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## EATS

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### 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

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## PIZZA

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**\$22**

### 4th GEN'S MARGHERITA PIZZA

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

### MATRIARCH JOAN'S PUMPKIN PIZZA

Roasted pumpkin, courgettes, olives, mozzarella & basil pesto (v) (vgn) (gfo)

### CHARLIE'S CHICKEN PIZZA

Poached chicken, bacon, mushrooms & bbq base & truffle mayo (gfo)

### NONNI JACK'S ROASTED PORK PIZZA

Roasted pork, salami, red onions, pickles, bbq base, special burger sauce (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

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All items are subject to seasonal change & availability.

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