



Pizza & Pasta - \$40 per person minimum 4 people

All items are designed to be shared

Zucchini flowers

Stuffed w lemon zest ricotta, romesco bread sauce & shaved parmesan

Salt & Pepper Calamari

Lightly fried in tapioca flour till golden, summer herbs, fresh lemon & nam jim sauce

Chicken & Mushroom

Penne pasta w chicken breast, black garlic, cream & mushrooms

Lamb Ragu

8 hour slow cooked w summer peas, marinated feta, baby spinach & parmesan

Potato

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

Supreme

Sugo base w roma tomatoes, ground wagyu beef, caramelised onion, fresh chilli, olives, sea salt, mushrooms & mozzarella

Baked Cauliflower & Pumpkin salad

w roasted cracked wheat, soft herbs, granola, marinated feta, fresh pomegranate, wild rocket & citrus dressing

*****Please note most special requests can be catered for including Vegetarian, Gluten Free, Allergen Listings*****



Roma Package - \$55 per person

All items are designed to be shared

Marinated olives & feta

Marinated olives & feta in fresh lemon peel, confit chilli, & cold pressed olive oil

Wood fired bruschetta pizza

Crusty Italian authentic pizza base, confit garlic, tomatoes, spanish onion, fresh basil, aged balsamic & shaved parmesan

Twice Cooked Crispy Chicken Mid Wings

Served w honey soy BBQ basting

Salt & Pepper Calamari

Lightly fried in tapioca flour till golden, summer herbs, fresh lemon & nam jim sauce

Greek Salad

W vine ripened tomatoes, cucumber, Spanish onion, black olives, fresh oregano & marinated feta

Wagyu beef bolognese

Tomato sugo, smoked provolone, mozzarella & fresh basil

Margherita Pizza

Tomato pomodoro base, fior di latte mozzarella, fresh basil & sea salt

Supreme Pizza

Sugo base w roma tomatoes, ground wagyu beef, caramelised onion, fresh chilli, olives, sea salt, mushrooms & mozzarella

Optional Additions – All 3 options - \$12 per person

Stuffed female zucchini flowers w lemon zest ricotta, romesco bread sauce & shaved parmesan

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

Chargrilled local baby octopus w wild rocket, black olives w citrus & caper vinaigrette

***Please note most special requests can be catered for including
Vegetarian, Gluten Free, Allergen Listings***



Milano Package \$65 per person

Starters are designed to be shared w mains an alternate drop

STARTERS

Marinated olives & feta

Marinated olives & feta in fresh lemon peel, confit chilli, & cold pressed olive oil

Trio of Neptune's classic dip

Smoked eggplant puree, hummus & olive tapenade, served w wood fired pita bread & cold pressed olive oil

Wood fired garlic pizza

Fresh rosemary, salt, buffalo mozzarella & cold pressed olive oil

24-month aged prosciutto

w wood fired bread, olive oil & marinated olives

Baked Cauliflower & Pumpkin salad

w roasted cracked wheat, soft herbs, granola, marinated feta, fresh pomegranate, wild rocket & citrus dressing

****Optional Additions – All 3 options - \$12 per person****

Stuffed female zucchini flowers w lemon zest ricotta, romesco bread sauce & shaved parmesan

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

Chargrilled local baby octopus w wild rocket, black olives w citrus & caper vinaigrette

MAINS

Black angus wagyu beef cheeks

6 hours slow cooked until tender & falling apart served w layered duck fat potato gratin, rosemary & black olive jus, summer peas & bone marrow butter

Chicken & Mushroom

Grilled & served in a creamy garlic, mushroom sauce w mash potato

****Optional additions available - Choice of 3 sides - \$9 per person****

Fries

Seasonal greens

Creamy mash potato

Sweet potato wedges

Roasted sweet corn

Rocket salad

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Florence Package \$75 per person

*****Starters are designed to be shared w choice of 2 mains as an alternate drop*****

STARTERS

Marinated olives & feta

Marinated olives & feta in fresh lemon peel, confit chilli, & cold pressed olive oil

Wood fired bruschetta pizza

On crusty Italian authentic pizza base, confit garlic, tomatoes, spanish onion, fresh basil, aged balsamic & shaved parmesan

Trio of Neptune's classic dip

Smoked eggplant puree, hummus & olive tapenade, served w wood fired pita bread & cold pressed olive oil

Salt & Pepper Calamari

Lightly fried in tapioca flour till golden, summer herbs, fresh lemon & nam jim sauce

Greek Salad

W vine ripened tomatoes, cucumber, Spanish onion, black olives, fresh oregano & marinated feta

Baked Cauliflower & Pumpkin salad

w roasted cracked wheat, soft herbs, granola, marinated feta, fresh pomegranate, wild rocket & citrus dressing

****Optional Additions – All 3 options - \$12 per person****

Stuffed female zucchini flowers w lemon zest ricotta, romesco bread sauce & shaved parmesan

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

Chargrilled local baby octopus w wild rocket, black olives w citrus & caper vinaigrette

MAINS

Arrabiata

Sautéed onion, black garlic, confit chilli, marinated olives & slow roasted tomato sugo

Tasmanian salmon fillet

Lightly smoked & then grilled to perfection, w apple roasted quinoa, kale, fatoush salad, baby caper tartare & sumac vinaigrette

June Lamb Cutlets

Crumbed & fried until golden w old fashioned gravy, served w mash potato

300g Riverine premium scotch fillet

Cooked medium, served w twice cooked chat potatoes, wood fired granola, salsa verde & maple mustard

****Optional additions available - Choice of 3 sides - \$9 per person****

Fries

Seasonal greens

Creamy mash potato

Sweet potato wedges

Roasted sweet corn

Rocket salad

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Supreme Package \$85 per person

Starters are designed to be shared w choice of 2 mains as an alternate drop

STARTERS

Marinated olives & feta

Marinated olives & feta in fresh lemon peel, confit chilli, & cold pressed olive oil

Trio of Neptune's classic dip

Smoked eggplant puree, hummus & olive tapenade, served w wood fired pita bread & cold pressed olive oil

Salt & Pepper Calamari

Lightly fried in tapioca flour till golden, summer herbs, fresh lemon & nam jim sauce

Caprese Salad

Layers of vine ripened tomatoes fior di latte mozzarella, fresh basil, aged balsamic, cold pressed olive oil, poor man's bread crumbs & sea salt

24-month aged prosciutto

w wood fired bread, olive oil & marinated olives

Wood fired garlic pizza

Fresh rosemary, salt, buffalo mozzarella & cold pressed olive oil

****Optional Additions – All 3 options - \$12 per person****

Stuffed female zucchini flowers w lemon zest ricotta, romesco bread sauce & shaved parmesan

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

Chargrilled local baby octopus w wild rocket, black olives w citrus & caper vinaigrette

MAINS

Tasmanian salmon fillet

Lightly smoked & then grilled to perfection, w apple roasted quinoa, kale, fatoush salad, baby caper tartare & sumac vinaigrette

Pink lady snapper

Fillet pan seared w fennel salad & chilli mayonnaise

Chicken & Mushroom

Grilled & served in a creamy garlic, mushroom sauce w mash potato

300g Riverine premium scotch fillet

Cooked medium, served w twice cooked chat potatoes, wood fired granola, salsa verde & maple mustard

Black angus wagyu beef cheeks

6 hours slow cooked until tender & falling apart served w layered duck fat potato gratin, rosemary & black olive jus, summer peas & bone marrow butter

****Optional additions available - Choice of 3 sides - \$9 per person****

Fries

Seasonal greens

Creamy mash potato

Sweet potato wedges

Roasted sweet corn

Rocket salad

*****Please note most special requests can be catered for including Vegetarian, Gluten Free, Allergen Listings*****