

PIZZA MENU

\$59PP - SHARE STYLE

PLATES

Mezze platter, dolmades, artichokes, labneh, cucumbers,
olives, pickled chilli, flatbread

Selection of premium salumi

PIZZA

Margherita - Tomato, mozzarella, basil, parmesan

Patate - Mozzarella, kipfler potatoes, pancetta,
parmesan, rosemary

Prosciutto - Tomato sauce, mozzarella, Parma prosciutto,
arugula, shaved parmesan

Parmigiana - Tomato, mozzarella, grilled eggplant,
olives, parmesan, basil

SIDES

Chips with tomato ketchup

Crispy chicken wings with comeback sauce

DESSERT ADD ONS

Cheese plate \$10pp

Christmas pudding \$10pp

Fruit plate \$10pp

CANAPÉ MENU

\$65PP - SELECT 5 ITEMS

Additional items \$9pp

Natural Pacific oysters with lime

Zucchini bruschetta, goats curd, mint, lemon

Smoked coral trout, dill crème fraîche, toasted focaccia

Crispy chicken wings, comeback sauce

Falafel, hummus, sumac dukkha

Mini prawn roll, shredded lettuce, cocktail sauce

Grilled lamb cutlets, salsa verde

Mac & cheese croquettes, truffle aioli

Crispy chicken roll, cabbage, spicy mayo & togarashi

PREMIUM CANAPÉS

Chargrilled king prawn \$12pp

Moreton Bay bug roll \$15pp

Roasted 1/2 shell scallop \$12pp

Menus are seasonal & subject to availability.

SUMMER FEAST MENU

\$85PP - SHARE STYLE - MAX 30 GUESTS

Available Monday - Sunday lunch & Monday - Thursday dinner

STARTERS

Mezze platter, dolmades, artichokes, labneh, cucumbers, olives, pickled chilli, flatbread

Selection of premium salumi

Mooloolaba king prawns, Pacific oysters, cocktail sauce, lemon

MAINS

Grilled snapper, green olive salsa, broadleaf rocket, lemon
(upgrade to coral trout + \$10pp, whole table only)

Fire roasted chicken, cranberry & sage jus, bread sauce, hazelnuts

SIDES

Shoestring fries, ketchup

Iceberg lettuce, shallots, capers, lemon, olive oil

ADD ONS

5+ Wagyu scotch fillet, pickled shallots, watercress & jus - \$25pp

DESSERT ADD ONS

Cheese plate \$10pp

Christmas pudding \$10pp

Fruit plate \$10pp

Menus are seasonal & subject to availability.

PLEASE NOTE

Our menu contains many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from the main food allergens and intolerances.

Purchased ingredients also contain food allergens and intolerances.

Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free.

Selected dishes can be prepared without the addition of selected ingredients; however, we cannot guarantee that traces will not remain.

Please do not hesitate to alert one of our wait staff with your specific dietary requirements.