



PIZZA VARIETIES

Our pizzas are cut into 8 slices , 5 slices person
Gluten free pizza (extra charge \$24 each)

Hawaiian - shredded ham, sweet pineapple

Pepperoni - fresh hand sliced pepperoni

Margherita (V) - fresh and made tomato sauce with oregano, sliced
tomato

Supreme - tomato , pepperoni, shredded ham, olive, onion, capsicum,
mushroom

Melazane (V) - roasted eggplant and pumpkin, mushroom, olive,
capsicum, peri aioli

Garlic Cheese with grated mozzarella

Rocket Ricotta - semi dried tomato, herb ricotta cheese, olive

BBQ Meatlovers - chicken, pepperoni, shredded ham,
BBQ based, aioli

Peri Chicken - peri marinade chicken, capsicum, onion, avocado, peri
aioli

BBQ Chicken - sweet onion, chicken, mushroom, BBQ aioli

Dietary

GF - gluten free | V - vegetarian

VE - vegan | DF - dairy free | EF - egg free

PESC - pescetarian | LF - lactose free

PIZZA & GARLIC BREAD BUFFET

PIZZA CHOOSE ANY 4

\$25 per person (minimum 30 adults) + ON ARRIVAL GARLIC BREAD

PIZZA & SALAD BUFFET

PIZZA CHOOSE ANY 3 |
SALAD CHOOSE 2 ONLY

\$30 per person (minimum 30 adults)
+ ON ARRIVAL GARLIC BREAD

PIZZA, PASTA & SALAD BUFFET

PIZZA CHOOSE 3 | PASTA CHOOSE 2 | SALADS CHOOSE 2

\$36 per person (minimum 30 adults)

+ ON ARRIVAL GARLIC BREAD

\$15 per child under 12 choose 1 variety of pizza

+ fruit juice popper (one flavour)

PASTA VARIETIES

| CHOOSE PENNE, ORECCHIETE, SPAGHETTI |

Marinara - garlic infused seafood, tomato, basil and olive oil
sauce (\$3 extra p/p)

Prawn - sautéed prawns in a lemon zest olive oil, broccoli florets,
crumbled feta cheese (\$3 extra p/p)

Pollo e funghi - chicken pieces in a mushroom basil cream sauce

Bolognese - classic meat sauce with basil

Bosciaola - ham, mushroom, white cream sauce

Napolitana - slow tomato basil sauce, melted parmesan (V)

Baked open shells filled spinach ricotta (V) basil tomato sauce

Vegetarian lasagne, topped mozzarella & parmesan

SALAD VARIETIES

Pumpkin quinoa, crumbled feta, pine nut, burst cherry tomatoes,
eggplant spread, mixed leaf

Caesar with cos lettuce, bacon, coddled egg, parmesan cheese,
garlic croutons, anchovy aioli

Greek, crumbled feta, tomato, olive, cucumber, red onion, capsicum,
lemon oregano dressing

Spinach, hommus, roast spiced chickpeas, pumpkin seeds, asparagus,
fried haloumi fries, vinaigrette



COLD RAW SALAD

Salad of mixed green lettuce
Slices of tomato
Sliced red onion
Bread butter pickles
Tomato raisin chutney
Beetroot relish
Sliced beetroot
Coleslaw
Avocado puree
Tasty cheese slices
Burger cheese slices

VEGAN SALAD (ON REQUEST)

Dairy free grated cheese
Roast field mushroom
Roast peppers
Grilled eggplant
Chargrilled zucchini and pumpkin

TYPES OF SPREADS

Battered onion rings
Sriracha Aioli
Garlic Aioli
Chimmi churri
Smokey BBQ aioli
Peri Aioli
Mustard Pickle Aioli
Caramelised Onion

TYPES OF BURGER PATTIES

Fried Vegan Schnitzel (VE) (V)
Grilled wagyu beef pattie 200g (HL)
Charred chicken breast 150g , peri rub (HL)
Fried fish fillet 150g
Crumbed chicken schnitzel 150g (HL)
Southern fried chicken thigh fillet 150g (HL)
Hickory pulled pork 150g

PLATFORM BURGER BAR

**\$32 PER PERSON
(MINIMUM 40 ADULTS)
SERVED IN
CHAFFING DISHES**

**-WHERE YOU BUILD
YOUR OWN BURGER
FROM BUFFET**

**-INCLUDES HOT FRIES
& SWEET POTATO
FRIES**

**-CHOOSE THREE TYPES OF
BURGER PATTIES**

add an extra
PATTIE to
your menu
@
\$6 p/p



FUSION BANQUET "A"

School of cold prawns, beansprout salad
 Thai beef salad
 Pickled ginger | Seaweed pickled
 Coriander , soya chilli dressing
 Avocado, toasted coconut soya sauce
 Fried prawn chips

SIDES

Vegetable spring rolls - cocktail (2)
 Steamed chicken dim sims (1)

HOT

Sweet sour pork, pineapple, shallots
 Beef in black bean sauce, stir fry, baby
 corn, capsicum, onion
 Sweet soya, sesame glazed jumbo
 chicken wings

Steamed jasmine rice
 Stir fried Singapore noodles,
 curry infused, bean sprouts , shallots,
 coriander

FUSION BANQUET "B"

School of cold prawns, beansprout salad
 Thai beef salad
 Pickled ginger | Seaweed pickled
 Coriander , soya chilli dressing
 Avocado, toasted coconut soya sauce
 Fried prawn chips

SIDES

Vegetable spring rolls - cocktail (2)
 Steamed prawn gyoza (2)

HOT

Stir fry szechuan beef, capsicum, baby
 corn, bean sprouts
 Char sui pork bites, greens, fried tofu
 Honey lemon chicken fillet, shallots
 Coconut rice
 Sweet soya flat rice noodles, chinese
 greens, mushroom

ASIAN FUSION BUFFET

\$55 per person

BANQUET "A"

(minimum 40 adults)

served in Asian earthenware

\$60 per person

BANQUET "B"

(minimum 40 adults)

served in Asian earthenware

ADDITIONAL HOT DISHES

EXTRA \$8 per person

Satay chicken, home made peanut coconut
 Red thai chicken curry
 Massaman beef , potato curry
 Stir fry szechuan beef, capsicum, baby corn,
 bean sprouts
 Char sui pork bites, greens, fried tofu
 Honey lemon chicken fillet, shallots
 Crispy chilli chicken with cashew, capsicum
 BBQ sweet chilli chicken thigh, cabbage
 Sweet sour pork, pineapple, shallots
 Teriyaki lamb, baby corn, capsicum, onion
 Soya, sesame glazed jumbo chicken wings
 Szechuan pepper fried squid, shallots
 Sweet n sour fish pieces, pineapple, shallots