

NOT JUST PIZZAS...

WE OFFER A WIDE SELECTION OF **ENTREES & DESSERTS** TO COMPLETE YOUR WOOD FIRE MENU. AS WITH ALL OF OUR SERVICES WE CATER TO YOUR REQUIREMENTS AND THE POSSIBILITIES ARE ENDLESS...

ENTRÉE IDEAS

GLAZED 5 PEPPER DUCK SHANKS
FINGER LIME AND CHILLI BALLINA PRAWNS
COOPERS SHOOT BRUSCHETTA
ROSEMARY SKEWERD LOCAL SEAFOOD BROCHETTE WITH ORANGE GLAZE
ROAST GARLIC BREAD WITH ROSEMARY & BOCCONCINI
CHARRED MORETON BAY BUGS

DESSERT IDEAS

SWEET CALZONE OF MARSCAPONE, CHOCOLATE & STRAWBERRYS
SWEET PASTRY SCROLLS WITH APPLE & CINAMON

FORGET THE PIZZA...

OUR CHEFS ARE TRAINED TO **COOK JUST ABOUT ANY THING** IN THE WOOD FIRE OVEN, WE OFFER FULL MENUS FROM THE FIRE... **ROMANTIC RUSTIC, FULL OF FLAVOUR** GIVING A GREAT ATMOSPHERE TO ANY EVENT...

SUCKLING PIG WITH SIDEWAYS BAKED DAUPINOISE POTATOES, FENNEL SPICED PUMPKIN

WHOLE ROAST GREEN PEPPERCORN ABERDEEN ANGUS SERLOIN, ROAST DORRIGO POTATOES, CARROT AND CARDOMAN PUREE & JUS

WHOLE BAKED LOCAL GOLD BAND SNAPPER, COOPERS SHOOT TOMATO SALSA, ROCKET PINENUT & BALSAMIC CARAMALISED ONION

PANCETTA WRAPPED ATLANTIC SALMON STEAKS, FENNEL APPLE & RADDICIO SLAW, SAFFRON RISSOTTO

*CRISPY BANGALOW PORK BELLY, FIG AND ROAST PEPPER CUTNEY, CRUSHED KIPFLER
POTATOES, PROSCIUTTO WRAPPED GREEN BEANS*

SEVERAL OF OUR **FOOD STATIONS** CAN BE CATERED FROM THE WOOD FIRE AS WELL

*GOURMET SANDWICH / AUSSIE BARBECUE
SEAFOOD BARBECUE / YAKITORI GRILL*

PLEASE DON'T HESITATE TO CONTACT US TO DISCUSS MENU DESIGN FOR EVENTS
INCLUDING STARTERS MAIN COURSES AND DESSERTS