



**\$65.50 PP**

# Christmas

## BANQUET MENU

### ANTIPASTO

House sourdough focaccia

Taramasalata, salmon roe \*

*Vegetarian sub for whipped ricotta, habanero honey*

Olasagasti black and white anchovies, herb oil

Selection of artisan cured meats

*Vegetarian sub for roasted artichokes, romesco*

Burrata, strawberry, tomato

### PIZZAS

*Choose from these flavours - 6 slices/ 1 pizza per person*

**Option A:** Pepperoni · Queenslander · Pig Me Up · Gigi \*

**Option B:** Yamba Prawn · Bee-sting · Laaaamb · Gigi

**Option C:** Blue Pear · Capricciosa · Shroom White · A Salted *(vegetarian option)*

Rocket, parmesan, pear salad



### OPTIONAL ADD ONS \*

Christmas Cocktail - House Apple & cinnamon liqueur, prosecco, soda \$16.50pp

Oyster, fingerlime mignonette (per 6pcs \$36.50)

Kingfish crudo, green apple, coconut, herb oil (per 6pcs \$36.50)

Scallop, crispy chili oil, citrus (per 6pcs \$36.50)

**10% surcharge on weekends / Gluten Free Base \$5.50pp**

*All dishes may contain ingredients not listed.*

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

*Pre payment via EFT or cash required*