

# Canapes

A simple, yet elegant option for groups, parties and other standing functions.

Crispy Ciabatta w/ Olive & Garlic  
Tapenade & Parmesan (v)

Caprese Stuffed  
Green Tomato (v, gf)

Smoked Salmon  
w/ Italian Peppers (gf)

Pancetta Wrapped Stonefruit  
(gf)

Crispy Skin Pork Belly (gf)

Beef Cheek Slider  
(v & vg option)

Pork Crackle Crumbed  
Arancini (gf)

Beef Cheek & Bone Marrow  
Panzerotti (v & vg option)

Polenta & Parmesan  
Crumbed Eggplant Crisps (v, gf)

Choose any 5 items - \$25 per person

Minimum of 20 people. Must be ordered one week in advance.

# Platters

## PIZZA PLATTER

A selection of pizzas from our house menu.

*(v & vg options available - gf add \$10)*

**\$50 - 3 pizzas**

## PORK CRACKLE CRUMBED

ARANCINI PLATTER *(gf)*

**\$100 - 25 pieces**

## BEEF CHEEK SLIDER PLATTER

*(v & vg option available)*

**\$100 - 25 Pieces**

## BEEF CHEEK & BONE MARROW

PANZEROTTI PLATTER

*(v & vg option available)*

**\$100 - 25 pieces**

## SICILIAN WINGS PLATTER *(gf)*

**\$100 - 25 pieces**

Must be ordered one week in advance.

# Banquet Menu

A selection of dishes, served banquet style to share.

## SMALL PLATES

- Hand cut chip w/ aioli (v)
- Eggplant crisps w/ polenta & parmesan (v)
- Garlic bread, black garlic butter, parmesan (v)
- Calamari fritti, lemon (gf)
- Pork belly arancini, pork crackle crumb, apple sauce (gf)
- Sicilian wings, spiced Napoli, crispy kale (gf)
- Green tomato caprese, smoked fior di latte, basil, balsamic pearls (v, gf)
- Fried Italian peppers, crispy artichoke hearts, mayo, truffle (vg, gf)
- Panzerotti w/ beef cheek & bone marrow ragu, romesco

## PIZZA

- The O.G.** - Napoli, smoked buffalo mozzarella, fresh basil, cherry tomatoes (v)
- New Yorker** - Napoli, pepperoni, buffalo mozzarella
- Catch Of The Day** - Bianco, smoked salmon, fried capers, ricotta
- Philadelphia** - Napoli, Porterhouse steak, mixed peppers, buffalo mozzarella
- Green Machine** - Napoli, basil pesto, spinach, buffalo mozza, w/ crispy fried kale (v)
- Boss Hog** - Bianco, pancetta, bacon, salami, onion, buffalo mozzarella
- Funky Fungi** - Napoli, field, button & enoki mushrooms, buffalo mozzarella, truffle (v)

## SHARE PLATES

- Crispy skin pork belly w/ duck & onion broth, beurre noisette, sage (gf)
- Slow braised beef cheek w/ creamy polenta, veal jus
- Whole spatchcock w/ cacciatore, olives, pancetta (gf)
- Stuffed Baby Pumpkin, roasted & stuffed w/ wild mushroom truffle risotto (vg, gf)

v - vegetarian, vg - vegan, gf - gluten free

### Two Courses

Choose three small plates & three share plates.

**\$50pp**

### Three Courses

Choose three small plates, three pizzas & three share plates.

**\$65pp**

Minimum of 10 people. Must be ordered one week in advance.