



Grazing Table Sample

STARTERS

Chef's selection of nibbles to share

Selection of garlic pizza breads (v)
Tandoori marinated chicken skewers
Cured pork tenderloin with honey truffled labneh and Bistro beetroot chutney
House smoked salmon rilette brushetta

MAINS

Selection of gourmet wood fired pizzas served with house made salads created with seasonal ingredients coming out of our garden

PIZZAS

Seafood - Daily catch & shrimps with house smoked salmon, white anchovies, a caper & parsley gremolata

Meat Lovers - Local salami, rindless streaky bacon and confit pork belly with onion jam, garden green capsicum and jus

Margherita - Tomato sugo, confit garlic, plum tomatoes and cherry tomatoes with mozzarella, Granadano parmesan & herbs

Chicken - Free range chicken breast with Bistro BBQ Sauce, red onion, olives, pickled jalapenos & cherry tomatoes

Most of our pizzas can be served gluten/dairy free, please advise our wait staff of any dietary requirements

SALADS (X2) :

Risoni salad with garden spinach, chargrilled zucchini, sundried tomato, goat's cheese and pesto

Potato salad with cornichons, capers, fresh herb & aiolis

DESSERT

Dessert platters to share

Decadent pistachio, walnut & dark chocolate brownie and Raspberry & rhubarb frangipane cake served with seasonal garnishes