
EATS

GRAZING BOARD

(suitable for 8-10 people)

Chef's selection of cured meats, olives, pickled vegetables, marinated artichoke, roasted red capsicum, artisan cheeses, crackers (gfo)

\$135

MIXED HOT PLATTER

Approx. 40 pieces per platter
(Select up to 4 options per platter)

\$140

Beef & red wine croquettes (v)
Pumpkin & feta arancini
Mini beef pies (gfo)
Mini butter chicken pies
vegetable pasties (v) (gfo)
Mini sausage rolls
Mac & cheese bites
Mushroom quiche
Cheeseburger spring rolls (v)

Gluten free pie options available +\$10 per selection

DESSERT PLATTERS

(suitable for 12 - 15 people)

A selection of mini cheesecake bites, eclairs and sweet tartlets

\$150

PIZZA

\$22

4th GEN'S MARGHERITA PIZZA

Cherry tomatoes, mozzarella, basil pesto (vgo) (gfo) (cn)

MATRIARCH JOAN'S PUMPKIN PIZZA

Roasted pumpkin, courgettes, pinenuts, mozzarella & basil pesto (v) (vgno) (gfo)

CHARLIE'S CHICKEN CARBONARA PIZZA

Poached chicken, bacon, mushrooms & bechamel sauce (gfo)

NONNI JACK'S ROASTED PORK PIZZA

Roasted pork, baked apple, walnuts, mozzarella & chipotle mayo (gfo)

FARMER JOHN'S BBQ BRISKET PIZZA

Brisket, roasted red peppers, jalapenos, pineapple & smokey bbq sauce (gfo)

LEO'S LAMB PIZZA

Lamb, sweet potato, red onion, crumbled feta, rocket & beetroot tzatziki (gfo)

Gluten free pizza bases +\$3 each

All items are subject to seasonal change & availability.

Gluten Free (gf), Gluten Free Option (gfo), Vegetarian (v), Vegan Option (vgno), Dairy Free (df) Contains Nuts (cn)