

**RATE**  **CARD**  
**FOOD PACKAGES**

**GOURMET WOODFIRED PIZZA**

*ALL PACKAGES ARE COOKED  
IN OUR WOOD FIRED OVEN ONBOARD*

**MIN 30 PIZZA'S OR 20 PAX**

**\$40 PP UP TO 50 PAX**

**\$30 PP OVER 50 PAX**

**SELECT 5 OPTIONS FROM OUR  
GOURMET MENU**

**PLUS DESSERT PIZZA BOARD**

***(Vegan cheese available)***

***(Gluten Free available)***

**EXTRA \$5 PERPERSON**

**( ALL DIETARY NEEDS  
PLEASE CONTACT)**

# PIZZA MENU

## WOODFIRED

### GOURMET WOODFIRED PIZZA

Red Based Pizza (tomato sauce)

#### **MARGHERITA**

*San Marzano tomatoes, buffalo mozzarella cheese, fresh basil*

#### **MARINARA**

*Olive oil, fresh oregano, sliced garlic*

#### **DIAVOLA**

*Hot salami, Fior Di late mozzarella, woodfired capsicum, chili flakes*

#### **SAN DANIELE**

*Fior Di late mozzarella, peppery rocket, prosciutto ham, aged grana padano parmesan*

#### **MEAT LOVERS**

*Fior Di late mozzarella, smoked ham, spicy salami, pancetta, homemade Italian sausage*

#### **VEG LOVERS**

*Fior Di late mozzarella, mixed mushrooms, kalamata olives, woodfired capsicum, woodfired eggplant*

# PIZZA MENU

## WOODFIRED

### GOURMET WOODFIRED PIZZA

Red Based Pizza (tomato sauce)

#### **HAWIIAN**

*Fior Di late mozzarella, pineapple, smoked ham*

#### **MEXICANA**

*Fior Di late mozzarella, hot salami, fresh onions, kalamata olives, woodfired capsicum, chili flakes*

#### **SEAFOOD**

*Fior Di late mozzarella, calamari, mussels, white anchovies, fish, garlic prawns, roasted garlic, chili flakes, fresh oregano, fresh lemon juice*

#### **BBQ CHICKEN**

*Fior Di late mozzarella, BBQ chicken, woodfired capsicum, spinach, red onion*

#### **PRAWN HUB**

*Fior Di late mozzarella, garlic & white wine marinated king prawns, red onion, woodfired capsicum, fresh lemon juice*

**\*\*\* CUSTOMISED OPTIONS AVAILABLE UPON REQUEST\*\*\*  
(MAX 4 TOPPINGS/PIZZA)**

# PIZZA MENU

## WOODFIRED

### GOURMET WOODFIRED PIZZA

White Based Pizza (No tomato sauce).

#### **GARLIC**

*Olive oil and garlic base, fresh oregano, Fior Di late mozzarella, cracked black pepper (optional : Fresh Bruschetta)*

#### **QUATTRO FROMAGGI**

*Creamy base, Fior Di late mozzarella, gorgonzola, aged grana padano parmesan, provolone*

#### **TRUFFLE**

*Truffle oil base, Fior Di late mozzarella, mixed mushrooms (porcini mushroom, button mushrooms, swiss brown mushrooms), Sliced black truffle, topped with pecorino romano cheese (sheep)*

#### **TAIT'O**

*Fresh garlic & olive oil base, Fior Di late mozzarella, woodfired sliced potato, homemade italian sausage*

#### **FISHERMAN'S**

*White wine & garlic sauce base, Fior Di late mozzarella, white anchovies, king prawns, calamari, mussels, fish, fresh oregano, fresh lemon juice*

**\*\*\* CUSTOMISED OPTIONS AVAILABLE UPON REQUEST\*\*\*  
(MAX 4 TOPPINGS/PIZZA)**

# PIZZA MENU

## WOODFIRED

### BRUNCH MENUE

#### **Bacon&Egg**

*Juicy cherry tomatoes, chives, Fior Di latte topped with fresh parsley, served on Rosa base*

#### **Smoked Salmon**

*Crunchy red onions, capers, and fresh dill, served on cream cheese base*

#### **Mushroom**

*Spinach, feta cheese and Fior di late served on Rosa base*

#### **Italian homemade Sausage**

*Woodfired roasted capsicum, Spanish onion, homemade Italian pork & fennel sausage, bacon and Fior di late topped with fresh parsley served on Rosa base.*

#### **Very Berry**

*Fresh berries, berry confit, topped with fresh mint on a Mascarpone base.*

**\*\*\* CUSTOMISED OPTIONS AVAILABLE UPON REQUEST\*\*\*  
(MAX 4 TOPPINGS/PIZZA)**

# PLATTER



# MENU

## **PLATTER # 1 CHEESE**

Arrangement of Gourmet Italian Cheeses

Served w/ Crackers

\$150

## **PLATTER # 2 MEAT**

Arrangement of Gourmet Italian and  
Local smoked meats, salami and dry aged meats

\$150

## **PLATTER # 3 VEGGIES**

Arrangement of Fresh Veggies & Assorted Dips

\$150

## **PLATTER # 4 FRUIT**

Arrangement of seasonal fruits

\$150