

Pizza Package

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

To Start

Canapes served for 1 hour

- Beetroot & roast garlic arancini, truffle aioli (vg,gf)
- Vitello tonnato: sliced veal, tuna aioli, crispy capers, pecorino, sourdough garlic croutons
- Hot smoked salmon parfait, crème fraîche, salmon caviar, pink peppercorn

OR

Grazing Table

Pizza Menu

Served for two hours

- Margherita - sauce, fior di latte, basil, pecorino cheese, herb oil
- Pepperoni - sauce, fior di latte, salami, basil, pecorino cheese, herb oil
- Italian - sauce, mozzarella, ham, salami, mushrooms, olives
- Le Verde - sauce, fior di latte, roasted capsicum, smashed artichoke, mushrooms, olives, herb oil
- Mushroom - herb oil, goats cheese, fior di latte, swiss brown mushrooms, mozzarella, rocket

Finish with Dessert:

Churros Fiesta Freshly cooked churros rolled in cinnamon sugar. Served roaming with dipping sauces including chilli chocolate, dulce de leche, and white chocolate orange.

Price

\$75 per person inclusive of wait staff.

Travel and kitchen hire may apply. Please inquire for a formal quote.

* All dairy/lactose-free and gluten-free pizzas are an additional \$7 per person.

* If extended time frames are required additional charged will apply.

* Travel fees will apply to locations outside the metro area.