



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, pickled vegetables, baby bell peppers, house made tomato relish, & warm bread

TRIO OF DIPS - Crusty warm bread ,basil pesto, tomato pesto & olive pesto mix. (V) (VG) (extra bread – add \$4)

CHEESY HERB & GARLIC BREAD (V)

FOLLOWED BY A RANGE OF OUR 11 inch GOURMET PIZZAS

DOUBLE CHEESE – House made Napoli sauce, cheddar & mozzarella. (V)

TRUFFLE MUSHROOM - Roasted mushrooms w truffle, garlic & thyme, cheddar, goats cheese & lemon rocket. (VG avail)

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

MEDITERRANEAN – House made Napoli sauce, roasted mediterranean vegetables, spinach, cheddar & basil oil.
(V) (DF, VG option avail)

Add – SIDES TO SHARE

GARLIC POTATO – Garlic roasted potato with rosemary salt (GF) (DF) (VG) \$15 per dish

INSALATA VERDE – Rocket, roasted cherry tomato, pear, olives, goats cheese, walnuts & Italian dressing \$22 per dish

(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.

Children aged 2-12yo are \$15pp

Minimum 12 people required for Shared Group Lunch