



ON ARRIVAL

available for a minimum of 10 people

CHARCUTERIE PLATTER;

cured meats, selection of cheeses, wild olives,
orange & duck liver pate, pork rillettes, pizza bianca

per person 9

CHEESE PLATTER;

selection of cheeses,
with lavosh, fig jam, crackers, dried fruits

per person 9

SHARE PLATTERS

20 pieces each

CORN & CORIANDER BITES, guacamole, salsa <i>gf / v</i>	57
TOMATO & SHIRAZ BRAISED MEATBALLS, parmesan	58
FRIED CHICKEN, lime & coriander fraîche <i>gfo</i>	58
BRUSCHETTA, tomato, basil & feta <i>gfo/v</i>	55
SALT & PEPPER SQUID, aioli, lemon <i>gf</i>	65
BEEF SLIDERS; cheddar, pickle, mustard	70
TIGER PRAWNS; panko crumbed, lemon, aioli	70
BEEF PIES, tomato chutney	70

We recommend ordering 3 platters for groups of 10-15 people for grazing
and 6 for a more substantial offering

PIZZA

MARGHERITA fresh tomato, buffalo mozzarella, basil, garlic oil <i>v</i>	19
CHORIZO, roasted peppers, goats cheese, rosemary, garlic oil	21
ROASTED PORK, bacon, roasted pineapple, herbs	21
ANCHOVY, roasted peppers, chilli, capers, olives, parmesan, garlic oil <i>vo</i>	20
QUATTRO FORMAGGIO, mozzarella, gorgonzola, pecorino, cheddar, herbs, garlic oil <i>v</i>	19
CAULIFLOWER, cherry tomato, sweet potato, kale, almonds <i>v / vg</i>	21
MUSHROOM, field, porcini, mozzarella, sage, smoked salt <i>v / vgo</i>	20

gluten free base +4

CAKES

SHERBET CAKES (serves 20 people)	80
red velvet cake	
chocolate & raspberry <i>gf</i>	
Require 72 hour notice	

gluten free *gf* / gluten free option *gfo* / vegetarian *v* / vegetarian option *vo* / vegan *vg* / vegan option *vgo*