

# FUNCTION & PIZZA MENU

DRINK - EAT - STAY

Mahogany  
Inn and  
Distillery

## 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*

<b>szechuan pepper squid</b> GF <i>served with a confit garlic aioli</i>	60
<b>basil pesto arancini balls (16pcs)</b> V <i>served on a seeded mustard aioli, shaved fresh parmesan</i>	60
<b>party pies and sausage rolls (36pcs)</b>	60
<b>vege spring rolls (30pcs)</b>	65
<b>chicken satay skewers (25pcs)</b>	65
<b>kids chicken strips, chips and tomato sauce (16pcs)</b>	60

## PIZZA (10" / 8 SLICES)

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

<i>gluten free bases available on request (add 4)</i>	
<b>garlic</b> V <i>confit garlic cream sauce, cheese blend, parmesan, parsley</i>	20
<b>margherita</b> <i>tomato sugo, sliced tomatoes, cheese blend, basil</i>	21
<b>funghi</b> V <i>truffle bianco base, wild mushroom, cheese blend, pine nuts, parmesan, parsley</i>	25
<b>"sort of" Hawaiian</b> <i>tomato sugo, cheese, ham, pineapple, roasted peppers</i>	22
<b>pollo</b> <i>omato sugo, cheese blend, chicken breast, chorizo, tomato, roasted peppers, spinach</i>	25
<b>green thai curry</b> <i>prawn, cheese blend, prawns, capsicum, red onion, coriander</i>	25
<b>inn the garden</b> <i>tomato sugo, cheese blend, mushroom, roast peppers, red onion, sun-dried tomato, topped with feta and cracked pepper</i>	24
<b>pepperoni</b> <i>tomato sugo, cheese blend, mild pepperoni, chilli flakes</i>	24
<b>lets meat at the inn</b> <i>smokey bbq sauce, cheese blend, mild pepperoni, pulled pork, bacon</i>	25
<b>cajun chicken</b> <i>tomato sugo, cheese blend, cajun chicken, jalapenos, roasted pepper, topped with chipotle and lime</i>	25
<b>little inn</b> <i>pizza sauce, cheese blend, bacon</i>	18

GF = gluten free | GFO = gluten free option | V = vegetarian | VGO = vegan option

*please note there is a 15% surcharge on public holidays*

MAKE HISTORY