

Hawaiian
Mozzarella, tomato base, ham and pineapple

Pepperoni
Mozzarella, tomato or BBQ base and pepperoni

Carnivore
Mozzarella, tomato or BBQ base, pepperoni, ham and salami

Herbalist
Mozzarella, tomato base, spanish onions, roasted capsicum, mushrooms and kalamata olives

Suprema
Mozzarella, tomato base, ham, salami, olives, roasted capsicum, mushroom and oregano

Capricciosa
Mozzarella, tomato base, mushroom, smoked ham, olives and oregano

Inferno
Mozzarella, tomato base, hot salami, roasted capsicum, onions, olives and hot chilli

Dessert Pizzas

Nuttino - Nutella base with fresh strawberries and icing sugar

PER HEAD
$22 **PLUS** **GST**
MINIMUM 50 GUEST

SALAD ADD ONS

Rucola and Parmigiano
Wild rocket leaves, sliced pear, and walnuts topped with shaved parmesan drizzled with balsamic vinaigrette

Caprese
Bocconccini, tomato, basil, balsamic and olive oil

Mediterranean Pasta Salad
Farfalle pasta, bocconcini, sundried tomato, spinach leaves, olives and roasted capsicum

Garden salad
Mixed leaves, tomato, cucumber, spanish onions and a balsamic dressing

Greek salad
Tomato, cucumber, spanish onions, feta, kalamata olives and oregano balsamic dressing

Potato salad
Fresh creamy potato salad

Coleslaw
Slaw mix of cabbage, carrot, purple cabbage with a mayonnaise base

Tabouli
Fresh parsley, tomato, cracked wheat with an olive oil and lemon dressing

Caesar
Cos lettuce, bacon, parmesan cheese, egg and croutons

PLATTERS

Cold Antipasti
Cured meats served with marinated and grilled vegetables, a selection of deli cheeses served with mixed crackers

Cheese Platter
A selection of mixed cheeses served with crackers, dried fruits and nuts

Fruit Platter
A display of mixed seasonal fruits

Sushi Platter
Mixed platter of sushi and sashimi, served with soy and wasabi.

Extras
Lasagne (Beef/Chicken & Leek/Vegetarian)
Beef Shepards Pie
Spanakopita (Spinach & Feta Pie)
Moussaka (Beef & Vegtarian)
Penne Al Forno