

# BANQUET MENU

Share style \$60 per person

## CRUMBED STUFFED OLIVES

Crumbed fried olives stuffed with seasonal veggies and truffle mayo (GF, O)

## ARANCINI AL POMODORO

Tomato sugo rice bites served with basil mayo (GF, O)

## FOCACCIA AL ROSMARINO

Focaccia bread with rosemary and E.V.O. served with a side of whipped feta, smoked salt flakes

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## GNOCCHI MUSHROOM & TRUFFLE

House made potato pillows served with seasonal roasted mushrooms black truffle in a light creamy sauce (GF)

## ROCKET SALAD

Wild rocket, toasted pinenuts, parmesan and balsamic dressing (GF, N)

## SHOE STRING FRIES (GF)

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YOUR WAITER WILL ADVISE YOU ON PIZZA SELECTION

### PIZZA ROSSA

#### MARGHERITA

Tomato, mozzarella, basil, E.V.O. (S)

#### ITALIAN NIGHTMARE

Tomato, mozzarella, grilled pineapple, vBacon chilli and lime salsa (S, C)

#### NAPOLI

Tomato, mozzarella, friarielli, black olives spicy sausage, pecorino (S, C, G)

#### SICILIANA

Tomato, black olives, lilliput capers oregano, E.V.O. (S)

### PIZZA BIANCA

#### MAGIC MUSHROOM

Mozzarella, seasonal mix roasted mushrooms truffle oil, lemon thyme (S)

#### POTATO

Mozzarella, 'pork & fennel' sausage, roasted potato and capsicum, rosemary oil (S)

#### CARCIOFI

Lemon mozzarella, artichokes, rocket (S)

GF - Gluten Free

O - Contains Onion

G - Contains Garlic

S - Contains Soy

N - Contains Nuts

C - Spicy

No Gluten Free pizza available. Take away container c50 each.