

NEPTUNES BANQUET 1

*****Available for 4 or more people*****

For \$45 per person, we will serve you a selection of Neptune's favourite dishes. To begin, we will serve starters listed for your group to share.

If there are any dietary requirements, please speak with your server.

Make a selection of 2 pastas & 3 pizzas from the list for your group to share.

TO START

Wood fire garlic pizza, fresh rosemary, buffalo mozzarella, sea salt, parsley, cracked pepper & extra virgin olive oil

Dips of the day served w wood fired pita bread

Twice cooked crispy chicken mid wings served w your choice of spicy hot sauce or honey soy BBQ basting

Greek salad w marinated feta, vine ripened tomatoes, cucumber, spanish onion, kalamata olives & fresh oregano

PIZZA & PASTA

PLEASE CHOOSE TO SHARE

PASTA

Eggplant ragu slow cooked w heirloom tomatoes, marinated feta, wild mushrooms & parmesan

Chicken & mushroom, w sautéed chicken breast, black garlic, mushrooms, sea salt, soft herbs & cracked pepper

Wagyu beef bolognese linguine, smoked provolone, fior di latte mozzarella, fresh basil & olive oil

Lamb shoulder ragu slow cooked w summer peas, marinated feta, baby spinach & parmesan

PIZZA

Margherita slow cooked tomato sugo base w roma tomatoes, fresh basil, sea salt, mozzarella & extra virgin olive oil

Potato pizza white sauce base of cream cheese & soft herbs, thinly sliced potatoes, fresh rosemary, lemon zest, caramelised onions & mozzarella

Quattro formaggi w fior di latte mozzarella, smoked provolone, grana padano

Pepperoni, slow cooked tomato sugo base w fresh roma tomatoes, pepperoni, mozzarella, fresh mint & buffalo mozzarella

Supreme slow cooked tomato sugo base, ground wagyu beef, caramelised onion, roma tomatoes, fresh chilli, olives, sea salt, mushrooms & mozzarella

NEPTUNES BANQUET 2

*****Available for 4 or more people*****

For \$55 per person, we will serve you a selection of Neptune's favourite dishes. To begin, we will serve starters listed for your group to share.

If there are any dietary requirements, please speak with your server.

TO START

Kale & quinoa fatoush salad w sumac & pomegranate vinaigrette dressing

Dips of the day served w wood fired pita bread & deep fried bread

Bruschetta pizza w confit garlic, sea salt, tomato, fresh basil, shaved parmesan & balsamic

Salt & pepper calamari lightly fried in tapioca flour until golden, summer herbs, fresh lemon & nam jim sauce

Grilled haloumi w extra virgin olive oil, wild rocket & fresh lemon

SHARING PLATES

BBQ grilled chicken & lamb skewers w cucumber, feta, olives, heirloom tomato salad, cucumber yoghurt & fries

Yamba prawn linguine, tomato sugo, confit chilli, black garlic, chives, lemon zest & olive oil

Greek salad w marinated feta, vine ripened tomatoes, cucumber, spanish onion, kalamata olives & fresh oregano

Potato Pizza w white sauce base of cream cheese, soft herbs, thinly sliced potatoes, fresh rosemary, lemon zest, caramelised onions & mozzarella