



Set Menu \$45pp

Choose any 3 Pizzas – Salad included and served to share with mains

ANTIPASTI OPTIONS

Arancini (V)

Porcini mushroom and parmesan risotto balls served with roasted garlic aioli and truffle oil

Calamari Fritti

With smoked tomato aioli and lemon

Olives (VE – GF)

House Dip with House Bread (VE - GFO)

PIZZAS

MARGHERITA (V)

Tomato, basil & buffalo mozzarella

HAWAIIAN

Tomato, smoked ham, pineapple & mozzarella

BEEF AND BLUE

Roast beef, mushroom, potato, capsicum, mozzarella & blue cheese sauce

BIRD AND BRIE

Roast chicken, capsicum, olives, brie cheese, mozzarella & roquette

SOPRESSA

Tomato, hot salami, cherry tomatoes, mozzarella & olives

THE DART AND FEATHER

Cured meats of the day, truffle oil, parmesan & mozzarella

THE VEGETABLE PATCH

Roast pumpkin, capsicum, eggplant, zucchini, balsamic onions, mozzarella, roquette & pine nuts

Gluten Free Base +\$4.50

Vegan Cheese +\$4



SALAD

GARDEN SALAD (VE – GF)

Mixed leaves, tomato, cucumber, red onion and citrus dressing

FINISHING TOUCH

Can be ordered directly from the dessert menu during your booking

CAKEAGE

\$2.50 per person

\$4.50 per person including a scoop of premium ice cream

*Menu items subject to seasonal availability and may change at any time