# Bizza Backage

Not just your usual pizza. We serve wood oven cooked, 72 hour dough with uniquely Cargo style toppings.

## Start with Canapés

#### Served for I hour

- porcini mushroom & roast garlic arancini, truffle aioli (v)
- Vitello tonnato sliced veal, tuna aioli, crispy capers, pecorino and sourdough garlic croutons
- Hot smoked salmon parfait, creme fraîche, salmon caviar, pink peppercorn

### Pizza

#### Served for two hours.

- sauce, fior di latte, pecorino, salami, basil, herb oil
- bianco base, fiore di latte, gorgonzola, pecorino, truffle oil, wild rocket
- sauce, fior di latte, peperoni, pecorino, chili honey
- sauce, fior di latte, pork sausage, friarielli, herb oil, smoked eggplant
- sauce, fior di latte, garlic prawn, goats cheese, caramelized onion, basil

### Finish with Dessert

#### Churros Fiesta

Freshly cooked churros rolled in cinnamon sugar. Served roaming w dipping sauces including: chilli chocolate, dulce de leche & white chocolate orange,

#### \$75 per head - inclusive of wait staff.

- \*Travel and kitchen hire may apply. Please enquire for a formal quote.
- \*All dairy/lactose free and GF pizzas an additional \$7 per head
- \* If extended time frames are required additional charges will apply.