

Function Menu

Platters and Pizzas

PLATTERS (please note we are unable to do platters after 6.30pm on Friday and Saturday nights, and during lunch on Sunday between 12.30 and 2pm)

allow 5 people per platter, for example 30 people you will need 6 platters, less if you are adding a few pizzas

szechuan pepper squid served with a confit garlic aioli 60

basil pesto arancini balls, served on a seeded mustard aioli, shaved fresh parmesan (16pcs) 60

party pies and sausage rolls (36pcs) 60

vege spring rolls (30pcs) 65

chicken satay skewers (25pcs) 65

kids chicken strips, chips and tomato sauce (16pcs) 60

PIZZA (10" / 8 SLICES)

gluten free bases available on request (add 4)

garlic (v) confit garlic cream sauce, cheese blend, parmesan, parsley 20

margherita tomato sugo, sliced tomatoes, cheese blend, basil 21

funghi (v) truffle bianco base, wild mushroom, cheese blend, pine nuts, parmesan, parsley 25

"sort of" Hawaiian tomato sugo, cheese, ham, pineapple, roasted peppers 22

pollo tomato sugo, cheese blend, chicken breast, chorizo, tomato, roasted peppers, spinach 25

green thai curry prawn, cheese blend, prawns, capsicum, red onion, coriander 25

inn the garden tomato sugo, cheese blend, mushroom, roast peppers, red onion, sun-dried tomato, topped with feta and cracked pepper 24

pepperoni tomato sugo, cheese blend, mild pepperoni, chilli flakes 24

lets meat at the inn smokey bbq sauce, cheese blend, mild pepperoni, pulled pork, bacon 25

cajun chicken tomato sugo, cheese blend, cajun chicken, jalapenos, roasted pepper, topped with chipotle and lime 25

little inn pizza sauce, cheese blend, bacon 18

We can cater for any special dietary requirements, please let us know and we will be only to happy to accommodate.