



# BANQUET MENU \$55PP\*

ANTIPASTO

House sourdough focaccia  
Whipped ricotta, gochujang habanero honey  
Stracciatella, caponata  
Selection of artisan cured meats  
*(vegetarian sub for caprese)*  
Olasgasti black and white anchovies, herb oil  
*(vegetarian sub for marinated artichokes)*

+

Yamba Prawn, Bee-sting, Laaamb, Gigi

*(Suggestion only. Choose up to 6 flavours, ¾ pizza pp)*

Rocket, parmesan, pear

PIZZASTO SHARE

## SEAFOOD BANQUET +\$20 PP\*

*All the above plus*

Oyster, classic mignonette (1pp)

Scallop, crispy chili oil, citrus (1pp)

Beetroot and gin house cured ocean trout

**\*10% surcharge on weekends / 15% surcharge on public holidays / Merchant fees apply**

All dishes may contain ingredients not listed.

**Any dietary requirements and menu choices must be confirmed at least 24h prior to your booking.**

Menu subject to change pending availability on the day.