## Entrée Menu

## Entrée Pizza <br> (nil additional cost to price per head)

Garlic garlic infused olive oil base, cheese, garlic, parsley
Pesto pesto base, cheese, herbs
Tre Formaggio mozzarella, parmesan, cheddar with Italian herbs

## Grazing Box

Large Grazing Box - selection sliced meats, dip, cheese, fruit etc. served in a box, which can be displayed on a grazing table. Feeds up to 10 people.
$\$ 160.00$ per box


## Classic Menu \$25.00 per head

## Select 5 pizzas from the options below:

Americana tomato base, cheese, ham, salami, mushrooms
BBQ chicken tomato base, cheese, chicken, pineapple, onion, BBQ sauce
Blake's Special tomato base, cheese, ham, bacon, pineapple, BBQ sauce
Cheeseburger tomato base, cheese, beef mince, burger pickles, drizzled with kewpie mayo, tomato sauce, mustard

Hawaiian tomato base, cheese, ham, pineapple
Margherita tomato base, cheese, cherry (or sliced) tomatoes, basil (V) (VE)
Meat Lovers tomato base, cheese, pepperoni, ham, chicken, onion, BBQ sauce
Mushroom tomato base, cheese, mushroom, feta, thyme (V) (VE)
Pepperoni tomato base, cheese, pepperoni
Potato and Rosemary garlic infused olive oil, cheese, potato, rosemary, parmesan, bacon seasoning (vegan) (V) (VE available)

Salami tomato base, cheese, salami, capsicum, olives, feta, mushroom
Vegetarian tomato base, cheese, spinach, capsicum, olives, onion, cherry tomatoes, mushrooms, slivered almonds, herbs, parmesan (V) (VE)
(V) Vegetarian, (VE available) Vegan option available

## Select 5 pizzas from the options below:

Chicken Fajita tomato base, cheese, seasoned chicken, capsicum, onion, jalapenos, coriander, sour cream

Chorizo and Roast Pumpkin tomato base, cheese, roast pumpkin, chorizo, spinach, capsicum, spring onion, rocket

Italian Meatball tomato base, cheese, pork/veal meatballs, capsicum, parmesan, oregano, parsley

Margherita tomato base, cheese, sliced Italian tomato, mozzarella slices, basil, herbs (V) (VE)
Meat Lovers tomato base, cheese, pepperoni, Italian sausage, roasted chicken, ham, onion, BBQ sauce

Pepperoni and Italian Sausage tomato base, cheese, pepperoni, Italian sausage, parmesan
Potato and Bacon garlic infused olive oil, potato, bacon, rosemary, bacon seasoning, parmesan (V and VE available)

Pulled Pork tomato base, cheese, marinated pulled pork, onion, BBQ sauce, coleslaw
Roast Pumpkin and Beetroot tomato base, cheese, seasoned roast pumpkin, beetroot, spinach, spring onions, chilli flakes, rocket (V) (VE)

Taco Supreme tomato base, cheese, Mexican beef, cherry tomato, capsicum, jalapeno, served with sour cream, salsa, guacamole, crushed corn shell/chips

Tandoori Chicken tomato base, cheese, seasoned chicken, spinach, pineapple, onion, mango chutney, coriander

The Lot tomato base, cheese, ham, salami, bacon, mushroom, capsicum, olives, pineapple (anchovies optional)

Yiros tomato base, cheese, marinated lamb, capsicum, tomato slices, onion, tzatziki, lettuce Veggie Supreme pumpkin base, cheese, spinach, zucchini, artichoke, olives, pesto, capers, herbs (V) (VE)

## Gourmet Menu $\$ 35.00$ per head

## Select 6 pizzas from the options below:

Garlic Prawn creamy cheese and garlic base, cheese, seasoned king prawns, ricotta cheese, herbs, rocket

Greek Souvlaki - tomato base, cheese, roasted marinated lamb, sliced tomato, red onion, Greek feta, tzatziki, oregano, extra virgin olive oil

Ham and Eggplant Parmigiana - tomato base, cheese, ham slices, charred eggplant, buffalo mozzarella, parmesan, herbs

Italian Sausage - tomato base, cheese, Italian sausage, bacon, fire roasted capsicum, mushroom, oregano, parmesan

Margherita - tomato base, cheese, sliced Italian tomatoes, buffalo mozzarella, basil, parmesan (V) (VE)

Meat Lovers Supreme - tomato base, cheese, garlic and red wine salami, pepperoni, roast chicken, ham, bacon, red onion, bourbon BBQ sauce

Meat Tray - tomato base, cheese, seasoned steak, slow cooked brisket, lamb strips, Italian sausage, bacon, topped with dollops of bacon jam, chilli flakes

Potato and Rosemary - garlic infused olive oil base, cheese, potato, buffalo mozzarella, blue cheese, rosemary, parmesan, bacon seasoning (vegan) (V) (VE)

Roasted Mediterranean Vegetable - pumpkin base, cheese, fire roasted capsicum, zucchini, onion, spinach, mushrooms, capers with tomato relish, herbs, tzatziki (V) (VE)

Salami Supreme - tomato base, cheese, salami, fire roasted capsicum, olives, feta, pineapple, chilli flakes

Smoked Salmon - cream cheese base, cheese, smoked salmon, red onion, capers, parmesan, rocket
Spicy Salami and Ricotta - tomato base, cheese, spicy salami, sliced Italian tomato, ricotta, parmesan, oregano

Sweet and Salty - tomato base, cheese, pancetta, fig, blue cheese, pear, herbs, rocket
Truffle Mushroom - garlic infused olive oil base, cheese, in season mushrooms, thyme, feta, drizzled with truffle oil, parmesan, rocket (V) (VE)
(V) Vegetarian, (VE available) Vegan option available

## Dessert Menu $\$ 15.00$ per pizza (additional cost)

All the Berries - fruit of the forest jam base, blueberries, strawberries, raspberries, fairy floss, fresh whipped cream (VE)

Apple Cinnamon Streusel - buttery cinnamon sugar base, topped with apples, streusel glaze Banoffee - caramel base, banana, slithered almonds, chocolate sauce, fresh whipped cream (VE)

Nutella - Nutella base, strawberries, banana, chocolate sauce, fresh whipped cream
Peanut Butter Cup - milk chocolate base, chopped peanut butter cups, peanuts, peanut butter drizzle S'mores - chocolate base with marshmallow fluff, crushed sweet crackers, powdered sugar

Strawberry Delight - strawberry jam base, strawberries, slithered almonds, fairy floss, chocolate shards (VE) Vegan option available

## Other Dessert Options

Lolly Box - approx. 2kg of assorted lollies - feeds up to 20 people \$70.00 per box

Chocolate Box - approx. 2kg of assorted chocolates - feeds up to 20 people $\$ 90.00$ per box

Cupcalkes - selection of vanilla, chocolate or lemon etc \$6.00 each - standard

Cupcakes - with edilble prints - can be designed to match your party/event/wedding theme.

## \$6.50 each - including edible prints

Cupcakes are supplied subject to availability.
Designs for the edible prints must be received up to and no later than 42 days prior to the event.


All dietary requirements can be catered for such as Coeliac, Vega, Vegetarian, Dairy Free, Gluten Free, Soy Free, Nut Allergies etc.

Custom menus can be arranged, however additional costs per head may apply.

