

~ Pizza Menu for private functions of 30 people or more ~

Selection of gourmet wood fired pizzas made with locally grown spelt flour topped with organic produce off the farm and neighbouring paddocks!

Garlic and mixed herbs

Pear and Prosciutto blue cheese, pear, prosciutto, pine nuts and caramelised onion

Margherita tomatoes, bocconcini, garlic and fresh basil

Captain's Lamb slow cooked lamb, red wine onions, baby spinach and goats feta

Vegetarian Captain's potato, roast pumpkin, beetroot, cheese and thyme

Fiery Hot Istra hot fennel & chilli salami, hot chorizo, artichoke, olives & goats feta

Maurice's Istra ham, pineapple and cheese

Gluten free bases available

Sides

Green salad with toasted almonds and goats feta

Roasted pumpkin, rocket, pinenuts, goats feta and parmesan salad

Captains Creek beetroot and goats feta salad topped with toasted almonds

Dessert of the day

A delicious selection of house made cakes - please ask the Captain