



SHARED GROUP LUNCH MENU

\$30pp

SHARE PLATTERS SERVED ON ARRIVAL

CHEESE PLATTER – Brie, cheddar, creamy blue, wafers, fruit toast, pear, dried apricots, walnuts, house made fig paste.

ANTIPASTO PLATTER – Salami, prosciutto, mixed olives, warm bread, baby bell peppers, sun dried tomatoes & crackers

TRIO OF DIPS - Crusty warm bread ,basil pesto, tomato pesto & olive pesto mix. (V) (VG) (extra bread – add \$3)

CHEESY HERB & GARLIC BREAD (V)

FOLLOWED BY A RANGE OF OUR 11 inch GOURMET PIZZAS

DOUBLE CHEESE- Neapolitan sauce, cheddar & mozzarella. (another good one for the kids to share) (V)

SICILIAN- Neapolitan sauce, hot salami, kalamata olive, sundried tomato, fior di latte & pesto.

THREE P'S,- Prosciutto, pear, parmesan, rocket w balsamic glaze.

THE PUMPKIN ONE-Roast pumpkin, blue cheese, rocket & truffled honey. (V)

THE VEGGIE ONE- Neapolitan sauce, mushrooms, pumpkin, kalamata olives, spinach & cheddar. (DF, VG option available)

Add – SALADS Price per salad.

GRILLED HALLOUMI SALAD - Baby cos, cherry tomatoes, red onion, cucumber & walnuts w honey mustard dressing. (V) (GF) \$18

ROAST PUMPKIN SALAD- Spinach, fetta, roasted pine nuts & seeds w vinaigrette. (V) (GF) (VG option available) \$18
Add Chicken \$3- &/or Side serve of warm bread – add \$3

(V) = Vegetarian (DF) = Dairy Free (VG) = Vegan (GF) = Gluten Free

**Please notify us of any allergies / dietary requirement.*

*Credit card details required at time of booking to secure the booking
(cancellations & no show fees apply).*

Final confirmation, payment and all dietary requirements are due 2 days prior to your booking.